

ANTIPASTI

MEATBALL GIGANTE

veal and pork, slow-roasted pork ragu,
housemade ricotta, bread - 19

GRILLED OCTOPUS

marinated and grilled spanish octopus,
lemon, arugula, tomato - 16

TUSCAN FRIES

parmesan, garlic, herbs & black truffle sea
salt - 7.5

BRUSCHETTA

tomato, mozzarella, basil, balsamic
reduction, olive oil, crostini - 12

OLIVE ASSORTMENT

warm, marinated olives, served with
baguette slices - 7

HONEY RICOTTA TOAST

honey-whipped house-made ricotta, local
honeycomb, crostini - 13
add swirl of hot honey - 2

HAVARTI STUFFED

COCCOLI

fried dough stuffed with havarti, tossed in
garlic butter with marinara - 12

BACON WRAPPED MEDJOOL DATES

stuffed with nduja and goat cheese - 16

BURRATA

fresh burrata, tomato, olive oil & balsamic
glaze, woodfired focaccia - 17

CALAMARI

buttermilk battered and fried, with grilled
lemon and marinara sauce - 13.5

HAND-PULLED MOZZARELLA STICKS

fresh mozzarella, breaded and fried, with
marinara - 14

**add extra crostini to any antipasto - 2*

**sub gluten-friendly woodfired bread - 5*

INSALATE

WOODFIRE CHOPPED

romaine, iceberg, red cabbage, garbanzo beans,
tomato, green beans, egg, red onion, avocado,
bleu cheese crumble, balsamic vinaigrette - 15

ARUGULA

arugula, dried cherries, walnuts, goat cheese,
raspberry vinaigrette - 14

WEDGE

iceberg, tomato, crispy prosciutto, red onion,
bleu cheese crumbles, house-made bleu cheese
dressing, balsamic reduction- 14

TOSCANO

tuscan kale, fried garbanzo, blueberry, dijon
vinaigrette, pecorino, lemon zest - 15

ROASTED BEET

roasted beet medley, whipped goat cheese,
pistachios, arugula, walnut oil,
balsamic vinegar - 15

CAESAR

romaine, croutons, parmesan - 12
side caesar - 6.5

SIDE SALAD

iceberg, green beans, red onion, tomato - 6

**add the following to any insalate:*

grilled chicken - 5

sautéed shrimp - 6

crispy prosciutto - 3

BEVERAGES

ACQUA PANNA

Italian natural spring water - 2.25/L

COCA-COLA FAMILY

coke, diet coke, sprite, barq's root beer,
mr. pibb, ginger ale, lemonade - 3.25

UNSWEETENED ICED TEA - 3.25

SAN PELLEGRINO

sparkling mineral water - 4

A'SICILIANA ITALIAN SODAS

blood orange or lemon - 4

ESPRESSO - 4

*from Grace Coffee Company in
Madison, WI*

CAPPUCINO - 4

AMERICANO - 4

a 20% gratuity will be charged to parties of 8 or more

PIZZA SPECIALE

all pizzas are hand-stretched to 12 inches and cooked in a 700° wood-burning oven
house-made gluten friendly crust - 5

additional toppings available for an additional charge

CHEF'S SPECIAL

ask your server for our chef's current
pizza creation

GARLIC ROSE

garlic aioli, fresh mozzarella, garlic,
havarti, bacon, parmesan, parsley - 20

*Woodfire will be donating \$1 from every
Garlic Rose sold to Food for Greater Elgin*

PICKLE

garlic crème fraîche, fresh mozzarella, dill
pickle, red onion, bacon, parmesan,
fresh dill - 20

CRAB RANGOON PIZZA

imitation crab, cream cheese, green onion,
sweet chili sauce, parmesan, fried wonton
strips - 22

SAUSAGE, RAPINI & RICOTTA

EVOO, fennel sausage, rapini,
house-made ricotta, fresh mozzarella,
parmesan, chili flakes - 20

BASIL PESTO

basil pesto, fresh mozzarella, tomatoes,
parmesan - 19

FIG & PIG

fig preserves, figs, fresh mozzarella,
prosciutto, bacon, arugula,
parmesan, honey drizzle - 21

QUATTRO FORMAGGI

EVOO, fresh mozzarella, fontina, smoked
provolone, parmesan,
arugula, garlic, oregano, chili flakes - 20

SUN-DRIED TOMATO

fresh mozzarella, red sauce, sun-dried
tomato, goat cheese, arugula,
parmesan, EVOO - 20

SOPPRESSATA

calabrian spread, soppressata, calabrian
chili peppers, mozzarella, goat cheese,
house-made ricotta, garlic, parmesan - 20

ROSEMARY SAUSAGE

EVOO, fresh mozzarella, fresh rosemary,
fennel sausage - 19

VODKA

hot calabrian vodka sauce, fresh
mozzarella, shallot, pepperoni,
ricotta, basil - 20

CHICKEN BACON RANCH

house-made ranch, herb roasted chicken,
bacon, fresh mozzarella, cheddar,
jalapeños, green onion - 21

BBQ CHICKEN

bbq sauce, herb roasted chicken, fresh
mozzarella, red onion,
cilantro-peach drizzle - 21

WILD MUSHROOM

garlic crème fraîche, wild mushroom ragu,
fresh mozzarella, fontina, parmesan,
parsley - 24

THE MELISSA

calabrian chili spread, fresh mozzarella,
jalapenos, green onions,
basil, hot honey drizzle - 20

PROSCIUTTO WITH ARUGULA

available red or white. mozzarella,
arugula, prosciutto and parmesan - 20.5

STEAK PIZZA

teres major shoulder tenderloin -
cooked to order, red sauce, fresh
mozzarella, grape tomato,
garlic butter, oregano, parsley - 28

WE LOVE OUR FANS

follow us on facebook and instagram

@woodfirewestdundee

for all the latest menu announcements and developments!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

*our menu is subject to change with the seasons and availability
a \$2.50 per person fee will be applied for outside dessert*



PASTA



all pasta made in house using local farm fresh eggs

BOLOGNESE

fettuccine, slow-simmered bolognese
with beef, pork, veal & prosciutto,
house-made ricotta, parmesan - 23

SHRIMP FUSILLI

sautéed shrimp, butter, garlic, grape
tomatoes, white wine, basil, lemon - 23

BEEF SHANK MAFALDINE

mafaldine, beef shank braised in ginger,
white wine and Carlyle IPA, with
pecorino and ricotta - 26

JOE-FREDO

fettuccine, parmesan, butter, fresh cream
and a touch of garlic - 20.5

VODKA RIGATONI

rigatoni, vodka sauce, parmesan - 21

VODKA RISERVA

rigatoni, vodka sauce, spicy nduja, hot
calabrian peppers, parmesan - 24

SPAGHETTI AL LIMONE

spaghetti, capers, lemon cream sauce,
lemon breadcrumbs, basil,
parmesan - 20.5

PASTA CARBONARA

casarecce pasta, guanciale, pecorino,
parmesan, egg yolk, black pepper - 23

BASIL PESTO GNOCCHI

gnocchi, basil pesto cream sauce, grape
tomatoes - 20

BUCATINI POMODORO

bucatini, marinara, semi-dry tomatoes,
stracciatella, basil, parmesan - 20.5
add 3 meatballs - 6

CACIO E PEPE

bucatini, pecorino romano, parmesan,
four-peppercorn blend - 20
staff favorite!

BUTTERNUT SQUASH RAVIOLI

butternut squash, brown butter parmesan
sauce, sage - 23

SEMOLINA GNOCCHI WITH OX-TAIL RAGU

roman-style semolina gnocchi, ox-tail
ragu, parmesan - 23

FUNGHI CON BRODO

radiatore, porcini broth, cremini, butter,
cream, pecorino - 22

Chef's Special

ask your server for our chef's current
pasta creation

add the following to any pasta:

grilled chicken - 5 • sautéed shrimp - 6 • 3 meatballs - 6 • italian sausage - 6



DESSERTS



FLOURLESS CHOCOLATE CAKE

fresh raspberry, chocolate drizzle - 8

CRÈME BRÛLÉE

made with tahitian vanilla - 9
(dine in only)

808 CHEESECAKE

choice of chocolate, raspberry, strawberry, or
caramel drizzle - 9

GELATO

vanilla, chocolate, or pistachio - 6

TIRAMISU

an italian classic - 8

ZEPPOLE

italian donut holes served with
chocolate and caramel - 5

AFFOGATO

vanilla gelato, double-shot of
fresh brewed espresso - 6.50
add a shot of 4 roses bourbon - 6

*We deeply appreciate you supporting a local business. We put
immense amounts of love and care into each dish we put out. If
we impressed you today, please let us know by leaving a review!*



PIZZA



Choose a sauce and toppings to make your own Woodfire Creation

- house-made gluten friendly crust - 5 •

CHEESE PIZZA

fresh mozzarella, red sauce- 15.5

SAUCE - 2

basil pesto	garlic crème fraîche	lobster base
BBQ	honey	ranch
calabrian spread	hot honey	spicy vodka
garlic aioli	*no charge for oil base* garlic butter - 1**	

MEAT

bacon - 3	pepperoni - 2	prosciutto - 5
chicken - 4	fennel sausage - 3	soppressata - 3
		steak - 20

CHEESE -2

burrata - 6.5	havarti
cheddar	housemade ricotta - 2.5
fontina	parmesan
fresh mozzarella	pecorino
goat crumble	vegan cheese - 3
gorgonzola	

VEGETABLE - 1.5

artichoke	fresh tomato	pineapple -2
arugula**	garlic	rapini
basil**	giardiniera**	red onion
bell pepper	green olive	roasted red pepper
black olive	jalapeno	rosemary
calabrian chilis	mushroom	shallot
dry figs	pickle	spinach
	wild mushroom ragu - 15	sun-dried tomato

***available after bake only*

BOTTLED BEER

Semedorato Birra - 5	Modelo - 5
Yuengling - 5	Corona - 5
Stella Artois - 5	High Noon (Various Flavors) - 7
Miller Lite - 4	Angry Orchard - 5
Coors Light - 4	Peroni Non-Alcoholic - 5

we are unable to split checks on parties of 8 or larger