

SALADS

CLASSIC CAESAR SALAD*	\$11
Romaine lettuce, caesar dressing, shaved parmesan, croutons	
DEL RAY SALAD	\$13
Mixed greens, strawberries, apples, grapes, raisins, candied pecans, gorgonzola, sweet balsamic vinaigrette	
CAPRESE SALAD	\$13
Vine ripe beefsteak tomatoes, fresh mozzarella, basil, olive oil, balsamic glaze	
BEET SALAD	\$13
Kale, romaine, radish, bruleéd goat cheese, candied pecans, apple-shallot vinaigrette	
WOOD & FIRE SALAD	\$12
Arugula, haricot vert, grape tomatoes, radish, feta, cucumber, pickled onions homemade Italian dressing	
CHOPPED ANTIPASTO SALAD	\$14
Chopped romaine lettuce, fresh mozzarella, roasted peppers, olives, garbanzo beans, prosciutto, salami, cotto ham, marinated roman artichokes, black olive-lemon vinaigrette, parmesan	

ADD TO YOUR SALAD

GRILLED CHICKEN \$ 6 / CHICKEN MILANESE \$ 6 / SHRIMP \$ 8 / SALMON \$ 8
 OCTOPUS \$ 8 / STEAK \$ 9 / PROSCIUTTO \$ 4
 GOURMET CHEESE \$ 3 / FRESH MOZZARELLA / GORGONZOLA / FETA / GOAT CHEESE

APPETIZERS

SOUP OF THE DAY	M/P
WOOD FIRED MUSSELS	\$13
White wine, cream, mostarda, verde herb oil	
WOOD FIRED CLAMS	\$14
Spicy sopresatta, tomatoes, verde herb oil, roasted garlic	
WOOD FIRED CHARRED OCTOPUS	\$14
Arugula, lemon, pancetta, grape tomatoes, pickled red onion, farro, olive, chili oil	
ITALIAN RICE BALLS (ARANCINI)	\$10
Crispy risotto cakes served with four cheese and vodka dipping sauces	
FRITTO MISTO	\$14
Crispy calamari, shrimp, cherry peppers, lemon garlic aioli, Fra Diavolo dips	
SAUSAGE/ESCAROLE & BEANS	\$12
Mild Italian sausage, sauteed escarole, cannellini beans, roasted bell peppers	
WOOD FIRED EGGPLANT ROLLATINI	\$10
Baked eggplant rolls, ricotta, mozzarella, parmesan, tomato sauce	
WOOD FIRED MINI MEATBALLS	\$11
Roasted with tomato sauce, parmesan, basil	
GARLIC BREAD WITH MOZZARELLA	\$8
Roasted garlic, romano cheese	
WOOD & FIRE WINGS	\$12
Fire roasted, balsamic glazed, garlic, parmesan, scallions	
PICANTE WINGS	\$12
Fire roasted spicy wings, buttermilk gorgonzola sauce, scallions	
CHARRED BRUSSEL SPROUTS	\$9
Pickled onions, cherry smoked bacon	

ENTREES

FRESH FISH OF THE DAY	M/P
Please ask your server or bartender for todays special	
PAN SEARED SALMON	\$24
Grilled Italian artichokes, wood roasted peppers, roasted fingerling potatoes, puttanesca sauce, herb oil	
BRAISED SHORT RIB	\$24
Sautéed spinach, roasted carrots, rosemary mashed potato, natural pan juices	
SHRIMP SCAMPI	\$25
Crispy ciabatta, roasted cherry tomatoes, sweet peas, lemon wine sauce	
CHICKEN MILANESE	\$20
Crispy chicken, arugula, grape tomatoes, red onion, parmesan, balsamic reduction	
CHICKEN MARSALA	\$22
Chicken breast, roasted wild mushrooms, mashed potatoes, caramelized shallots, marsala mushroom sauce	
CHICKEN VALDOSTANA	\$23
Crispy chicken involtini filled with prosciutto & fontina cheese, served with a medley of wood fired vegetables	
GRILLED NY STRIP STEAK (14 OZ)	\$29
w/ rosemary wine sauce, oven roasted cauliflower & caramelized shallots, mashed potatoes, arugula & herb oil	
CHICKEN PARMESAN	\$20
Crispy chicken, melted mozzarella, spaghetti, pomodoro sauce	
WOOD FIRED EGGPLANT PARMESAN	\$17
Eggplant, mozzarella, tomato sauce and basil	
FRUTTI DI MARE	\$24
Shrimp, Little neck Clams, Mussels, Calamari, over homemade spaghetti, in a fresh pomodoro sauce	
RISOTTO OF THE DAY	M/P

WOOD FIRED PIZZAS

(ALL PIES ARE COOKED WELL DONE)

CLASSICO	\$12
Tomato sauce, mozzarella	
MARGHERITA	\$14
Tomato sauce, fresh mozzarella, basil	
PICCANTE	\$15
Tomato sauce, fresh mozzarella, spicy sopresatta, drizzled honey	
PROSCIUTTO & ARUGULA	\$17
Prosciutto di Parma, fresh mozzarella, tomato sauce, parmigiano reggiano, EVOO	
THE GRANDMA	\$15
Square pie, tomato sauce, fresh mozzarella, garlic oil, basil	
GRANDMA QUATTRO STAGIONE (THE FOUR SEASONS)	\$17
Black olives, prosciutto, mushrooms, artichokes (divided toppings)	
BUFFALO CHICKEN	\$16
Fresh chicken, buffalo sauce, celery, blue cheese drizzle	
THE ATLANTIC AVE	\$16
Sauteed broccoli rabe, crumbled Italian sausage, sundried tomatoes, garlic, fresh mozzarella	
CHARRED VEGETABLE	\$15
Eggplant, zucchini, portobello, fresh mozzarella, roasted red peppers	
WOOD & FIRE	\$15
Creamy burrata, marinated cherry tomatoes, fresh garlic, basil	
THE MARBLE AVE	\$16
Crispy chicken, cherry peppers, fresh tomato, fresh mozzarella, fresh basil	
BIANCA & TARTUFO	\$15
Ricotta, mozzarella, romano cheese, sautéed spinach, drizzled truffle oil	
LASAGNA STROMBOLI	\$14
Signature homeade lasagna wrapped in pizza dough, tomato sauce for dipping	
EGGPLANT PARMESAN STROMBOLI	\$14
Eggplant, mozzarella, tomato sauce, basil	
CHEESE CALZONE	\$13
Ricotta, mozzarella, eggs, parsley, romano cheese	

GLUTEN FREE ADD \$3 • ADDITIONAL TOPPINGS \$2 EACH
 ADD PROSCIUTTO \$4 • CHICKEN \$6 • SHRIMP \$8

THE WOOD & FIRE BURGER \$15
 Fresh 9 oz. burger with caramelized onions, balsamic roasted portobello mushrooms, fontina cheese, toasted brioche bun, crispy french fries

HOMEMADE PASTAS

MADE FRESH DAILY

SPAGHETTI CARBONARA	\$17
Crispy pancetta, spanish onions, egg, light cream, parmesan	
PAPPARDELLE BOLOGNESE	\$17
Slow roasted meat, basil, parmigiano, mascarpone and tomato	
BAKED CHEESE RAVIOLI WITH SHORTRIB	\$18
Braised short rib-vodka sauce, pancetta, melted fontina, pecorino cheese	
RIGATONI ALLA VODKA	\$16
Crispy pancetta, spanish onions, vodka cream sauce, san marzano tomatoes	
WOOD OVEN BAKED LASAGNA	\$18
Bolognese sauce, ricotta, sopperessata salami, eggs, mozzarella, romano cheese	
LINGUINE VONGOLE	\$20
Little neck clams, toasted garlic, olive oil, lemon, white wine	
FUSILLI BROCCOLI RABE & SAUSAGE	\$18
Sautéed broccoli rabe, roasted garlic, Italian sausage, parmesan, EVOO	
SPINACH GNOCCHI CAPRESE	\$18
Fresh mozzarella, sautéed cherry tomatoes, roasted garlic, basil, EVOO	
RIGATONI PESTO & SHRIMP	\$21
Basil pesto, garlic sautéed shrimp, toasted pine nuts	
FUSILLI PRIMAVERA	\$16
Oak roasted vegetables in a light pomodoro sauce with fresh herbs	
FETTUCCINE CON POLLO	\$18
Roasted chicken breast, toasted garlic, parmesan cream sauce	

SIDES

TRUFFLE FRIES \$7 • FINGERLING POTATOES \$6 • SAUTÉED SPINACH \$7
 BROCCOLI RABE \$8 • CHARRED BRUSSEL SPROUTS \$9 • ESCAROLE & BEANS \$7

KIDS PLATES (12 AND UNDER)

RAVIOLI • RIGATONI ALLA VODKA • FUSILLI POMODORO • MAC & CHEESE
 CHICKEN TENDERS & FRIES \$8 EACH • SPAGHETTI & MEATBALLS \$10

Please Inform Your Server If A Person In Your Party Has A Food Allergy.
 *These Menu Items May Be Served Raw or Under Cooked.
 Consuming Raw Or Under Cooked Food May Result In Food-Borne Illness.
 Not All Ingredients Listed On Menu.

EXECUTIVE CHEF: **MENNAN TEKELI** | GENERAL MANAGER: **DEAN PERNA**

FOR PARTIES OF 6 OR MORE, 20% GRATUITY WILL BE ADDED

SPARKLING & WHITE

	GLASS	BOTTLE
SPARKLING		
BRUT, VEUVE DE VERNAY, FRANCE	SPLIT	\$12
PROSECCO, MARTINI & ROSSI, ITALY	SPLIT	\$10
ROSE, LA LUCA, ITALY	\$10	\$34
PROSECCO, MIONETTO, ITALY	\$11	\$40
PINOT GRIGIO		
MEZZACORONA,, ITALY	\$9	\$30
RUFFINO LUMINA, ITALY	\$10	\$34
SANTA MARGHERITA, ITALY	\$14	\$50
SAUVIGNON BLANC		
OYSTER BAY, NEW ZEALAND	\$10	\$34
KIM CRAWFORD, NEW ZEALAND.....	\$12	\$43
MAXVILLE, NAPA	\$14	\$50
CHARDONNAY		
WENTE ESTATE GROWN, CALIFORNIA	\$10	\$34
RODNEY STRONG, CHALK HILL, CALIFORNIA.....	\$11	\$37
MARKHAM, NAPA.....	\$14	\$47
EVERYTHING ELSE		
RIESLING, CHATEAU STE. MICHELLE.....	\$9	\$30
ROSE, MEIOMI, CALIFORNIA	\$10	\$34
MOSCATO, SEVEN DAUGHTERS, CALIFORNIA	\$10	\$34
ROSE, FLEURS de PRAIRIE, FRANCE.....	\$12	\$43
WHITE BLEND, MURRIETTAS WELL, THE WHIP	\$13	\$47

RED WINES

	GLASS	BOTTLE
PINOT NOIR		
MARK WEST, CALIFORNIA	\$10	\$34
LA CREMA, MONTEREY, CALIFORNIA.....	\$12	\$43
MEIOMI, CALIFORNIA	\$13	\$47
MERLOT		
DRUMHELLER , WASHINGTON	\$9	\$30
FOLIE a DEUX, SONOMA	\$12	\$43
GOLDSCHMIDT "CHELSEA", ALEXANDER VALLEY		\$52
CABERNET SAUVIGNON		
JOSH CELLARS, CALIFORNIA	\$10	\$34
14 HANDS, WASHINGTON STATE.....	\$12	\$43
BELLACOSA, NORTH COAST	\$15	\$50
RODNEY STRONG, KNIGHTS VALLEY		\$58
EVERYTHING ITALIAN		
CHIANTI, RUFFINO.....	\$9	\$30
SUPER TUSCAN, ROCCA SASYR.....	\$10	\$34
TUSCAN "ORGANIC" , ZIOBAFFA	\$10	\$34
CHIANTI CLASSICO, GIULIO STRACCALI	\$12	\$43
EVERYTHING ELSE		
MALBEC, TERRAZAS ALTOS, ARGENTINA	\$9	\$30
SHIRAZ, RAVENSWOOD, CALIFORNIA.....	\$9	\$30
MALBEC, DONA PAULA EST, ARGENTINA	\$10	\$34
RED BLEND, PESSIMIST, PASO ROBLES CALIFORNIA	\$15	\$55

HOUSE WINES \$8/GL \$25 BTL

PINOT GRIGIO • CHARDONNAY • PINOT NOIR • MERLOT • CABERNET • WHITE ZINFANDEL

HOMEMADE SANGRIA

RED OR WHITE WINE, BACARDI RUM, ST. GERMAIN LIQUEUR, BRANDY, FRESH FRUIT

GLASS \$10 CARAFE \$25 (6 to 8 glasses)

SPECIALTY COCKTAILS

THE BENTLEY MARGARITA	\$12
Patrón Roca tequila, Grand Marnier, sour mix, lime juice, agave nectar	
KICK'N JALEPENO MARGARITA	\$12
Cazadores Reposado, muddled jalepeno, sour mix, agave nectar, salted rim	
CLASSIC BRAZILIAN CAIPIRINHA	\$10
leblon Cachaça, raw sugar, lime, mint	
NOBLE SKINNY LEMONADE (143 calories)	\$12
Casa Noble Tequila, crystal light lemonade, lemon wheel	

APEROL SPRITZ	\$12
Aperol Apertivo, Mionetto Prosecco, orange wheel	
THE ITALIAN GODDESS	\$12
Svedka Vodka, basil, blueberries, lemonade, agave nectar	
STRAWBERRY BOURBON SMASH	\$11
Elijah Craig Bourbon, simple syrup, muddled strawberry & mint	
BOMBAY SUMMER COOLER	\$10
Bombay Dry Gin, cranberry juice, simple syrup, fresh lemon, mint	

MOJITO'S & MULES

THE DELRAY MOJITO	\$12
Bacardi Rum, mint infused simple syrup, lime juice, sprite	
THE MIAMI MOJITO	\$11
Bacardi Banana rum, muddled mint, lime juice, orange slice	
STILLHOUSE WHISKEY COCONUT MOJITO	\$10
Stillhouse Coconut Whiskey, simple syrup, club soda, mint & lime juice	
KETEL ONE MOSCOW MULE	\$12
Classic, Cucumber or Orange	

MARTINI'S & MORE

FLORAL DAIQUIRI	\$12
Bacardi Cuarto, Bacardi Limon, St. Germain Elderflower Liqueur, simple syrup, lemon & lime	
GODIVA CHOCOLATE SWIRL MARTINI	\$14
Godiva white and Godiva dark Liqueur	
THE STRAWBERRY GOOSE MARTINI	\$14
Grey Goose vodka, strawberry puree, basil, fresh strawberry	
POMEGRANATE MARTINI	\$14
Tito's Handmade Vodka, Pama Pomegranate	

BEER

BOTTLED BEER

BUD • BUD LIGHT • CORONA • CORONA LIGHT • MILLER LITE • COORS LIGHT • MICHELOB ULTRA • HARD ROOT BEER • NEW BELGIUM FAT TIRE
COPPERTAIL UNHOLY TRIPPEL • DALES PALE ALE • HEINEKEN • BIRRA MORETTI • SAM ADAMS BOSTON LAGER & MORE...

DRAFT BEER

STELLA ARTOIS • PERONI • YUENGLING • PLUS MANY MORE ROTATING BREWS...

(please ask your server or bartender for an updated list)