

SALADS

CLASSIC CAESAR SALAD*	\$11
Romaine lettuce, caesar dressing, shaved parmesan, croutons	
DEL RAY SALAD	\$14
Mixed greens, strawberries, apples, grapes, raisins, candied pecans, gorgonzola, sweet balsamic vinaigrette	
JUMBO LUMP CRISPY CRAB CAKES	\$18
Avocado-cucumber salad & just made tartar sauce	
CAPRESE SALAD	\$13
Vine ripe beefsteak tomatoes, fresh mozzarella, basil, olive oil, balsamic glaze	
BEET SALAD	\$14
Kale, romaine, radish, bruleéd goat cheese, candied pecans, apple-shallot vinaigrette	
WOOD & FIRE SALAD	\$14
Arugula, haricot vert, grape tomatoes, radish, feta, cucumber, pickled onions homemade Italian dressing	
TRI COLOR SALAD	\$14
Arugula, endive, Radicchio, Fresh Pears, gorgonzola, toasted almonds, balsamic vinaigrette	
CHOPPED GRECA SALAD	\$13
Romaine, cucumbers, tomatoes, red & yellow peppers, red onions, feta cheese, Kalamata olives, pepperoncini & black olive lemon vinaigrette	
CHOPPED ANTIPASTO SALAD	\$15
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

ANGRY SHRIMP BRUSCHETTA	\$12
Grilled garlic bread, salsa fresca, power Greens	
WOOD FIRED CHARRED OCTOPUS	\$14
Warm farro-tomato salsa, baby arugula, olives, herb oil	
CRISPY EGGPLANT & BURRATA STACK	\$16
Vine ripe tomatoes, balsamic fig glaze, fresh herb oil	
WOOD FIRED MUSSELS	\$15
White wine, cream, mostarda, verde herb oil	
WOOD FIRED CLAMS	\$16
Spicy soppressata, smoked paprika, plum tomatoes, olive oil, toasted garlic, crostini	
ITALIAN RICE BALLS (ARANCINI)	\$10
Crispy risotto cakes served with four cheese and vodka dipping sauces	
FRITTO MISTO	\$15
Crispy calamari, shrimp, cherry peppers, lemon garlic aioli & Fra Diavolo dips	
WOOD FIRED EGGPLANT ROLLATINI	\$11
Baked eggplant rolls, ricotta, mozzarella, parmesan, tomato sauce	
WOOD FIRED MINI MEATBALLS	\$12
Roasted with tomato sauce, parmesan, basil	
SAUSAGE/ESCAROLE & BEANS	\$12
Mild Italian sausage, sauteed escarole, cannellini beans, roasted bell peppers	
GARLIC & CHEESE FLATBREAD (Grandma Style!)	\$9
Olive oil, fresh garlic, pecorino, mozzarella, oregano	
CHARRED BRUSSEL SPROUTS	\$9
Pickled onions, cherry smoked bacon	
WOOD & FIRE WINGS	\$13
Fire roasted, balsamic glazed, garlic, parmesan, scallions	
PICANTE WINGS	\$13
Fire roasted spicy wings, buttermilk gorgonzola sauce, scallions	
SESAME GINGER WINGS	\$13
Fire roasted, homemade sesame ginger bbq sauce, scallions	
BAKED ARTICHOKE & CHEESE DIP	\$15
Mascarpone, mozzarella, parmigiano, pecorino, crispy flat bread	

ENTREES

PAN SEARED SALMON	\$25
Grilled Italian artichokes, wood roasted peppers, roasted fingerling potatoes, puttanesca sauce, herb oil	
BRAISED SHORT RIB	\$26
Sautéed spinach, roasted carrots, rosemary mashed potato, natural pan juices	
CHICKEN MILANESE	\$20
Crispy chicken, arugula, grape tomatoes, red onion, parmesan, balsamic reduction	
CHICKEN PARMESAN	\$22
Crispy chicken, melted mozzarella, spaghetti, pomodoro sauce	
WOOD FIRED EGGPLANT PARMESAN	\$18
Eggplant, mozzarella, tomato sauce and basil	
FRUTTI DI MARE	\$27
Shrimp, Little neck Clams, Mussels, Calamari, over homemade spaghetti, in a fresh pomodoro sauce	
CHICKEN BERTO	\$23
Chicken scallopine, eggplant, prosciutto, fresh mozzarella, roasted peppers, fingerling potatoes & lemon-demi glaze	
CHICKEN MARSALA/PICCATA/FRANCESE	\$23
Rosemary mashed potatoes, blistered green beans	
PAN ROASTED CHICKEN CHOP	\$24
Fresh chicken breast stuffed with chicken sausage & smoked mozzarella, wood oven roasted vegetable medley & natural pan juices	

SIDES

TRUFFLE FRIES \$7 • FINGERLING POTATOES \$6 • SAUTÉED SPINACH \$7
BROCCOLI RABE \$8 • ESCAROLE & BEANS \$7
OAK ROASTED VEGETABLES \$6 • ROSEMARY MASHED POTATOES \$5

NO SUBSTITUTIONS

WOOD FIRED PIZZAS (ALL PIES ARE COOKED WELL DONE)

CLASSICO	\$13
Tomato basil sugo, mozzarella	
MARGHERITA	\$14
Tomato basil sugo, fiore di latte mozzarella, fresh basil	
PICCANTE	\$15
Tomato sauce, fresh mozzarella, spicy sopresatta, drizzled honey	
PROSCIUTTO & ARUGULA	\$18
Prosciutto, fresh mozzarella, tomato sauce, parmigiano Reggiano, olive oil	
THE GRANDMA	\$15
Square pie, tomato sauce, fresh mozzarella, garlic oil, basil	
GRANDMA QUATTRO STAGIONE (THE FOUR SEASONS)	\$18
Black olives, prosciutto, mushrooms, artichokes (divided toppings)	
BUFFALO CHICKEN	\$17
Fresh chicken, buffalo sauce, celery, blue cheese drizzle	
THE ATLANTIC AVE	\$17
Sautéed broccoli rabe, crumbled Italian sausage, sundried tomato pesto, garlic, fresh mozzarella	
CHARRED VEGETABLE	\$17
Eggplant, zucchini, portobello, fresh mozzarella, roasted red peppers	
WOOD & FIRE	\$15
Creamy burrata, marinated cherry tomatoes, fresh garlic, basil	
THE MARBLE AVE	\$17
Crispy chicken, cherry peppers, fresh tomato, fresh mozzarella, fresh basil	
FIG & PROSCIUTTO FLAT BREAD	\$17
Mascarpone, fontina, gorgonzola, sun-dried figs, caramelized cipollini onions, sliced pears	
CRISPY EGGPLANT BURRATA PIZZA	\$17
Parmesan crusted eggplant, baby heirloom tomatoes, basil pesto, roasted peppers, creamy burrata	
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	\$14
Ricotta, mozzarella, eggs, parsley, romano cheese	

GLUTEN FREE ADD \$3 • ADDITIONAL TOPPINGS \$2 EACH

ADD PROSCIUTTO \$4 • CHICKEN \$6 • SHRIMP \$8

FROM THE GRILL

THE WOOD & FIRE BURGER	\$16
Fresh 9 oz. burger with caramelized onions, balsamic roasted portobello mushrooms, fontina cheese, toasted brioche bun, crispy french fries	
THE TOSCANA BURGER	\$16
Fresh 9 oz. sirloin burger patty, toasted brioche bun, cracked organic egg, crispy prosciutto, mild cherry peppers, shaved parmesan, beefsteak tomato, dill pickle & crispy onion rings	
GRILLED CHICKEN PANINI	\$15
Rosemary marinated grilled chicken, toasted brioche bun, mustard aioli, cherry smoked bacon, avocado-tomato salsa, fiore di latte mozzarella, crispy french fries	
GRILLED NY STRIP STEAK (14 OZ)	\$29
w/ rosemary wine sauce, oven roasted vegetables & caramelized shallots, mashed potatoes, arugula & herb oil	

PASTA & RISOTTO MADE FRESH DAILY

SPAGHETTI CARBONARA	\$19
Crispy pancetta, spanish onions, egg, light cream, parmesan	
PAPPARDELLE BOLOGNESE	\$20
Ragu of beef, veal & pork, mascarpone, parmesan, basil	
BAKED CHEESE RAVIOLI WITH SHORTRIB	\$20
Braised short rib-vodka sauce, pancetta, melted fontina, pecorino cheese	
RIGATONI ALLA VODKA	\$17
Crispy pancetta, spanish onions, vodka cream sauce, san marzano tomatoes	
WOOD OVEN BAKED LASAGNA	\$19
Ragu of beef, veal & pork, soppressata, eggs, mozzarella, romano cheese	
LINGUINE VONGOLE	\$22
Little neck clams, toasted garlic, olive oil, lemon, white wine	
FUSILLI BROCCOLI RABE & SAUSAGE	\$20
Sautéed broccoli rabe, roasted garlic, Italian sausage, roasted peppers, parmesan, EVOO	
FETTUCINE CON POLLO	\$20
Roasted chicken breast, toasted garlic, parmesan cream sauce	
WOOD OVEN BAKED CANNELLONI	\$21
Baked fresh pasta rolls filled with veal, spinach-ricotta & smoked mozzarella, w/ four cheese crema	
SHRIMP SCAMPI OVER LINGUINI	\$25
Garlic shrimp, baby heirloom tomatoes, asparagus, lemon, fresh herbs	
MUSHROOM RISOTTO	\$20
Arborio rice with porcini & portobello mushrooms, truffle oil, parmesan & herbs	
RISOTTO PRIMAVERA	\$19
Arborio rice with fresh market vegetables, mascarpone, parmesan & herbs	
HOMEMADE BASIL GNOCCHI	\$20
Porcini mushroom cream, sun-dried tomatoes, asparagus, ricotta salata cheese	
PENNE PESTO & SHRIMP	\$25
No nut basil pesto, garlic roasted shrimp, olive oil	

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

SPARKLING	GLASS	BOTTLE
BRUT, MUMM NAPA,.....	SPLIT	\$14
PROSECCO, MARTINI & ROSSI, ITALY	SPLIT	\$10
ROSE, MARTINI & ROSSI, ITALY	\$10	\$34
PROSECCO, MIONETTO, ITALY	\$11	\$40
PINOT GRIGIO		
BENVOLIO, ITALY	\$9	\$30
MEZZACORONA,, ITALY	\$10	\$34
RUFFINO, IL DUCALE, ITALY	\$12	\$43
SAUVIGNON BLANC		
OYSTER BAY, NEW ZEALAND.....	\$10	\$34
KIM CRAWFORD, NEW ZEALAND.....	\$12	\$43
MURRIETAS WELL, THE WHIP, CALIFORNIA.....	\$13	\$45
MAXVILLE, NAPA	\$15	\$55
CHARDONNAY		
WENTE ESTATE GROWN, CALIFORNIA	\$10	\$34
KENDALL JACKSON, VINTNER'S RESERVE	\$11	\$39
RODNEY STRONG, CHALK HILL, CALIFORNIA.....	\$12	\$43
MARKHAM, NAPA.....	\$15	\$55
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

RED WINES

PINOT NOIR	GLASS	BOTTLE
MARK WEST, CALIFORNIA	\$10	\$34
LA CREMA, MONTEREY, CALIFORNIA.....	\$12	\$43
MEIOMI, CALIFORNIA	\$13	\$45
ERATH, OREGON.....	\$14	\$48
MERLOT		
DRUMHELLER , WASHINGTON	\$10	\$32
BARONE FINI, TRENTO, ITALY.....	\$11	\$38
FOLIE a DEUX, SONOMA	\$12	\$43
CABERNET SAUVIGNON		
JOSH CELLARS, CALIFORNIA	\$10	\$34
JAM CELLARS, NAPA	\$12	\$43
14 HANDS, WASHINGTON STATE.....	\$12	\$43
BELLACOSA, NORTH COAST	\$15	\$50
EVERYTHING ITALIAN		
CHIANTI, RUFFINO.....	\$9	\$30
SUPER TUSCAN, ROCCA SASYR.....	\$10	\$34
CHIANTI CLASSICO, GIULIO STRACCALI	\$12	\$43
NEBBIOLO, PRUNOTTO OCCHETTI	\$15	\$52
EVERYTHING ELSE		
SHIRAZ, RAVENSWOOD, CALIFORNIA.....	\$9	\$30
MALBEC, TERRAZAS ALTOS, ARGENTINA	\$10	\$34
MALBEC, DONA PAULA EST, ARGENTINA	\$11	\$37
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 \$28 (6 to 8 glasses)

SPECIALTY COCKTAILS

THE BENTLEY MARGARITA	\$12
Patrón Roca tequila, Grand Marnier, sour mix, lime juice, agave nectar	
KICK'N JALAPEÑO MARGARITA	\$12
Cazadores Reposado, muddled jalapeño, sour mix, agave nectar, salted rim	
ILEGAL DrYnk SMASH	\$10
Illegal Mezcal, muddled basil, fresh lemon, ginger syrup	
CLASSIC BRAZILIAN CAIPIRINHA	\$10
leblon Cachaça, raw sugar, lime, mint	
NOBLE SKINNY LEMONADE (143 calories)	\$11
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	
PATRON REPO-POMARITA	\$12
Patron Reposado Tequila, POM Wonderful, Lime Juice, Club Soda	
ORANGE PINEAPPLE CITRONGE SPRITZ	\$11
Patron Pineapple Citronge, Orange Curacao, Agave Nectar, Sparkling Wine & Club Soda	
ST. GERMAIN ROSÉ SPRITZ	\$10
Sparkling Rose' wine, St Germain Elderflower Liqueur, Club Soda & Clove	
PATRON MEXICAN TEA	\$11
Patrón Citronge Orange, Patron Reposado, Svedka Vodka, Bacardi Rum, Lime Juice, Agave Nectar, Splash of Cola	

MOJITO'S & MULES

TITOS SPICED APPLE MULE	\$12
Titos Handmade Vodka, Spiced apple cider, ginger beer & apple slice	
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

GODIVA CHOCOLATE SWIRL MARTINI	\$14
Godiva white and Godiva dark Liqueur	
THE STRAWBERRY GOOSE MARTINI	\$14
Grey Goose vodka, strawberry puree, basil, fresh strawberry	
TITO'S "HANDSHAKEN" POMEGRANATE MARTINI	\$14
Tito's Handmade Vodka, Pama Pomegranate	
REDEMPTION RYE OLD FASHIONED	\$13
Redemption Rye Whiskey, bitters, simple syrup, lemon, orange, cherry	
GOTWOOD ENVY MANHATTAN	\$14
Angels Envy Bourbon, Dean's Fresno chili infused honey, angostura bitters, cherry	

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...

(please ask your server or bartender for a current draft beer list)