

SALADS

CAESAR SALAD*	8
Romaine / Caesar Dressing / Shaved Parmesan / Croutons	
CAPRESE SALAD	8
Beefsteak Tomatoes / fresh mozzarella / basil / olive oil / balsamic glaze	
FIELD GREEN SALAD	8
Baby Greens / red onion / cucumbers / radish / italian vinaigrette	
TRI COLOR SALAD	9
Arugula / endive / Radicchio / Fresh Pears / gorgonzola toasted almonds / balsamic vinaigrette	
DELRAY SALAD	10
Mixed greens / strawberries / apples / grapes / raisins gorgonzola / candied pecans / balsamic vinaigrette	
BEET SALAD	10
Kale / Romaine / radish / brulee'd goat cheese / candied pecans Apple-Shallot Vinaigrette	
COBB SALAD	10
Chopped romaine, eggs, bacon, tomatoes, avocado, creamy blue cheese dressing	
WOOD & FIRE SALAD	12
Arugula / haricot vert / grape tomatoes / radish / feta / cucumber pickled onions / homemade Italian dressing	
CHOPPED ANTIPASTO SALAD	13
Chopped romaine lettuce / fresh mozzarella/roasted peppers / olives garbanzo beans / prosciutto / salami/cotto ham / marinated artichokes black olive-lemon vinaigrette / parmesan	
ADD TO YOUR SALAD	
GRILLED CHICKEN \$ 4 / CHICKEN MILANESE \$ 5 / SHRIMP \$ 6 / SALMON \$ 6 OCTOPUS \$ 6 / STEAK \$ 8 / PROSCIUTTO \$ 4	
GOURMET CHEESE...\$3 / FRESH MOZZARELLA / GORGONZOLA / FETA / GOAT CHEESE	

PANINIS

SERVED WITH A CHOICE OF SOUP / CAESAR SALAD / FRENCH FRIES

THE TOSCANA BURGER	14
Fresh 9 oz. sirloin burger patty / toasted brioche bun / cracked organic egg crispy prosciutto / mild cherry peppers / shaved parmesan / beefsteak / tomato / dill pickle	
CHICKEN MILANESE PICANTE	11
Pressed Ciabatta Bread / Crispy Chicken / Mozzarella Spicy Aioli / Arugula / Red Onions	
GRILLED CHICKEN WRAP WITH PESTO & ARUGULA	10
Whole Wheat Tortilla / Fontina Cheese / Roasted Peppers Basil Pesto / Balsamic Glaze	
PORTOBELLO VEGGIE MELT	11
Toasted Brioche / Smoked Mozzarella Cheese / Zucchini Blistered Peppers / Spinach	
GRECA WRAP WITH SPICY SHRIMP	13
Whole Wheat Tortilla / Chopped Romaine / Bell Peppers / Cucumbers Tomatoes / Feta Cheese / Olives / Lemon Herb Dressing / Hummus / Red Onion	
PROSCIUTTO/FRESH MOZZARELLA/BASIL	11
Pressed Ciabatta Bread / Arugula / Prosciutto / Plum Tomatoes Fresh Mozzarella / Basil / Balsamic Glaze	
W & F BURGER	13
Fresh 9 oz. Burger / Caramelized Onions / Balsamic Roasted Portobello Mushrooms / Fontina Cheese / Toasted Brioche	
GRILLED GINGER STEAK & ONION FRITTERS	14
Sliced Sirloin Steak / Crispy Onions Straws / Gorgonzola Red Wine Sauce / Pressed Ciabatta Bread	
GRILLED CHICKEN PANINI	12
Rosemary marinated grilled chicken / toasted brioche bun / mustard aioli cherry smoked bacon / avocado-tomato salsa / fiore di latte mozzarella / crispy french fries	

WOOD FIRED PIZZAS

(ALL PIES ARE COOKED WELL DONE)

CLASSICO	9
Tomato sauce / shredded mozzarella	
MARGHERITA	11
Tomato sauce / Fresh mozzarella / basil	
THE GRANDMA	13
Square / tomato sauce / fresh mozzarella / garlic /oil / basil	
THE ATLANTIC AVE	14
Sauteed broccoli rabe / crumbled italian sausage / sundried tomatoes garlic	
BIANCO TARTUFO	13
Ricotta / mozzarella / romano chesse / sauteed spinach drizzled truffle oil	
PROSCIUTTO & ARUGULA	15
Prosciutto di Parma / fresh mozzarella	
BUFFALO CHICKEN	14
Crispy chicken / buffalo sauce / celery / blue cheese drizzle	
GRANDMA QUATTRO STAGIONE (FOUR SEASONS)	15
Black olives / prosciutto / artichokes / mushrooms (divided)	
THE MARBLE AVE	14
Breaded chicken/hot spicy cherry peppers/tomatoes/mozzarella/basil	
CHARRED VEGETABLE	13
Eggplant / zucchini / portobello / roasted peppers / fresh mozzarella	
LASAGNA STROMBOLI	12
Signature homemade lasagna wrapped in pizza dough	
CHEESE CALZONE	11
Ricotta / mozzarella / romano chesse / eggs / parsley	

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

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

LUNCH SPECIALTIES

SERVED WITH A CHOICE OF SOUP / CAESAR SALAD / FRENCH FRIES

WOOD OVEN BAKED LASAGNA	13
Bolognese Sauce / Ricotta / Soppressata Salami / Eggs Mozzarella / Romano Cheese	
FRITTO MISTO	13
Crispy Calamari / Shrimp / Cherry Peppers Lemon-Garlic Aioli / Fra Diavolo Dips	
BAKED CHEESE RAVIOLI WITH SHORTRIB	14
Braised Short Rib-Vodka Sauce / Pancetta Melted Fontina / Pecorino Cheese	
SALMON PICCATA	14
Oak Roasted Fresh Vegetables / Fingerling Potatoes Lemon / Capers	
WOOD AND FIRE MEATBALLS & SPAGHETTI	13
Veal Meatballs / Homemade Pasta / Pomodoro Sauce / Basil	
CHICKEN MARSALA W/ SPAGHETTI	14
Chicken Breast / Wild Mushrooms / Roasted Shallots Marsala Wine / Demi-Glace	
GRILLED SAUSAGE /ESCAROLE & BEANS	12
Mild Italian Sausage / Escarole / Cannellini Beans / Roasted Peppers	
EGGPLANT PARMIGIANA	13
Mozzarella / Pomodoro Sauce / Basil / Parmesan	
CLASSIC CHICKEN PARMIGIANA	13
Crispy Chicken Breast / Melted Mozzarella / Spaghetti / Pomodoro Sauce	

SIDES

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

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.

SPARKLING & WHITE

	GLASS	BOTTLE
SPARKLING		
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
MURRIETTAS 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

WINE & COCKTAILS

RED WINES

	GLASS	BOTTLE
PINOT NOIR		
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, TRENTINO, 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)