

DINE IN

TO START

WOOD-FIRE OLIVES MIXED ITALIAN OLIVES BAKED IN OUR OVEN SERVED WITH FRESHLY BAKED BREAD	8.9
EGGPLANT CHIPS SERVED WITH SPICY AIOLI	11.5
MUSHROOM & TRUFFLE ARANCINI(3) MIXED MUSHROOM AND BLACK TRUFFLE ARANCINI WITH GREEN PARSLEY SOY AIOLI	14.5
INSALATA CAPRESE MULTI LAYERS OF OX HEART TOMATO, BUFFALO MOZZARELLA AND BASIL, MALDON SALT AND DRIZZLE OF EVO.	18.5
POLPETTE DI POLLO CHICKEN MEATBALLS BAKED IN A CACCIATORE SUGO, SERVED WITH WOOD FIRED BREAD	ENTRÉE (3) 13.9 MAIN (6) 24
EGGPLANT PARMIGIANA BAKED LAYERS OF EGGPLANT, TOMATO SUGO, MOZZARELLA, BASIL AND PARMESAN	MAIN 19.9
SALUMI & CHEESE BOARD SELECTION OF CURED MEATS AND ITALIAN CHEESE WITH WOODFIRED BREAD	
2 PEOPLE SHARING BOARD	22.9
4 PEOPLE SHARING BOARD	29.9

PASTA & RISOTTO

OUR PASTA IS FRESHLY HAND-MADE ON PREMISES AND IS SERVED SLIGHTLY OVER AL DENTE

MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PASTA

TAGLIATELLE BOLOGNESE TAGLIATELLE SERVED WITH A TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE	24.9
SPAGHETTI CARBONARA SPAGHETTI WITH SMOKED PANCETTA, EGG, CREAM, PARMIGIANO REGGIANO CHEESE AND BLACK PEPPER	24.9
CLASSIC LASAGNA AL RAGU' BAKED PASTA SHEETS WITH LAYERS OF BECHAMEL SAUCE, BOLOGNESE RAGU AND PARMIGIANO REGGIANO CHEESE	24.9
LINGUINE DI MARE LINGUINE SERVED WITH MORETON BAY BUG, TASMANIAN MUSSELS, CALAMARI, CHILLI AND GARLIC SAUCE	27
PUMPKIN RISOTTO RISOTTO WITH ROASTED PUMPKIN, BASIL PESTO, GOAT'S CHEESE MOUSSE. OPTION: ADD CRISPY PANCETTA \$1	26
GNOCCHI BAR - HOME-MADE GNOCCHI WITH YOUR CHOICE OF THE FOLLOWING: <ul style="list-style-type: none">- SORRENTINA: BAKED WITH NAPOLI SAUCE, STRACCIATELLA CHEESE, GRANA PADANO AND FINISHED WITH FRESH BASIL AND EXTRA VIRGIN OLIVE OIL- CREAMY GORGONZOLA CHEESE SAUCE- BOLOGNESE - TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE- KING PRAWNS, ZUCCHINI AND CHERRY TOMATOES	24.9 24.9 24.9 27



MAINS

TWICE COOKED DUCK TWICE COOKED HALF DUCK SERVED WITH BRAISED CABBAGE, PANCETTA AND ORANGE DUCK JUS	36
CALAMARI FRIED WITH HOUSE-MADE AIOLI, SERVED WITH BALSAMIC DRESSED ROCKET	ENTRÉE 18.5 MAIN 28.9
INSALATA DI FARRO SPELT GRAIN SALAD WITH COS LETTUCE, CHERRY TOMATOES, CUCUMBER, SPRING ONION, PICKLED EGGPLANT, LIGURIAN OLIVES AND GOAT'S FETA. VEGAN OPTIONAL <u>ADD ROAST CHICKEN OR PULLED LAMB \$6</u>	19.5
PESCE ALL GRIGLIA CHARGILLED MARKET FISH OF THE DAY, SERVED WITH A GREEN SALAD AND VINE TRUSS TOMATOES. ADD A SIDE OF HAND CUT CHIPS \$3	MARKET PRICE


CONTORNI

INSALATA AGRODOLCE ROQUETTE SALAD, PEAR, SHAVED PECORINO, BALSAMIC AND HONEY DRESSING	14.9
GREEN SALAD MIXED GREEN LEAVES WITH CITRONETTE DRESSING	8.5
THICK CUT CHIPS THICK CUT CHIPS SERVED WITH HERBS SALT AND SOY AIOLI	8.9
BROCCOLINI SAUTEED BROCCOLINI WITH GARLIC AND CHILLI OIL TOPPED WITH PICKLED MIX CHILLIS, TOASTED ALMONDS AND GOAT'S FETA	11.5
WOODFIRED BREAD	4.5

WWW.WOODFIRE.NET.AU

FOLLOW US ON:  

PH:(03) 9497 3255

REVIEW US ON: 

199 UPPER HEIDELBERG RD, IVANHOE 3079

 WE NEW DELIVER WITH UBER EATS!

WE USE ALL NATURAL INGREDIENTS, FREE RANGE MEATS, AND WE HAND MAKE ALL OF OUR PASTAS AND PIZZAS

LE PIZZE DA WOODFIRE

GLUTEN FREE PIZZA AVAILABLE

GLUTEN FREE PIZZA AVAILABLE IN LARGE ONLY

VEGAN CHEESE \$1.50

PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS

MEAT PIZZA

	S	M	L
VESUVIUS (LARGE SIZE ONLY) PART PIZZA / PART CALZONE! CALZONE FILLED WITH SAN MARZANO, FIOR DI LATTE AND NDUJA. PIZZA TOPPED WITH FIOR DI LATTE, HOT SALAMI, YELLOW CHERRY TOMATOES, BUFFALO MOZZARELLA AND BASIL			24
CHIMI-CHURRI 2 PORK SAUSAGE, NDUJA, PROVOLONE, CARAMELISED ONION, ROASTED CAPSICUM AND SALSA VERDE	17	20	24
SOUPELLA MARINATED LAMB, FIOR DI LATTE, CARAMELIZED ONION, TZATZIKI, TOMATOES, ROCKET AND FRESHLY SQUEEZED LEMON (OPTIONAL: SWAP LAMB FOR CHICKEN)	17.5	20.5	24.5
POLLO 2 SWEET CHILLI-ROASTED CHICKEN, PROVOLONE CHEESE, CARAMELISED ONION, ROASTED CAPSICUM, AND ROCKET	17	20	24
BASIL AND FRIENDS BASIL PESTO, FIOR DI LATTE, PORK SAUSAGE, EGGPLANT, CHILLI AND FRESH BASIL	17	20	24
TIRRENO SAN MARZANO TOMATOES, FIOR DI LATTE, BUFFALO MOZZARELLA, ROCKET, PROSCIUTTO, SHAVED PARMIGGIANO REGGIANO CHEESE	19	22	26
CALABRESE NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, MARINATED GREEN OLIVES, LIGURIAN OLIVES AND GRANA PADANO	17	20	24
ITALIAN CAPRICIOSA SAN MARZANO TOMATOES, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE	17	20	24
PORCO PORCINI TRUFFLE OIL, PROVOLONE CHEESE, ITALIAN PORK SAUSAGE, PANCETTA AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE)	17	20	24
MACELLAIO SAN MARZANO TOMATOES, PROVOLONE CHEESE, CALABRESE SALAMI, PORK SAUSAGE, PANCETTA, RED CAPSICUM SAUCE AND GRANA PADANO	17.5	20.5	24.5
TROPICAL SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM AND PINEAPPLE	16	19	23

SEAFOOD PIZZA

	S	M	L
ASCEA 2 YELLOW CHERRY TOMATOES, GARLIC, FIOR DI LATTE, ZUCCHINI, KING PRAWNS, BLUE SWIMMER CRAB MEAT, CHILLI AND GRANA PADANO	19	22	26

VEGETARIAN PIZZA

	S	M	L
VEGAN CHEESE \$1.50			
GARLIC PIZZA GARLIC OIL, HERBS, FIOR DI LATTE AND SEA SALT	13.5	15.5	19.5
MARGHERITA SAN MARZANO TOMATOES, MOZZARELLA, FIOR DI LATTE AND BASIL (SUGGESTION: ADD BUFFALO MOZZARELLA \$3)	15.5	18.5	22.5
PISCIOTTA 2 FIOR DI LATTE, PUMPKIN PUREE, ZUCCHINI, ROASTED POTATO, ROASTED EGGPLANT AND ROASTED CAPSICUM (MEAT SUGGESTION: HOT SALAMI \$2)	17	20	24
TARTUFO 2 FIOR DI LATTE, ROASTED POTATOES, CARAMELISED ONION, MIXED HERBS AND TRUFFLE-INFUSED PECORINO CHEESE (MEAT SUGGESTION- ADD PANCETTA \$2)	17	20	24
VEGANO PUMPKIN PUREE, PORCINI MUSHROOM, CARAMELISED ONION, VEGAN SALSA VERDE AND PINE NUTS. OPTION OF : VEGAN CHEESE / GOATS FETA (NON VEGAN)	17	20	24
CAPRI BASIL PESTO, YELLOW CHERRY TOMATOES, LIGURIAN OLIVES, ZUCCHINI, GOAT'S FETA AND FRESH BUFFALO MOZZARELLA (MEAT SUGGESTION: ADD PULLED LAMB \$3)	17	20	24
MUSHROOM SAN MARZANO TOMATOES, PORCINI MUSHROOM, FIOR DI LATTE, TRUFFLE INFUSED PERCORINO AND CRISPY GLUTEN FREE BREAD CRUMBS (MEAT SUGGESTION: ADD PROSCIUTTO \$2)	17	20	24
MONTE BLACK OLIVE PASTE, GARLIC, FIOR DI LATTE, ARTICHOKE, SLICED TOMATOES, BASIL AND GRANA PADANO (MEAT SUGGESTION: PORK SAUSAGE \$2)	17	20	24

THE SECRET TO OUR HAND MADE PIZZA AND PASTA IS IN OUR ALL-NATURAL AND AUTHENTIC ITALIAN INGREDIENTS!

PLEASE NOTE THERE IS A 1.5% SURCHARGE FOR CREDIT CARDS - SORRY WE CAN'T SPLIT BILLS ON WEEKENDS A 10% SUNDAY SURCHARGE WILL APPLY / ALL CARDS WILL INCUR APPLICABLE BANK SURCHARGES