

TAKEAWAY

PLEASE NOTE THERE IS A 1.5% SURCHARGE FOR CREDIT CARDS
SORRY WE CAN'T SPLIT BILLS ON WEEKENDS
A 10% SUNDAY & PUBLIC HOLIDAY SURCHARGE WILL APPLY

HOLD YOUR
CAMERA OVER
ME TO ORDER
ONLINE!



PASTA & RISOTTO

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

**MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PASTA
PLEASE SPEAK TO YOUR WAITER**

GNOCCHI BAR - HOME-MADE GNOCCHI WITH YOUR
CHOICE OF THE FOLLOWING:

- SORRENTINA: BAKED WITH NAPOLI SAUCE, STRACCIATELLA CHEESE, GRANA PADANO AND FINISHED WITH FRESH BASIL AND EXTRA VIRGIN OLIVE OIL 24.9
- CREAMY GORGONZOLA CHEESE SAUCE 24.9
- BOLOGNESE - TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE 24.9
- KING PRAWNS, ZUCCHINI, CHERRY TOMATOES, GARLIC AND CHILLI 27

TAGLIATELLE BOLOGNESE
TAGLIATELLE SERVED WITH A TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE 24.9

CLASSIC LASAGNA AL RAGU'
BAKED PASTA SHEETS WITH LAYERS OF BECHAMEL SAUCE, BOLOGNESE RAGU AND PARMIGIANO REGGIANO CHEESE 24.9

SCIALATIELLI MARINARA
HANDMADE SOFT RIBBON PASTA IN GUAZZETTO OF MUSSELS, CALAMARI, PRAWNS, CHERRY TOMATOES, GARLIC AND CHILLI 27.9

RIGATONI RAGU
RIGATONI PASTA IN A SLOW COOKED RAGU OF LAMB AND LIGURIAN OLIVES 25.5

SPAGHETTI CARBONARA
SPAGHETTI WITH SMOKED PANCETTA, EGG, CREAM, PARMIGIANO REGGIANO CHEESE AND BLACK PEPPER 24.9

SPAGHETTI AMATRICIANA
SPAGHETTI IN A SAUCE OF GUANCIALE, BRAISED ONION, TOMATO SUGO, CHILLI AND PECORINO 24.9

RISOTTO BIANCO (GF)
ARBORIO RISOTTO WITH PARMESAN, PISTACHIO, BALSAMIC REDUCTION AND CARAMELISED PEARS 25.9

STARTING SMALL

WOOD-FIRED OLIVES 8.5
MIXED ITALIAN OLIVES BAKED IN OUR OVEN, SERVED WITH FRESHLY BAKED BREAD

ARANCINI DI CARNE (3) 13.9
ARBORIO RICE AND BEEF ARANCINI SERVED WITH A SUNDRIED TOMATO MAYO AND SHAVED PARMIGIANO

POLPO (GF) 14.9
PICKLED BABY OCTOPUS SERVED ON A SALAD OF LIGURIAN OLIVES, CHERRY TOMATOES AND POTATOES

SAVORY DOUGHNUT 6.9EA
FLAVOURED WITH ITALIAN CHEESES AND HERBS

POLENTA CHIPS (GF) 11.5
SERVED WITH A GORGONZOLA CHEESE DIPPING SAUCE
OPTION: SWAP GORGONZOLA SAUCE FOR AIOLI

CROQUETTES (3) 12.9
POTATO AND MOZZARELLA CROQUETTES

INVOLTINI DI MELANZANE (3) 12.9
EGGPLANT WRAPPED AROUND MOZZARELLA, CRUMBED AND FRIED.
SERVED WITH NAPOLI SUGO AND BASIL

GETTING BIGGER

POLPETTE DI POLLO (GF) 21.9
CHICKEN MEATBALLS BAKED IN A CACCIATORE SUGO AND SERVED WITH WOOD FIRED BREAD

CALAMARI FRITTI (GF0) 20.5
FRIED CALAMARI SERVED WITH BALSAMIC DRESSED ROQUETTE AND HOUSE MADE VEGAN AIOLI

ZUPPA DI COZZE (GF) 27.9
SAUTÉ OF LOCAL BLACK MUSSELS COOKED WITH GARLIC, NAPOLI SUGO, CHILLI AND PARSLEY - SERVED WITH WOODFIRED BREAD

INSALATE DI PATATE (V) 19
SALAD OF POTATOES, HEIRLOOM TOMATOES, VEGAN AIOLI, CHIVES, LIGURIAN OLIVES AND COS LETTUCE
OPTIONAL: ADD ROAST CHICKEN AND LAMB \$6

ON THE SIDE

BETROOT SALAD 10.9
A SALAD OF BETROOT, GOAT CHEESE MOUSSE AND EXTRA VIRGIN OLIVE OIL DRESSING

INSALATA AGRODOLCE 14.9
ROQUETTE SALAD, PEAR, SHAVED PECORINO, BALSAMIC AND HONEY DRESSING

GARDEN SALAD 8.5
MIXED GREEN LEAVES WITH CITRONETTE DRESSING

THICK CUT CHIPS 8.9
THICK CUT CHIPS SERVED WITH HERBS SALT AND SOY AIOLI

BROCCOLINI 11.5
SAUTEED BROCCOLINI WITH GARLIC AND CHILLI OIL TOPPED WITH PICKLED MIX CHILLIS, TOASTED ALMONDS AND FETA

WOODFIRED BREAD 4.5

PIZZAS

MEAT PIZZA

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, SUNDRIED TOMATOES, BUFFALO MOZZARELLA AND BASIL

CHIMI-CHURRI 2

PORK SAUSAGE, NDUJA, PROVOLONE, CARAMELISED ONION, ROASTED CAPSICUM AND SALSA VERDE

ROASTED LAMB

SLOW COOKED LAMB, FIOR DI LATTE, CARAMELISED ONION, RED PEPPERS, GARLIC AIOLI, FETA, ROCKET AND LEMON

TIRRENO

SAN MARZANO TOMATOES, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO, SHAVED PARMIGIANO REGGIANO CHEESE

CALABRESE

NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, MARINATED GREEN OLIVES, LIGURIAN OLIVES AND GRANA PADANO

ITALIAN CAPRICIOSA

SAN MARZANO TOMATOES, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE

PORCO PORCINI

TRUFFLE OIL, PROVOLONE CHEESE, ITALIAN PORK SAUSAGE, PANCETTA AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE)

MACELLAIO

SAN MARZANO TOMATOES, PROVOLONE CHEESE, CALABRESE SALAMI, PORK SAUSAGE, PANCETTA, SALSA VERDE AND GRANA PADANO

TROPICAL

SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM AND PINEAPPLE

M L

24

20 24

20.5 24.5

22 26

20 24

20 24

20 24

20.5 24.5

19 23

GLUTEN FREE PIZZA AVAILABLE

* GLUTEN FREE PIZZA AVAILABLE IN LARGE ONLY

VEGAN CHEESE \$1.50

PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS

VEGETARIAN PIZZA

VEGAN CHEESE \$1.50

GARLIC PIZZA

GARLIC OIL, HERBS, FIOR DI LATTE AND SEA SALT

MARGHERITA

SAN MARZANO TOMATOES, FIOR DI LATTE AND BASIL
(SUGGESTION: ADD BUFFALO MOZZARELLA \$3)

PISCIOTTA 2

FIOR DI LATTE, PUMPKIN PUREE, SEMI DRIED TOMATOES, ROASTED POTATO, ROASTED EGGPLANT, ROASTED CAPSICUM AND GRANA PADANO
(MEAT SUGGESTION: HOT SALAMI \$2)

TARTUFO 2

ROASTED POTATOES, FIOR DI LATTE, CARAMELISED ONION, MIXED HERBS, GRANA PADANO AND TRUFFLE OIL
(MEAT SUGGESTION: ADD PANCETTA \$2)

VEGANO

PUMPKIN PUREE, PORCINI MUSHROOM, CARAMELISED ONION, VEGAN SALSA VERDE AND PINE NUTS.
OPTION OF: VEGAN CHEESE / FETA (NON VEGAN)

MUSHROOM

SAN MARZANO TOMATOES, FIELD MUSHROOMS, PORCINI MUSHROOMS, FIOR DI LATTE, GRANA PADANO AND TRUFFLE OIL
(MEAT SUGGESTION: ADD PROSCIUTTO \$2)

GRANA

PESTO, SUN-DRIED TOMATOES, FETA, PROVOLONE, EXTRA BASIL, GRANA PADANO AND WALNUTS
(MEAT SUGGESTION: SPICY NDUJA \$2)

BASIL AND FRIENDS 2

BASIL PESTO, FIOR DI LATTE, EGGPLANT, CHILLI, FRESH BASIL AND BUFFALO MOZZARELLA
(MEAT SUGGESTION: ADD PORK SAUSAGE \$2)

M L

15.5 19.5

18.5 22.5

20 24

20 24

20 24

20 24

20 24

20 24

SEAFOOD PIZZA

M L

22 26

ASCEA 2

SUNDRIED TOMATOES, GARLIC, FIOR DI LATTE, ZUCCHINI, KING PRAWNS, BLUE SWIMMER CRAB MEAT, CHILLI AND GRANA PADANO



WWW.WOODFIRE.NET.AU

FOLLOW US ON:  

PH: (03) 9497 3255

REVIEW US ON: 

199 UPPER HEIDELBERG RD, IVANHOE 3079

 WE DELIVER!

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