

TAKEAWAY

HOLD YOUR
CAMERA OVER
ME TO ORDER
ONLINE!



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

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**

- GNOCCCHI BAR** - HOME-MADE GNOCCCHI 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 25.9
 - CREAMY GORGONZOLA CHEESE SAUCE 25.9
 - BOLOGNESE - TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE 25.9
 - KING PRawns, ZUCCHINI, CHERRY TOMATOES, GARLIC & CHILLI 28.5
 - 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
 - LINGUINE MARINARA "TOP"**
LINGUINE SERVED IN GUZZETTO OF MUSSELS, SCALLOPS, CALAMARI, KING PRawns, CHERRY TOMATOES, CHILLI AND GARLIC 32.5
 - SPAGHETTINI GRANCHIO**
SPAGHETTINI SERVED WITH SPANNER CRAB, GARLIC, CHILLI & PARSLEY 28.9
 - CASARECCE ANATRA**
CASARECCE SERVED IN A SLOW COOKED DUCK AND PORCINI MUSHROOM RAGU 28.5
 - MUSHROOM & TRUFFLE RISOTTO (GF)**
RISOTTO WITH MUSHROOM AND TRUFFLE RAGU SERVED WITH SHAVED PECORINO AND CRUNCHY SAGE 26.5

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
- CAULIFLOWER POPCORN** 9.9
CAULIFLOWER FRITTERS
- 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 SERVED WITH PARSLEY MAYO
- INVOLTINI DI MELANZANE (3)** 12.9
EGGPLANT WRAPPED AROUND MOZZARELLA, CRUMBED AND FRIED.
SERVED WITH NAPOLI SUGO AND BASIL

GETTING BIGGER

- IFC (ITALIAN FRIED CHICKEN)** 20.5
CRUNCHY DRUMSTICKS WITH OUR SECRET HERBS AND SPICES SERVED WITH SPICY DAIRY FREE MAYONNAISE
- CALAMARI FRITTI (GFO)** 20.5
FRIED CALAMARI SERVED WITH BALSAMIC DRESSED ROQUETTE AND HOUSE MADE VEGAN AIOLI
- ZUPPA DI COZZE (GF)** 17.9
SAUTÉ OF LOCAL BLACK MUSSELS COOKED WITH GARLIC, NAPOLI SUGO, CHILLI AND PARSLEY - SERVED WITH WOODFIRED BREAD
- INSALATA VERDE (VO)(GF)** 18.0
BABY SPINACH, GREEN BEANS, ROASTED ZUCCHINI, GREEN OLIVES, AVOCADO, GOATS FETA - SHAVED ALMONDS AND VINAIGRETTE.
OPTIONAL: ADD FREE RANGE CHICKEN OR PULLED LAMB \$6

ON THE SIDE

- BEETROOT SALAD** 10.9
A SALAD OF BEETROOT, GOAT CHEESE 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
SAUTÉED BROCCOLINI WITH GARLIC AND CHILLI OIL TOPPED WITH PICKLED MIX CHILLIS, TOASTED ALMONDS AND FETA
- WOODFIRED BREAD** 4.5

PIZZAS

MEAT PIZZA

CALZONE SALAMI

SAN MARZANO TOMATO, NDUJA, PROVOLONE, SALAMI, PORCINI, BASIL AND BLUE CHEESE SAUCE

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

ZUCCA

PUMPKIN PUREE, PANCETTA, CARAMELISED ONION, FIOR DI LATTE AND BLUE CHEESE SAUCE

SEAFOOD PIZZA

ASCEA 2

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

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)

ORTOLANA

PUMPKIN PUREE, ROASTED EGGPLANT, ZUCCHINI, ROASTED CAPSICUM, PROVOLONE AND GOATS FETA. OPTIONAL- VEGAN CHEESE INSTEAD (SUGGESTION: TRY WITH ROCKET)

TARTUFO 2

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

MUSHROOM

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

BASIL AND FRIENDS 2

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



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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