

WOODFIRED

ITALIAN KITCHEN

ANTIPASTA

BLACK IRON MUSSELS
(HOUSE FAVORITE)
PEI mussels, kosher salt,
extra virgin olive oil, lemon.....\$15

MEATBALLS AL FORNO
Italian sausage, herbs and spices, marinara,
ricotta & pecorino, pangrattato
(2)...\$10 (3)....\$12

CALAMARI FRITTO MISTO
fried pepperoncini & marinara.....\$13

BEEF CARPACCIO*
herb aioli, salsa verde, cured egg yolk,
arugula, capers & pangrattato.....\$14

F&D GARLIC BREAD
garlic, evo, grana padano, marinara.....\$6

ZUCCHINI FRITTES
Peroni tempura, herbed creme fraiche
& marinara sauces\$10

CHARCUTERIE
chef's selection of meats & cheeses,
mostarda, nuts, housemade pickles, honey,
olives, whole grain mustard
& crackers.....\$18

INSALATE

F&D HOUSE SALAD
romaine, iceberg, red onion, artichoke hearts,
roasted red pepper, pepperoncini,
pecorino, vinaigrette
single \$6.5 family \$11

CAESAR
romaine hearts, grana padano, extra virgin
olive oil, lemon, anchovie, croutons
single \$7 family \$12

CAPRESE
heirloom and red tomato, fresh mozzarella,
evo, fresh basil, housemade croutons
basil oil & balsamic glaze.....\$11

PIGNOLA ALA PORCHETTA
arugula, charcuterie, pine nuts, shaved grana
padano, sherry vinaigrette...\$13

PASTA

HOUSEMADE BOLOGNESE LASAGNA
Trevi pasta, bolognese, ricotta,
grana padano, basil....\$14

SHRIMP SCAMPI
capellini, shrimp, garlic, butter, white wine, roasted
cherry tomato, calabrian chili
& pangrattato.....\$17

WILD MUSHROOM PAPPARDELLE
Trevi pappardelle, wild mushrooms, spinach,
porcini cream sauce....\$13

SPAGHETTI AND MEATBALLS
Trevi spaghetti. two meatballs & pecorino.....\$13.5

BOLOGNESE
rigatino, veal, angus beef, pork, creme, fresh
Italian herbs & pecorino....\$15

CACIO E PEPE
Trevi fettucine, Italian pork, black pepper,
extra virgin olive oil & grana padano....\$16

"ENJOY LIFE IN EVERY BITE"

momma nida

PIZZA

MARGHERITA
crushed tomato, fresh mozzarella,
extra virgin olive oil, fresh basil....\$13

BIANCA
ricotta, fresh mozzarella, minced
garlic, extra virgin olive oil,
fresh basil.....\$13

RUSTICA
Italian sausage, roasted red and
yellow peppers, crushed tomato,
shaved red onion, mozzarella\$16

QUEEN BEE
soppressata, fresh mozzarella,
crushed tomato, chili flakes
basil & local honey.....\$15

PEPPERONI OVERLOAD
Italian pepperoni, crushed tomato
chili flakes & mozzarella.....\$14

GARLIC PECORINO
garlic, extra virgin olive oil
& pecorino....\$10

FENNEL SAUSAGE & RAPINI
bianca pizza, housemade fennel
sausage, rapini.....\$15

ROASTED VEGGIE
bianca pizza, roasted yellow squash,
zucchini, mushrooms.....\$15

DUE CARNI
Italian sausage, pepperoni,
mozzarella, oregano....\$15

PROSCIUTTO & ARUGULA
prosciutto, crushed tomato, fresh
mozzarella, extra virgin olive oil,
arugula, cherry tomato, pecorino
& grana padano\$16

BABY BLUE
caramelized onions, mushrooms,
three milk blue cheese, fresh
mozzarella, rosemary.....\$15

TOMATO
crushed tomato, oregano, extra virgin
olive oil & pecorino....\$10

VEGAN PIZZA

MARGHERITA
crushed tomato, vegan mozzarella,
extra virgin olive oil and
fresh basil....\$14

BEYOND RUSTICA
Beyond-plant based sausage, roasted
red & yellow peppers, crushed tomato
shaved red onion, vegan mozzarella...\$15

BUFFALO CHICKEN
Beyond-plant based chicken, garlic, extra virgin olive oil,
hot sauce, and vegan mozzarella and provolone....\$16

SECONDI

CHICKEN PARMESAN \$15
buttermilk semolina crusted chicken
breast, Trevi spaghetti with marinara,
mozzarella, grana padano

OSSO BUCCO \$23
braised slow cooked pork shank,
demi-glaze, porcini risotto

WOODFIRED SALMON \$19
atlantic salmon, fennel slaw,
fresh citrus, broken mustard fennel
vinaigrette

VEAL MARSALA..... \$17
crispy polenta cake, spinach, mush-
rooms, sage, sweet marsala

DOLCE

TIRAMISU
espresso soaked lady fingers,
mascarpone and cocoa.....\$8

GRANDMA'S CAKE
lemon pastry creme, shortbread crust,
almonds, powdered sugar
& pine nuts.....\$8

CHOCOLATE MOUSSE CAKE
dark chocolate mousse,
valrhona chocolate crust....\$8

Pizza-add your favorites(price per each)

\$2 onion mushroom minced garlic fresh basil black olive baby spinach
\$2 cherry tomato arugula anchovies roasted red pepper kalamata olives
\$3 ricotta mozzarella fennel sausage pepperoni
\$4 soppressata
\$5 prosciutto shrimp

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF
FOODBORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE
FOOD ALLERGIES WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS

2420 CURRY FORD ROAD, ORLANDO, FLORIDA 32806
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cocktails wine based

PINOT-JITO

pinot grigio, lime juice, rum infused simple syrup & fresh mint leaves.....6

ADULT CREAM SODA

chardonnay, ginger simple syrup, vanilla & fresh rosemary.....7

DRUNKEN STRAWBERRY

merlot, lime juice, fresh strawberry puree.....7

CAB OR CHARD SPRITZER

wine, lemon-lime & soda....6

PEACH BELLINI

fresh peach puree and prosecco.....7

beers

DRAFT

PERONI pale lager, Italy 5

CIGAR CITY JAI ALAI ipa, Tampa 7

CIGAR CITY MADURO brown ale, Tampa 6

BOTTLES

OBC RIGHT ON RED American amber/red ale 5

FUNKY BUDDA FLORIDIAN, hefeweizen 6

CORONA LT Mexican lager 4.5

RED CYPRESS SPOOK HILL pale ale 6

FOUNDERS ALL DAY ipa 4

MILLER LITE American pilsner 4

STRONGBOW cider 6

KALIBER n/a alcohol 5

wines

SPARKLING

La Gioiosa Prosecco, Italy gl 8 btl 32

Segura Vidas Brut Reserve, Spain, 187ml 10

ROSE & WHITE

	GL	BTL
Tormaresca Calafuria Solento Rose, Italy	8	33
Santa Cristina, DOC Pinot Grigio, Italy	7.5	28
Giorgio Z Pinot Grigio, Italy	11	42
14 Hands Chardonnay, Washington State	8	32
Seal Rock Chardonnay, California	8.5	36
Casa della Sala Bramito Chardonnay, Italy	13	45
Villa Maria Private Bin Sauvignon Blanc, NZ	9	36

RED

ITALIAN RED

coffee & tea

CUP...3

DECAF CUP...3

ESPRESSO...3.5

DOUBLE ESPRESSO...5

CAPPUCCINO...5

EARL GREY CREME (ORGANIC BLACK TEA).....3

WE PROUDLY SERVE LAVAZZA COFFEE

WOODFIRED ITALIAN KITCHEN

Britt's Famous Fruit Infused Sangrias

PEAR INFUSED CHARDONNAY SANGRIA

FRESH LEMON AND LIME JUICE, FRESH PEAR PUREE, DRUNKEN PEARS, FRESH PEACHES AND CANE SIMPLE SUGAR
GLASS 7 1/2 LITER 12

BLACKBERRY STRAWBERRY CABERNET SAUVIGNON SANGRIA

FRESH LEMON & LIME JUICE, FRESH STRAWBERRY PUREE, POMEGRANATE JUICE, FRESH BLACKBERRIES & STRAWBERRIES AND CANE SIMPLE SYRUP
GLASS 7 1/2 LITER 12

WEEKLY SPECIALS & HAPPENINGS

MONDAY

BLACK IRON MUSSELS \$10

BUY A PIZZA AND TAKE HOME A
SECOND OF THE SAME PIZZA FOR HALF PRICE
NOT VALID FOR TAKE OUT ORDERS

TUESDAY

PEPPERONI OVERLOAD PIZZA WITH
DRAFT PERONI \$15

WEDNESDAY

MARGHERITA PIZZA \$8

THURSDAY

25% OFF WINES BY THE BOTTLE
WITH THE PURCHASE OF AN ENTREE

SATURDAY

BRUNCH NOON-4PM
BOTTOMLESS MIMOSAS & SANGRIA
\$12 UNTIL 4PM(2 HOUR MAXIMUM)

SUNDAY

BRUNCH NOON-4PM
BOTTOMLESS MIMOSAS & SANGRIA
\$12 (2 HOUR MAXIMUM)
FAMILY NIGHT 4PM-CLOSE -
SPAGHETTI & MEATBALLS & SMALL HOUSE SALAD
\$15

ALL SPECIALS ARE OFFERED FOR DINE-IN ONLY

beverages

SOFT DRINKS (COKE PRODUCTS).....3

ICED TEA...3

SAN BENEDETTO STILL LITER.....4

SAN BENEDETTO SPARKLING LITER.....4