

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
 Stella tempura, herbed creme fraiche
 & marinara sauces\$10

F&D ANTIPASTO
 prosciutto di parma, soppressata,
 salami, shaved parm, marinated olives.....\$12

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

BROWN BUTTER CHEESE TORTELLINI
 Trevi tortellini, sage, brown butter, shaved parm,
 Italian seasonings, toasted pine nuts....\$14

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"
nonna 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

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

F&D 4 CHEESE HOUSE SPECIAL
 VPN & crushed tomatoes, oregano, chili flake, garlic oil, ricotta, pecorino,
 fresh mozzarella, and shaved parmesan.....\$14

SECONDI

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

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

BRONZINO..... \$29
 pan seared with white bean
 cassoulette, rapini, blistered tomatoes,
 garlic, wine, lemon, fried capers and
 charred onion agrodulce

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

VEGAN SPECIALTIES

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

MUSHROOM PIZZA
 vegan cream, mushroom, pepper
 flake, spinach, herbs and italian
 seasoning....\$16

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

MUSHROOM PAPPARDELLE
 Trevi pappardelle, wild mushrooms,
 spinach, porcini cream sauce...\$17

ARTICHOKE SCAMPI
 capellini pasta, artichoke, vegan chili
 butter, white wine, roasted cherry tomato,
 Calabrian chili & pangrattato.
 ...\$16

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

*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

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 FDWOODFIREDITALIANKITCHEN.COM + 321.295.7216

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

SHOCK TOP Belgium white wheat ale, Colorado 5
GOOSE ISLAND NEXT COAST ipa, Chicago 5.5
BUD LIGHT AMERICAN LIGHT LAGER 4

BOTTLES

STELLA BELGIUM PILSNER 5
MICHELOB ULTRA 4
KONA BIG WAVE golden ale 4.5
KONA LONGBOARD LAGER 4.5
SWEETWATER SERIES ipa 6
BLUE POINT TOASTED LAGER 5
CENTRAL 28, SHOW PIGEON IPA 6
CENTRAL 28, SUNSHINE GREETINGS 6
WICKED WEED, PERNICIOUS 6
HEINEKEN 0.0 N/A 5
AMSTEL LIGHT 5
STELLA CIDRE 5
BOLD CITY "DUKES BROWN ALE" 6

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

Sea Glass Pinot Noir, California	8.5	36
Meiomi Pinot Noir, California	12	44
Columbia Crest Grand Estates Merlot, WS	8	33
Fenwick Springs Cabernet Sauvignon, CA	7.5	32
Ferrari-Carano Siena, Sangiovese Blend, CA	11	42
Intrinsic Cabernet Sauvignon, WS	13	44

ITALIAN RED

Santa Cristina Chianti Superiore DOCG	10	40
Villa Antinori Chianti Classico Riserva		45
Primitivo di Salento, Meridia Italy	9	36
Prunotto Fiulot Barbara d' Asti		40
Cantina di Verona Valpolicella Ripasso		45
Il Bruciato Super Tuscan, Guapo al Tasso		52

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