WOODFIRED ITALIAN KITCHEN

ANTIPASTI

BLACK IRON MUSSELS* 17
PEI mussels, kosher salt, EVOO, lemon

MEATBALLS AL FORNO (2)10 (3)14
Italian sausage, herbs and spices, marinara, pecorino, pangrattato

BUFFALO CAULIFLOWER 12
Aji amarillo, calabrian chili, blue cheese

CALAMARI FRITTO MISTO 13
Fried peppers and marinara

BEEF CARPACCIO* 15
Herb aioli, salsa verde, cured egg yolk, arugula, capers and pangrattato

F&D GARLIC BREAD 7
Garlic, EVOO, butter, grana padano, marinara

ZUCCHINI FRITTES 11
Peroni tempura and marinara sauce

STUFFED MUSHROOMS 11
Artichokes, creamed spinach, fontina, herbs

INSALATE

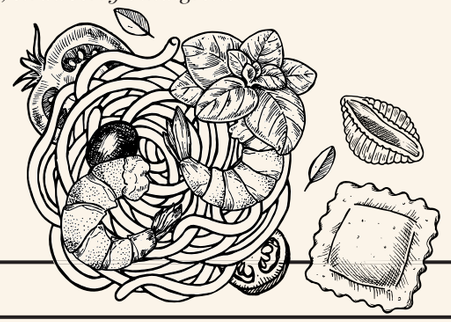
F&D HOUSE SALAD 8
Romaine, red onion, artichoke hearts, roasted red pepper, pepperoncini, pecorino, vinaigrette

CAESAR* 8
Romaine hearts, grana padano, EVOO, lemon and croutons

CAPRESE 12
Heirloom and red tomato, fresh mozzarella, EVOO, fresh basil, housemade croutons, basil oil & balsamic glaze

PIGNOLI SALAD 13
Arugula, shallots, pecorino, tomatoes, diced prosciutto, toasted pine nuts, sherry vinaigrette
add chicken **4** *add shrimp* **6**

SEASONAL FRUIT BASIL BURRATA 14
Italian burrata, seasonal fruit, fresh greens, basil, focaccia, strawberry vinaigrette



SECONDI

CHICKEN PARMESAN 17
Buttermilk semolina crusted chicken breast, spaghetti with marinara, mozzarella, grana padano

WOODFIRED SALMON* 24
Scottish salmon, fennel slaw, fresh citrus, broken mustard fennel vinaigrette

CHICKEN PICATTA 17
Pan seared chicken breast, artichoke, capers, white wine and capellini. substitute veal **22**

FETTUCINE ALFREDO 14
Pasta, butter and parmesan cheese
add chicken **4** *add shrimp* **6**

VEAL MARSALA 24
Polenta, spinach, mushrooms, sage, sweet marsala. substitute chicken **19**

CHICKEN MILANESE 17
Buttermilk & panko crusted chicken breast, arugula salad, sherry vinaigrette, shaved red onion, lemon

HOUSEMADE BOLOGNESE LASAGNA 17
Pasta, bolognese, ricotta, mozzarella, grana padano and fresh basil

EGGPLANT PARMESAN 16
Buttermilk semolina crusted eggplant, spaghetti with marinara, mozzarella, grana padano

GROUPER PICCATA 33
Pan seared grouper, capers, white wine, sauteed spinach and broccolini

ITALIAN TRIO 26
A sampling of our spaghetti & meatballs, chicken parmesan, and bolognese lasagna

PASTA

"Enjoy life in every bite" –Mama Nida

Substitute GF penne pasta, add **2**

SPAGHETTI & MEATBALLS 17
Spaghetti, two 1/4 lb house-made meatballs with marinara

SHRIMP SCAMPI 18
Capellini, shrimp, garlic, butter, white wine, roasted cherry tomato, calabrian chili, pangrattato
(v) *vegan artichoke scampi available, ask server*

CACIO E PEPE 16
Fettucine, pancetta, black pepper, EVOO and grana padano

PESTO CREAM TORTELLINI 16
Tortellini, pesto cream, shaved parmesan, Italian seasoning, toasted pine nuts, add proscuitto **5**

MUSHROOM PAPPARDELLE 16
Pappardelle, wild mushrooms, spinach, porcini cream sauce
(v) *vegan alternative available, ask server*

BOLOGNESE 17
Rigatoni, angus beef, pork, creme, fresh Italian herbs & pecorino

PIZZA

Substitute on any pizza 10" GF cauliflower crust, add **3**

MARGHERITA 14
VPN, fresh mozzarella, EVOO, fresh basil

BIANCA 14
Ricotta, fresh mozzarella, minced garlic, EVOO, fresh basil, pecorino

RUSTICA 16
VPN, Italian sausage, roasted red and yellow peppers, shaved red onion, mozzarella, pecorino

QUEEN BEE 15
Soppressata, fresh mozzarella, crushed tomato, chili flakes, basil, local honey, pecorino add ricotta **2**

PEPPERONI OVERLOAD 16
VPN, Italian pepperoni, crushed tomato, mozzarella, pecorino

FOUR CHEESE 16
VPN, garlic oil, oregano, mozzarella, pecorino, ricotta, pecorino grana padano

FIG & PROSCIUTTO 18
Fresh figs, prosciutto, EVOO, caramelized onions, fresh mozzarella, blue cheese crumbles, arugula, balsamic drizzle, pecorino

MUSHROOM SPINACH 15
Ricotta cream, mozzarella, crimini mushrooms, spinach, caramelized onions, pecorino

PROSCIUTTO & ARUGULA 18
VPN, prosciutto, crushed tomato, fresh mozzarella, EVOO, arugula, cherry tomato, pecorino and grana padano

BABY BLUE 15
Garlic oil, caramelized onions, mushrooms, blue cheese, fresh mozzarella, rosemary, pecorino

STEAK AND MUSHROOM 17
Garlic oil, sliced steak, mushrooms, arugula, fontina, mozzarella, fresh herbs, pecorino

DUE CARNI 16
VPN, Italian sausage, pepperoni, mozzarella, oregano, pecorino

Vegan Pizza

Add cashew ricotta for **2**

VEGAN MARGHERITA (v) 14
Crushed tomato, vegan mozzarella, EVOO and fresh basil

BEYOND RUSTICA (v) 15
Beyond plant-based sausage, roasted red and yellow peppers, shaved red onion, vegan mozzarella

MUSHROOM SPINACH (v) 15
Garlic oil, vegan mozzarella, crimini mushrooms, spinach, caramelized onions, cashew ricotta

* 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

07/05/23

COCKTAILS

F&D MARTINI $10
Aperol, Tinkerman's Gin, Fresh Pink Grapefruit Juice

ESPRESSO MARTINI $14
True Premium Italian Vodka, Mr. Black Liqueur, Fresh Brewed Espresso, Monin Coffee Syrup

APEROL SPRITZ $14
Aperol, Prosecco, Soda Water, Orange Slice, Mint Sprig

TUSCAN MARGARITA $11
Corazon Blanco Tequila, Italicus Bergamotto Liqueur, Fresh Lime Juice, Agave Syrup, Basil Leaf

GRAPE VINE $12
True Premium Italian Vodka, Fresh Lime Juice, Lavender Tea Syrup, Red Grapes

ITALIAN JOB $15
Elijah Craig Small Batch Bourbon, Amaro Nonino, Dales Pimento Bitters

LIMONCELLO SPRITZ $13
Prosecco, Limoncello, Soda, Lemon, Basil

TUSCAN MULE $12
True Italian Vodka, Italicus Liqueur, Mint, Lime, Ginger Beer

ITALIAN 75 $12
Empress Gin, Italicus Liqueur, Prosecco, Lemon

F&D GIN & TONIC $12
Uncle Val's Botanical Gin, Fever Tree Tonic, Rosemary

PEACH SANGRIA $11
Moscato, Peach Liqueur, Lemon Sour

BRITT'S FAMOUS FRUIT INFUSED SANGRIA $10
Fresh Lemon and Lime Juice, Fresh Strawberry Puree, Pomegranate Juice, Fresh Blackberries and Strawberries, Cane Simple Syrup

Our Locations

ORLANDO
2635 Curry Ford Rd. Orlando, FL 32806

LONGWOOD
1000 W. State Rd. 434 Longwood, FL 32750

WINTER PARK
1965 Aloma Ave. Winter Park, FL 32792

WINE

Glass | Bottle

SPARKLING

Belstar Prosecco Brut, Italy	10 | 39
Segura Vivdas Brut Reserva, Spain 187ml	12
Nicolas Feuillatte Rose, NV, FR 187ml	20

ROSE

Tormaresca Calafuria Salento Rose, Italy	10 | 39

WHITE

PINOT GRIGIO

Santa Cristina, DOC Pinot Grigio, Italy	9 | 35
Andrian Sudtirol Alto Adige Pinot Grigio, Italy	14 | 54

CHARDONNAY

Drumheller Chardonnay, WS	9 | 35
Tormaresca Chardonnay, Puglia, Italy	11 | 42
Ferrari Carano Chardonnay, CA	13 | 49
Rombauer, Chardonnay CA	18 | 69

SAUVINON BLANC

Liquid Light Sauvignon Blanc, WS	9 | 35
Villa Maria Private Bin Sauvignon Blanc, NZ	12 | 47

OTHER WHITES

Seven Daughters, Veneto, IT Moscatto, Italy	10 | 39
Guado Al Tasso Vermentino, Italy	13 | 49

RED

PINOT NOIR

Pavette Pinot Noir, CA	10 | 39
Meiomi Pinot Noir, CA	12 | 48
Patz & Hall Sonoma Coast Pinot Noir, CA	63

CABERNET SAUVIGNON

Drumheller Cabernet Sauvignon, WS	9 | 35
Fenwick Springs Cabernet Sauvignon, CA	10 | 39
Intrinsic Cabernet Sauvignon, WS	13 | 50
Quilt Cabernet Sauvignon, CA	16 | 62

OTHER REDS

Conundrum Red Blend, CA	10 | 39
Ferrari-Carano Siena, Sangiovese Blend, CA	12 | 47
Hedges Family Estates CMS Red Blend, CA	12 | 46
The Prisoner Red Blend, Napa CA	72

ITALIAN RED

Santa Cristina Chianti Superiore DOCG	10 | 39
Poggio Anima Montepulciano d'Abruzzo	11 | 42
Villa Antinori Chianti Classico Riserva	16 | 62
Prunotto Fiulot Barbara d'Asti	43
Il Bruciato Super Tuscan, Guado al Tasso	58
Prunoto Barolo	87
Masi Costasera Amarone	98

BEERS

DRAFT

Peroni *Pale Lager, Italy*	7
Cigar City Jai Alai *IPA, Tampa*	7
Michelob Ultra *Light Lager, USA*	5
Golden Road Mango Cart, *Wheat*	6

BOTTLES

Beck's *N/A, Pilsner*	5
Sweetwater G13, *IPA*	6
Budlight, *Light Pilsner*	5
Woodchuck, *Cider*	6
Stella, *Lager*	6
Miller Lite, *Light Lager*	5
Allagash White, *Ale*	7
Corona Lt, *Ale*	6
Yuengling, *Lager*	6
Lagunitas IPA, *Ale*	7

COFFEE & TEA

We proudly serve Julius Meinl coffee

Caffeinated or Decaf	3.5
Espresso	3.5
Double Espresso	5
Cappuccino	5
Earl Grey Creme (organic black tea)	3

DOLCE

TIRAMISU 9
Espresso soaked lady fingers, mascarpone and cocoa

LIMONCELLO OLIVE OIL CAKE 8
House-made cake, Italian cream, seasonal fruit

CHOCOLATE MOUSSE CAKE 8
Dark chocolate mousse, valrhona chocolate crust

ITALIAN CANNOLI 11
Two mascarpone & chocolate cannoli filling, crushed pistachio, powdered sugar

Weekly Specials

MONDAY
Black Iron Mussels **13**

TUESDAY
Chicken Parmesan or Chcken Picatta Dinner **18**
with small house or caesar salad & focaccia bread

WEDNESDAY
Margherita Pizza **11**

THURSDAY
25% off wines by the bottle
with the purchase of an entree

SATURDAY
Bottomless mimosa, sangria & bloody mary **20**
11:00-3pm (2 hour maximum)

Saturday & Sunday Brunch

11 am - 3 pm

Bottomless mimosa, sangria
& bloody mary **20**
(2 hour maximum)

ALL SPECIALS ARE OFFERED FOR DINE-IN ONLY

@ FDWOODFIREDITALIANKITCHEN
WWW.FDWOODFIREDITALIANKITCHEN.COM