

# Woodlot

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Honest. Simple. Handmade.

## **BREAD**

<b>Focaccia</b> <i>w/ olive oil</i>	5
+ Eggplant Butter	2
+ Whipped N'duja	4
+ Marinated Olives	4
+ Sweet and Sour White Anchovy	7
+ Prosciutto di Parma (45 grams)	7
+ Venetian Calabrese Salami (45g)	7
+ Half Ball Burratini	10

## **TO START**

<b>Arancini</b> <i>w/ taleggio, porcini, carrot, rosemary</i>	6/Pc
<b>Curly Escarole Salad</b> <i>w/ smoked cheddar vinaigrette, fennel, mustard</i>	13
<b>Roasted Oyster Mushrooms</b> <i>w/ beluga lentil &amp; grilled kale salad, squash vinaigrette, mustard greens</i>	15
<b>Crispy Fingerling Potatoes</b> <i>w/ pickled celery, garlic, peccorino, herbs</i>	10
<b>Shaved Veal</b> <i>w/ Tonnato Sauce, Black Olive Caramel and Greens</i>	17

## **PIZZA**

<b>Tomato</b> <i>w/ garlic &amp; oregano</i>	14
<b>Fior Di Latte</b> <i>w/ tomato &amp; basil</i>	16
<b>Escarole</b> <i>w/ ricotta, caper, honey, garlic, black pepper</i>	16
<b>Gorgonzola</b> <i>w/ russet potato &amp; radicchio</i>	17
<b>Mortadella</b> <i>w/ fontina, moroccan olives, rosemary, roast garlic &amp; shallot</i>	19
<b>'Nduja</b> <i>w/ pear, white anchovy &amp; basil</i>	19

## **PASTAS**

<b>Potato Gnocchi</b> <i>w/ tomato garlic chilli and smokey pecorino sardo</i>	19
<b>Capunti</b> <i>w/ scilian pesto, almonds, whipped ricotta &amp; fennel</i>	22
<b>Raviolo Doppio</b> <i>w/ taleggio, celerian, hazelnuts, grapes, brown butter &amp; herbs</i>	25
<b>Tortellini</b> <i>w/ mortadella, ricotta, sheldon creek cream &amp; parmigiano</i>	25

## **LARGE**

<b>12 Oz Dry Aged Ribeye</b> <i>w/ beech mushrooms, espresso maple jus, shallot &amp; brown butter</i>	61
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