

901 Wood Burning Kitchen & Bar

QUALITY
FAMILY
PASSION
Est. 2018



901WOODBURNING
KITCHENBAR.COM

1410 East Main Street
Shrub Oak, NY 10588
914-743-1930

@901WOODBURNINGKITCHENBAR



ANTIPASTI

BAR PRETZEL	14
10 oz Salted Pretzel with an Applewood Bacon Maple Dipping Sauce & a Honey Dijon Sauce	
901 CHARCUTERIE BOARD	23
Assortment of Italian Meats & Cheeses, Sliced Tomatoes, Olive Medley & Calabrian Chilies with Toasted Crostini	
CLAMS OREGANATA (8)	20
Breaded Little Neck Clams with a White Wine Sauce	
BRUSSEL SPROUTS	14
Sauteed with Pancetta, Red Onions, and Chick Peas in a Fig Jam Balsamic Reduction	
WINGS (8)	16
Choice of Hot, Medium, Mild, BBQ, Honey Garlic, or Teriyaki	
Served with a Buffalo Blue Cheese	
BANGING CHICKEN MEATBALLS (4)	17
Dorito Dusted Meatballs tossed in a Bang Bang Sauce, served with Carrots & Celery	
Choice of Ranch, Blue Cheese or BBQ Sauce	
EGGPLANT TOWER	16
Layers of Fried Eggplant with Cherry Tomatoes, and Roasted Burrata topped with Pesto and Aged Balsamic	
FRIED CALAMARI	18
Crispy Calamari served with our House Marinara Sauce	
PROSCIUTTO & BURRATA	20
Thinly Sliced Prosciutto Di Parma with Creamy Burrata Cheese topped with Honey & Pistachios over glazed Cherry Tomatoes	
POLPETTE CALABRESE	16
Trio of Meatballs served over Italian Long Hot Peppers & Topped with Ricotta Cheese	
WOOD BURNING GARLIC BREAD PIZZA	11
14" Pizza Crust Topped with Mozzarella Cheese and Garlic Spread & Served with our Housemade Marinara Sauce	
RHODE ISLAND STYLE CLAMS (10)	21
Steamed Littleneck Clams served with Banana Peppers & Cherry Peppers in a Garlic Wine Sauce	
PB & J LAMB LOLLIPOPS	22
Blackberry Glazed Lamb Chops served with a Peanut Butter Sauce	

INSALATA / ZUPPA

<u>Chicken- \$6 or Shrimp- \$8</u>	
PASTA FAGIOLI	10
Ditalini Pasta, Cannellini Beans, Parmigiano Reggiano Cheese & Crispy Pancetta in a Rich Tomato Broth	
TORTELLINI BRODO	10
Cheese Tortellini in a Vegetable Broth with Spinach	
MARKET SALAD	15
Mixed Greens, Cranberries, Apples, Toasted Pumpkin Seeds, Pistachios & Gorgonzola Cheese in a White Honey Balsamic Dressing	
CHOPPED SALAD	17
Romaine Lettuce, Grilled Chicken, Tomatoes, Avocado, Bacon, Shaved Parmesan Cheese, Apples & Candied Walnuts in a Creamy Caesar Dressing	
BRUSSEL SPROUTS CAESAR	16
Baby Arugula, Crispy Brussel Sprouts, Garlic Croutons, Shaved Parmesan with a Creamy Caesar	
BEET, GOAT CHEESE & FIG	15
Baby Arugula, Pecans, & Port Wine Marinated Figs with a Fig Vinaigrette	
CAESAR SALAD	14
Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons & a Creamy Caesar Dressing	
Salad Dressings:	
House Balsamic, White Honey Balsamic, Ranch, Blue Cheese, Honey Mustard, Caesar, Oil & Vinegar, Fig Vinaigrette	

WOOD BURNING PIZZA

All Pizzas are 14". Any additional Toppings will add additional charges

MARGHERITA	17	LILY ROSE	21	DON PASQUALE	20
San Marzano Tomato Sauce, Fresh Mozzarella & Basil		Fresh Mozzarella, Prosciutto, Goat Cheese, Pistachios, Honey & topped with Argula		San Marzano Tomato Sauce, Fresh Mozzarella, Sausage, Broccoli Rabe, & Garlic Oil	
N.Y STYLE	16	VINNY & NICKY DIAVOLO	21	EGGPLANT CALABRESE	19
San Marzano Tomato Sauce & Shredded Mozzarella		San Marzano Tomato Sauce, Spicy Soppresata, Fresh Mozzarella, Chili Oil & Calabrian Chili		San Marzano Tomato Sauce, Fried Eggplant, Fresh Mozzarella, Ricotta Cheese, & Caramelized Onions	
901° CLAM PIZZA	23	BUFFALO CHICKEN	20	BRONX BOMBER	21
Chopped Little Neck Clams, Creamy Burrata, Garlic, Mozzarella, Italian Parsley & Roasted Extra Virgin Olive Oil		Chicken Cutlet, Fresh Mozzarella & Housemade Buffalo Blue Cheese Sauce		San Marzano Tomato Sauce, Fresh Mozzarella, Chicken, Roasted Peppers, Hot Peppers & Caramelized Onions	
ADRIANNA BELLA	21	BLUEBERRY & FIG	20	BIANCO	19
Sweet Sausage, Fig Jam, Fresh Mozzarella, Burrata Cheese, & Toasted Pumpkin Seeds		Goat Cheese, Mozzarella, Blueberries, Dried Figs & Fig Jam Topped with Toasted Almonds		Ricotta and Mozzarella with a touch of Garlic	

PRIMI PIATTI

All Pasta Entrees Served with a Side House Salad

LINGUINI VONGOLE	27
Little Neck Clams and Chopped Clams served in a Choice of Garlic Wine Sauce or Marinara Sauce	
PAPPARDELLE BOLOGNESE	24
Veal, Beef & Pork Bolognese with Sweet Peas in a Pink Marinara Sauce	
BURRATA RAVIOLI (5)	23
Creamy Burrata Filled Ravioli Served with Crispy Pancetta and Shallots in a Creamy Vodka Sauce	
PENNE ALLA VODKA	22
Served with Crispy Pancetta and Shallots in a Creamy Vodka Sauce	
RIGATONI ALLA NICKOLAS	23
Crumbled Sausage, Eggplant, & Plum Tomatoes topped with Roasted Ricotta Cheese in a Light Marinara	
GNOCCHI ALLA NINA	25
Prosciutto, Cherry Tomatoes, Pine Nuts, & Shrimp Topped with Burrata Cheese in a Pesto Sauce	
TORTELLINI ISLA	23
Cheese Tortellini, Sun Dried Tomatoes, Mushroom & Spinach in a White Truffle Cream Sauce	
SPAGHETTI CARBONARA	22
Served with Crispy Pancetta, Onions, Grated Parmesan Cheese, Egg Yolk & a Touch of Cream	
RIGATONI TAORMINA	24
Rigatoni Served with Sautéed Crumbled Sausage & Broccoli Rabe in a Garlic Wine Sauce	
GAMBERI SCAMPI	26
Shrimp Sautéed in Garlic and Butter served over Linguine and topped with Toasted Bread Crumbs	
FRUTTI DI MARE	36
Little Neck Clams, Calamari & Shrimp served over Linguini in either a Marinara Sauce or Garlic Wine Sauce	

Add 8 oz Brazilian Lobster Tail \$28

Pasta Choices: Penne, Rigatoni, Spaghetti, Linguini

CONTORNI

WHIPPED POTATOES	11
BROCCOLI RABE	11
ASPARAGUS	10
SPINACH	10
FRENCH FRIES	11
ROASTED POTATOES	10
ROASTED VEGETABLES	10
ITALIAN LONG HOT PEPPERS	11

Please Advise Your Server to Any Allergies Before Ordering
20% Service Fee will be added to parties of 6 or More

Barbara Degaltini: Co-Owner
Vincent Gaudio: Co-Owner/Chef

SECONDI PIATTI

All Entrees, Excluding the 901 Burger, are Served with a Side House Salad

POLLO	25
Parmigiana, Francese, Marsala or Milanese Choice of Pasta, Roasted Potatoes or Roasted Vegetables	
POLLO SCARPARIELLO	27
Sautéed Chicken Breast, Sliced Sausage, Potatoes & Wild Mushrooms with Hot Cherry Peppers in a Lemon Wine Sauce Choice of Pasta, Roasted Potatoes or Roasted Vegetables	
POLLO ALLA VODKA	27
Breaded Chicken Cutlet Topped with Mozzarella Cheese in Vodka Sauce Choice of Pasta, Roasted Potatoes or Roasted Vegetables	
BERKSHIRE PORK CHOP	38
Prepared Arrabiata Style, with Sweet Peppers and Calabrian Chilies over Garlic Whipped Potatoes	
SCOTTISH SALMON	32
Pan Seared Salmon with Whipped Potatoes, Truffled Mushrooms with a Sweet Pea Puree	
GAMBERI FRANCESE	27
Egg Battered Shrimp in a Lemon Butter Wine Sauce Choice of Pasta, Roasted Potatoes or Roasted Vegetables	
N.Y STRIP STEAK	40
Grilled 16 Oz Strip Steak, Served with Asparagus and Hand Cut Steak Fries Choice of Gorgonzola or Garlic Herb Butter	
DOUBLE CUT LAMB CHOPS	46
Pan Seared with Garlic and Rosemary, Served with Broccoli Rabe and Roasted Potatoes in a Red Wine Reduction Sauce	
RIB EYE	54
Grilled 16 oz Rib Eye served with Parmigiana Truffle Fries or Roasted Vegetables & Potatoes	
VEAL CHOP	49
Grilled 16 oz Veal Chop served with Garlic Sautéed Long Hot Peppers, Onions & Sliced Potatoes	
VEAL PARMIGIANA FOR TWO	44
Bone In Breaded Veal Chop, Topped with our House Marinara and Burrata Cheese	
BRAISED SHORT RIB	33
Over Whipped Potatoes & Sautéed Spinach, Topped with Frizzled Onions	
LOBSTER RISOTTO	42
Creamy Italian Risotto with Sweet Peas, Sun Dried Tomatoes & Plum Tomatoes Topped with an 8 oz Lobster Tail	
901 BURGER	20
Grilled Beef, Brisket & Short Rib Patty on a Brioche Bun with Melted Gouda Cheese, Applewood Smoked Bacon Topped with a Fig Jam Mayonnaise Served with French Fries & Onion Rings	

KIDS MENU

CHICKEN FINGERS & FRENCH FRIES	12
CHEESEBURGER	12
N.Y STYLE OR MARGHERITA	12
PASTA BUTTER OR MARINARA	10
Served with a Penne, Spaghetti, Linguini or Rigatoni	
PENNE ALLA VODKA	10
CHICKEN PARMIGIANA	13
Served with a Penne, Spaghetti, Linguini or Rigatoni	