

901 Wood Burning Kitchen & Bar

QUALITY
FAMILY
PASSION
Est. 2018



901WOODBURNING
KITCHENBAR.COM

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

@901WOODBURNING
KITCHENBAR



ANTIPASTI

BAR PRETZEL 14

10 oz Salted Pretzel with an Applewood Bacon Maple Dipping Sauce & a Honey Dijon Sauce

901 CHARCUTERIE BOARD 25

Assortment of Italian Meats & Cheeses, Sliced Tomatoes, Olive Medley, & Calabrian Chillies with Toasted Crostini

CLAMS OREGANATA (8) 20

Breaded Little Neck Clams with a White Wine Sauce

BRUSSEL SPROUTS 15

Sauteed with Pancetta, Red Onions & Chick Peas in a Fig Jam Balsamic Reduction

WINGS (8) 17

Choice of Hot, Medium, Mild, BBQ, Honey Garlic, Teriyaki, Garlic Parm, General Tso

HOT ANTIPASTO 32

A Medley of Fried Calamari, Baked Clams, Eggplant Parm, Fried Shrimp Topped with Roasted Ricotta
For 2 or More People

EGGPLANT TOWER 16

Layers of Fried Eggplant over Cherry Tomatoes, topped with a Roasted Burrata in a Pesto & Aged Balsamic Drizzle.

FRIED CALAMARI 20

Crispy Calamari served with our House Marinara Sauce

PROSCIUTTO & BURRATA 16

Thinly Sliced Prosciutto Di Parma with Creamy Burrata Cheese topped with Honey & Pistachios over glazed Cherry Tomatoes

POLPETTE CALABRESE 18

Trio of Meatballs served over Italian Long Hot Peppers & Topped with Ricotta Cheese

SHORT RIB MAC & CHEESE 18

Elbow Pasta in Creamy Cheddar Cheese Sauce with Beef Short Rib & Crispy Onion

SALSICCIA CON RABE 17

Golden Fried Italian Sausage with Garlic Sauteed Broccoli Rabe & Cannellini Beans
Add Calabrian Chilis \$3

MEATBALL SALAD 18

Romaine Lettuce, Cucumber, Tomatoes, Red Onion with Red Wine Vinaigrette, Topped with Two Meatballs in Marinara

INSALATA / ZUPPA

Chicken- \$6, Shrimp-\$9, Salmon-\$12, Steak- \$13

PASTA FAGIOLI 10

Ditalini Pasta, Cannellini Beans, Parmigiano Reggiano Cheese, & Crispy Pancetta in a Rich Tomato Broth

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

BUFFALO CHICKEN RANCH 18

Romaine Lettuce, Crispy Bacon, Cherry Tomatoes, Buffalo Chicken, Gorgonzola Cheese Topped with Ranch Dressing

SALMON & SPINACH SALAD 23

Baby Spinach, Strawberries, Almonds & Cranberries with a Raspberry Vinaigrette

STEAK SALAD 26

Sliced Flat Iron, Baby Spinach, Avocado, Bell Peppers, Roasted Corn and Avocado Ranch Dressing

CAESAR SALAD 14

Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons, & a Creamy Caesar Dressing

BRUSSEL SPROUT CAESAR 16

Arugula, Crispy Brussel Sprouts, Shaved Parmesan, Croutons, Topped with Caesar Dressing

WOOD BURNING PIZZA

MARGHERITA 18

San Marzano Tomato Sauce & Fresh Mozzarella Topped with Basil

ADRIANA BELLA 22

Sweet Sausage, Fig Jam, Fresh Mozzarella, Burrata Cheese, & Toasted Pumpkin Seeds

LILY ROSE 22

Fresh Mozzarella, Prosciutto, Goat Cheese, Pistachios, & Honey topped with Argula

BUFFALO CHICKEN 21

Chicken Cutlet, Fresh Mozzarella, & a Housemade Buffalo Blue Cheese Sauce

N.Y. STYLE 17

San Marzano Tomato Sauce & Shredded Mozzarella

BLUEBERRY & FIG 21

Goat Cheese, Mozzarella, Blueberries, Dried Figs, & Fig Jam Topped with Toasted Almonds

DON PASQUALE 21

San Marzano Tomato Sauce, Fresh Mozzarella, Sausage, Broccoli Rabe, & Garlic Oil

EGGPLANT CALABRESE 20

San Marzano Tomato Sauce, Fried Eggplant, Fresh Mozzarella, Ricotta Cheese, & Caramelized Onions

VINNY & NICKY DIAVOLO 22

San Marzano Tomato Sauce, Spicy Soppressata, Fresh Mozzarella, Chili Oil, & Calabrian Chillis

BRONX BOMBER 22

San Marzano Tomato Sauce, Fresh Mozzarella, Chicken Cutlet, Roasted Peppers, Hot Peppers, & Caramelized Onions

NONNO JOE 25

Square Style Pizza, San Marzano Tomato Sauce, Crumbled Sausage, Italian Olives, Ricotta Cheese, Mozzarella Cheese & Caramelized Onions

NONNA NINA 23

Square Style Pizza, Fresh Mozzarella, San Marzano Tomato Sauce, Basil with a Touch of Garlic

PIGGY PESTO 24

Ricotta Cheese, Crumbled Sausage, Cherry Peppers, Mozzarella Cheese & Pesto

BIANCO 20

Ricotta & Mozzarella with a touch of Garlic

HOT GRANDMA 24

Square Style Pizza, San Marzano Tomato Sauce, Pepperoni, Fresh Mozzarella, Stracciatella, Hot Honey & Basil

PRIMI PIATTI

LINGUINI VONGOLE 28

Little Neck Clams & Chopped Clams served in a Choice of Garlic Wine Sauce or Marinara Sauce

GNOCCHI BOLOGNESE 25

Veal, Beef, & Pork Bolognese with Sweet Peas in a Pink Marinara Sauce

BURRATA RAVIOLI (5) 24

Creamy Burrata Filled Ravioli Served with Crispy Pancetta & Shallots in a Creamy Vodka Sauce

PENNE ALLA VODKA 23

Served with Crispy Pancetta & Shallots in a Creamy Vodka Sauce

RIGATONI ALLA NICKOLAS 24

Crumbled Sausage, Eggplant, & Plum Tomatoes topped with Roasted Ricotta Cheese in a Light Marinara

PACCHERI AMELIA 27

Wide Tube Pasta Tossed with Braised Beef Short Rib Ragu and Melted Mozzarella Cheese

GAMBERI AMATRICIANA 28

Bucatini Pasta with Sauteed Shrimp with Garlic, Onions, Guanciale in a Marinara Sauce

BUCATINI CARBONARA 25

Served with Crispy Guanciale, Onions, Grated Parmesan Cheese, Egg Yolk & a Touch of Cream

CAVATELLI TAORMINA 26

Served with Sautéed Crumbled Sausage & Broccoli Rabe in a Garlic Wine Sauce

GAMBERI SCAMPI 27

Shrimp Sautéed in Garlic and Butter served over Linguine & topped with Toasted Bread Crumbs

SPAGHETTI & MEATBALLS 22

In our House made Marinara Sauce with Fried Meatballs & Topped with Ricotta Cheese

CONTORNI

WHIPPED POTATOES 11

BROCCOLI RABE 11

ASPARAGUS 10

SPINACH 10

FRENCH FRIES 11

ROASTED POTATOES 10

ROASTED VEGETABLES 10

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

POLLO 26

Parmigiana, Francese, Marsala, or Milanese
Choice of Pasta, Roasted Potatoes, or Roasted Vegetables

POLLO SCARPARELLO 28

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 ISLA 32

Cubed Sauteed Chicken & Shrimp with Garlic, Artichokes, Asparagus, Bell Peppers and Roasted Potatoes in a Lemon Wine Sauce
Choice of Pasta, Roasted Potatoes, or Roasted Vegetables

POLLO ALLA VODKA 28

Breaded Chicken Cutlet Topped with Mozzarella Cheese in Vodka Sauce
Choice of Pasta, Roasted Potatoes, or Roasted Vegetables

BERKSHIRE PORK CHOP 39

Prepared Arrabiata Style, with Sweet Peppers & Calabrian Chilies over Garlic Whipped Potatoes

GARLIC PARMESAN SALMON 36

Pan Seared Scottish Salmon Served over Spinach Risotto with a Garlic Parmesan Sauce

GAMBERI FRANCESE 29

Egg Battered Shrimp in a Lemon Butter Wine Sauce Served over Sauteed Spinach
Choice of Pasta, Roasted Potatoes or Roasted Vegetables

BRONZINO 35

Pan Seared over Grilled Asparagus , Plum Tomatoes, Artichokes, Chick Peas & Baby Arugula in a Lemon Sauce

EGGPLANT MILANESE 24

Layers of Golden Fried Eggplant Topped with Beef Steak Tomatoes, Baby Arugula, Red Onion, Shaved Parmesan Cheese with Basil Pesto & Balsamic Glaze
Choice of Pasta, Roasted Potatoes, or Roasted Vegetables

N.Y STRIP STEAK 45

Grilled 16 Oz Strip Steak Served with Asparagus & Hand Cut Steak Fries
Choice of Gorgonzola or Garlic Herb Butter

VEAL PARMIGIANA FOR TWO 48

Bone In Breaded Veal Chop Topped with our House Marinara & Burrata Cheese
Choice of Pasta, Roasted Potatoes, or Roasted Vegetables

BRAISED SHORT RIB 34

Served Over Whipped Potatoes & Sauteed Spinach Topped with Frizzled Onions

901 BURGER 21

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

SLICED STEAK CIABATTA 25

Sautéed Filet Mignon with Bell Peppers, Onions, Melted Gouda, on a Garlic Herb Ciabatta served with French Fries

KIDS MENU

CHICKEN FINGERS &
FRENCH FRIES 13
CHEESEBURGER 13
KIDS PIZZA 13
PASTA BUTTER OR
MARINARA 11

PENNE ALLA VODKA 11
CHICKEN PARMIGIANA
14
SPAGHETTI & MEATBALLS
13