

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 24

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 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 or Teriyaki

BANGING CHICKEN MEATBALLS (4) 18

Dorito Dusted Meatballs tossed in a Bang Bang Sauce, served with Carrots & Celery

EGGPLANT TOWER 16

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

FRIED CALAMARI 19

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 17

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

WOOD BURNING GARLIC BREAD PIZZA 11

Pizza Crust Topped with Mozzarella Cheese & Garlic Spread, Served with our Housemade Marinara Sauce

GENERAL TSO CAULIFLOWER 16

Tempura Battered Cauliflower with Bell Peppers, Scallions, Calabrian Chilis, Toasted Sesame Seeds in a General Tso Sauce

INSALATA / ZUPPA

Chicken- \$6, Shrimp-\$8, Salmon-\$11, 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

BRUSSEL SPROUT SALAD 16

Crispy Brussel Sprouts, Dried Cranberries, Pumpkin Seeds, Pistachios, Pecans & Goat Cheese with a Maple Balsamic Glaze

BEET, GOAT CHEESE, & FIG 15

Baby Arugula, Pecans, & Port Wine Marinated Figs with a Fig Vinaigrette

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

Make it Brussel Sprout Caesar \$2 Upcharge

WOOD BURNING PIZZA

MARGHERITA 18

San Marzano Tomato Sauce & Fresh Mozzarella Topped with Basil

N.Y. STYLE 17

San Marzano Tomato Sauce & Shredded Mozzarella

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

VINNY & NICKY DIAVOLO 22

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

BUFFALO CHICKEN 21

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

BIANCO 20

Ricotta & Mozzarella with a touch of Garlic

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

PRIMI PIATTI

All Pasta Entrees Served with a Side House Salad

LINGUINI VONGOLE 28

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

PAPPARDELLE 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

GNOCCHI ALLA NINA 26

Prosciutto, Cherry Tomatoes, Pine Nuts, & Shrimp Topped with Burrata Cheese in a Pesto Sauce

CAVATELLI ISLA 24

Sun Dried Tomatoes, Mushrooms, & Spinach in a White Truffle Cream Sauce

SPAGHETTI CARBONARA 23

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

RIGATONI TAORMINA 25

Rigatoni 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

GNOCCHI SORRENTINO 23

Fresh Mozzarella Cheese, Basil and Marinara Sauce

CAVATELLI LUCIANO 27

Topped with Sautéed Chicken, Roasted Peppers, Capers, Artichokes & Sun Dried Tomatoes in a Lemon Wine Sauce

SPAGHETTI & MEATBALLS 22

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

Pasta Choices: Penne, Rigatoni, Spaghetti, Linguini, Gnocchi \$4, Pappardelle \$4, GF Pasta \$3, or Cavatelli \$4

SECONDI PIATTI

POLLO 26

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

POLLO SCARPARIELLO 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 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 Chillies over Garlic Whipped Potatoes

SCOTTISH SALMON 33

Pan Seared Salmon with Whipped Potatoes & a Sweet Pea Puree topped with a Truffled Mushroom

BRONZINO 34

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

GAMBERI FRANCESE 28

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

EGGPLANT MILANESE 23

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 41

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

VEAL PARMIGIANA FOR TWO 45

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

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

KIDS MENU

CHICKEN FINGERS & FRENCH FRIES 13

CHEESEBURGER 13

KIDS PIZZA 13

PASTA BUTTER OR MARINARA 11

Served with Penne, Spaghetti, Linguini, or Rigatoni

PENNE ALLA VODKA 11

CHICKEN PARMIGIANA 14

Served with Penne, Spaghetti, Linguini, or Rigatoni

SPAGHETTI & MEATBALLS 13