

1410 East Main St
Shrub Oak, NY
10588
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914.743.1930



@901woodburningkitchenbar

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M: CLOSED
TUES-SAT: 12-10
SUN: 12-9

APPETIZERS

- BAR PRETZEL** 14
10 oz Salted Pretzel with an Applewood Bacon Maple Dipping Sauce & a Honey Dijon Sauce
- LOADED NACHO FRIES** 18
Melted Mozzarella, Cheddar, Black Bean, Pico De Gallo, Spicy Bolognese, Guacamole, Sour Cream & Jalapeños
- FRIED CALAMARI** 18
Crispy Calamari served with our House Marinara Sauce
- 901 CHARCUTERIE BOARD** 21
Assortment of Italian Meats & Cheeses, Sliced Tomatoes, Olive Medley & Calabrian Chilies with Toasted Crostini
- ANGRY CAULIFLOWER** 14
Golden Fried Cauliflower tossed in our Spicy Buffalo Sauce, served with a Side of Ranch
To really Piss it off, add Calabrian Chili Oil \$2
- BURRATA** 16
Creamy Burrata Mozzarella, Heirloom Tomatoes, Sun-dried Tomatoes, & shredded basil topped with a Balsamic Reduction & Pesto Sauce
- BUFFALO WINGS (8)** 16
Served Mild, Medium, Hot, Barbecue, Teriyaki or Honey Garlic served with celery & Blue Cheese on the side
- EGGPLANT TOWER** 16
Layers of Fried Eggplant with Cherry Tomatoes, Roasted Burrata topped with Pesto and Aged Balsamic
- FISH TACOS (3)** 16
Three Soft Tortillas filled with Blackened Cod, Pico de Gallo, Guacamole, & Shredded Cabbage topped with a Sour Cream Sauce & Chipotle Aioli
Sub Chicken
Sub Shrimp \$3

INSALATA/ZUPPA

CHICKEN \$8 OR SHRIMP \$10

- PASTA FAGIOLI** 10
Ditalini Pasta, Cannellini Beans, Parmigiano Reggiano Cheese & Crispy Pancetta in a Rich Tomato Broth
- MARKET SALAD** 14
Mixed Greens, Cranberries, Apples, Toasted Pumpkin Seeds, Pistachios & Gorgonzola Cheese in a White Honey Balsamic Dressing
- CHOPPED SALAD** 16
Romaine Lettuce, Grilled Chicken, Tomatoes, Avocado, Bacon, Shaved Parmesan Cheese, Apples & Candied Walnuts in a Creamy Caesar Dressing
- COBB SALAD** 16
Romaine Lettuce, Sliced Egg, Bacon, Grilled Chicken, Avocado & Tomatoes in a Blue Cheese Dressing
- BRUSSEL SPROUTS CAESAR** 17
Baby Arugula, Crispy Brussel Sprouts, Garlic Croutons, Shaved Parmesan with a Creamy Caesar
- CAESAR SALAD** 16
Romaine Lettuce, Shaved Parmesan Cheese, Garlic Croutons & a Creamy Caesar Dressing

WOOD BURNING PIZZA

ALL SPECIALITY PIES ARE 14"
GLUTEN FREE CRUST AVAILABLE FOR AN ADDITIONAL CHARGE

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

WE HAVE THE RIGHT TO ADD 20% GRATUITY TO PARTIES 6 OR MORE

PLEASE ALERT YOUR SERVER TO ANY ALLERGIES BEFORE ORDERING

Owner: Barbara Degaltini
Owner/Chef: Vincent Gaudio

PRIMI PIATTI

ALL PASTA DISHES WILL BE SERVED WITH A SIDE HOUSE SALAD

- LINGUINI VONGOLE** 🍤 24
Whole and Chopped Clams served in a Choice of Garlic Wine Sauce or Marinara Sauce
- PAPPARDELLE BOLOGNESE** 21
Veal, Beef & Pork Bolognese with Sweet Peas in a Pink Marinara Sauce
- PENNE ALLA VODKA** 20
Served with Crispy Pancetta and Shallots in a Creamy Vodka Sauce
- RIGATONI ALLA NICKOLAS** 22
Crumbled Sausage, Eggplant, Plum Tomatoes topped with Roasted Ricotta Cheese and Light Marinara
- GNOCCHI ALLA NINA** 24
Prosciutto, Cherry Tomatoes, Pine Nuts, Shrimp, Topped with Burrata Cheese in a Pesto Sauce
- SPAGHETTI CARBONARA** 21
Served with Crispy Pancetta, Onions, Grated Parmesan Cheese, Egg Yolk & a Touch of Cream
- RIGATONI TAORMINA** 22
Served with Sautéed Crumbled Sausage & Broccoli Rabe in a Garlic Wine Sauce
- GAMBERI SCAMPI** 🍤 24
Shrimp Sautéed in Garlic and Butter served over Linguine and topped with Toasted Bread Crumbs
- SACCHETTI SICILIANO** 22
Money Shaped Pasta filled with Mozzarella, Asiago, Parmesan and Ricotta Cheese with Sautéed Eggplant, Plum Tomatoes & Fresh Mozzarella

SECONDI PIATTI

ALL DISHES, EXCLUDING THE 901 BURGER, WILL BE SERVED WITH A SIDE HOUSE SALAD

- BRAISED SHORT RIB** 31
Over Whipped Potatoes & Wilted Spinach Topped with Frizzled Onions
- GAMBERI FRANCESE** 🍤 26
Eggbattered Shrimp in a Lemon Butter White Wine Sauce
- POLLO PARMIGIANA** 23
Chicken Cutlet with Melted Mozzarella Cheese in a Marinara Sauce
Choice of Pasta, Roasted Potatoes or Roasted Vegetables
- POLLO FRANCESE** 23
Sautéed Chicken Breast in a Lemon Butter White Wine Sauce
Choice of Pasta, Roasted Potatoes or Roasted Vegetables
- POLLO MARSALA** 23
Sautéed Chicken Breasts with Mushrooms in a Marsala Wine Sauce
Choice of Pasta, Roasted Potatoes or Roasted Vegetables
- POLLO SCARPARELLO** 🔥 25
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
- SHRIMP GRAIN BOWL** 🍤 28
Grilled Shrimp over Quinoa, Black Beans, Roasted Corn, Cucumber, Avocado, Pistachio, Pumpkin Seeds, Shaved Carrots with a Chipotle Lime Aioli
- GROUPEL** 🐟 29
Oven Roasted Grouper served over Mexican Street Corn & Quinoa Salad Topped with a Sriracha Aioli
- 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
- N.Y STRIP STEAK** 37
Grilled 16 Oz Strip Steak Served with Grilled Asparagus & Hand Cut Steak Fries
Choice of Garlic Herb or Gorgonzola Butter
- THE SHANK** 38
Red Wine Braised Lamb Shank over Whipped Potatoes, Bell Peppers & Onions

CONTORNI

- BRUSSEL SPROUTS** 14
Sautéed with Pancetta, Red Onions & Chickpeas in a Fig Jam Balsamic Reduction
- MASHED POTATOES** 10
- PARMIGIANA TRUFFLE FRIES** 10
Crispy Shoestring Fries tossed in Parmigiana Cheese and Truffle Oil
- ONION RINGS** 10
- BROCCOLI RABE** 11
- ASPARAGUS** 10
- SPINACH** 9
- FRENCH FRIES** 10
- ROASTED POTATOES** 10