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Onlywood Pizzeria Trattoria

Menu Prices — October 23, 2026

Onlywood Pizzeria Trattoria menu with prices in United States, updated October 2019: 87 items across 11 categories, prices from $8.00 to $116.00.

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Onlywood Pizzeria Trattoria Menu with Prices (United States)

Onlywood Pizzeria Trattoria menu with prices in United States, updated October 2019: 87 items across 11 categories, prices from $8.00 to $116.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/onlywood-pizzeria-trattoria

Menu categories: Pizze · Pizze Bianche · Antipasti Freddi · Antipasti Caldi · Salads · Le Paste · Pescato · Carni · I Secondi · I Dolci · Side Dishes

Pizze

ITEM	PRICE
Pepperoni With pepperoni and homemade mozzarella.	**$20.50**
Margherita Classic with homemade mozzarella, grana padano, basil and Evoo.	**$16.50**
Maialona With prosciutto di Parma, Parmacotto, sausages, pepperoni and homemade mozzarella.	**$23.50**
Di Parma E Rughetta With prosciutto di Parma, arugola and homemade mozzarella.	**$20.50**
Burrata With cherry tomatoes, basil and burrata mozzarella.	**$22.50**
4 Formaggi Rossa With grana padano, homemade mozzarella, gorgonzola and ricotta.	**$21.50**
Polpette With beef meatballs, potatoes and homemade mozzarella.	**$20.50**
Salsiccia E Friarelli With sausages, broccoli rabe and homemade mozzarella.	**$20.50**
Forza Milan With cherry tomatoes, grana padano, homemade mozzarella, gorgonzola spicy salame.	**$20.50**
Vegetariana With zucchini, bell peppers, spinach and homemade mozzarella.	**$20.50**
Marinara Just garlic and oregano.	**$15.50**
Frutti Di Mare With mixed seafood, cherry tomatoes, smoked mozzarella ans spicy oil.	**$23.50**

Pizze Bianche

ITEM	PRICE
Pistacchio With a pistacchio sauce, parmacotto ham, mushrooms.	**$23.50**
Forza Juve Truffle sauce, fresh porcini mushrooms and shrimp.	**$23.50**
Italiana With homemade mozzarella, cherry tomatoes and arugula.	**$19.50**
Genovese With homemade pesto sauce, homemade mozzarella and shrimp.	**$23.50**
Ortolana Smoked Mozzarella, asparagus,eggplant roasted bell peppers and Basil	**$20.50**

Antipasti Freddi

ITEM	PRICE
Stuzzicarolo Assorted Italian imported cold cuts and cheeses with crostini.	**$32.50**
Tartare Di Tonno Sushi quality tuna tartare with guacamole and crostini.	**$20.50**
Burrata E Prosciutto Imported mozzarella burrata served with prosciutto di Parma.	**$20.50**
Carpaccio Di Manzo Thin slices raw filet mignon carpaccio with arugola and grana padano dressing.	**$19.50**
Seafood Salad Assorted Seafood and Shellfish in vinaigrette dressignng	**$19.50**
Caprese Pesto E Basilico Homemade mozzarella served with tomatoes, basil and homemade pesto.	**$17.50**
Tartare Di Manzo Con Uovo Di Quaglia Only wood style beef tartare topped With quail egg.	**$22.50**
Bruschetta Onlywood Two with chicken liver pate, two traditional With marinated tomatoes.	**$16.50**

Antipasti Caldi

ITEM	PRICE
Wings Onlywood Our own style chicken wings.	**$17.50**
Mozzarella Fritta Homemade fried mozzarella served with tomato sauce.	**$17.50**
Melanzane Alla Parmiggiana Homemade eggplant parmiggiana.	**$19.50**
Polpette Al Sugo Homemade meatballs with crostini.	**$17.50**
Focaccia Bread From wood fire oven with fresh herbs	**$9.50**
Fritto Misto Calamari, shrimp and zucchini flash fried served With spicy tomato sauce.	**$18.50**
LOBSTER BISQUE	**$13.50**
Gamberi in Padella Key west pink shrimp in spicy garlic and oil with crostini.	**$20.50**
Polipo Alla Griglia Wood fire grilled Spanish octopus.	**$20.50**

Salads

ITEM	PRICE
Cesar Salad Classic romain Cesar salad.	**$16.50**
Estiva Arugola and mix greens, heart of plam, avocado cherry tomatoes and shaved parmesan cheese tossed citrus vinaigrette.	**$17.50**

ITEM	PRICE
FINOCCHIO Fennel salad with Oranges, olives, radish and Pitaschios in a citrus vinaigrette	**$17.50**

Le Paste

ITEM	PRICE
Fettuccine Ai Porcini Fresh fettuccine With fresh porcini mushrooms in a parmesan cream sauce.	**$25.50**
SPAGHETTI Al Pomodoro Fresh tagliolini in plum tomato sauce and basil.	**$21.50**
RAVIOLI LOBSTER Homemade Lobster Ravioli in a Vodka sauce with Argentinian red shrimp	**$33.50**
Pappardelle Allo Stracotto Di Manzo Fresh pappardelle in short rib ragu.	**$28.50**
Fettuccine Pesto Fettuccine in a homemade pesto sauce	**$20.50**
Gnocchi Ai 4 Formaggi Homemade gnocchi in a four cheese sauce.	**$25.50**
Risotto Ai Funghi Mixed mushrooms risotto.	**$29.50**
Orecchiette Pugliesi Orecchiette With Italian sweet sausages and broccoli rabe in garlic and oil sauce.	**$22.50**
Ravioli Spinaci E Ricotta Homemade spinach and ricotta ravioli in butter and sage sauce.	**$27.50**
Gnocchi Alla Bolognese Homemade gnocchi With calms, sea beans and cherry tomatoes in a saffron sauce.	**$25.50**
Spaghetti Aglio Olio E Peperoncino Spaghetti in garlic oil and pepperoncino.	**$18.50**
Paccheri All'aragosta Fresh large tube pasta With local lobster, bell peppers in fradiavola.	**$33.50**
Spaghetti Ai Frutti Di Mare Fresh spaghetti With assorted seafood and shellfish in a white wine and cherry tomatoes sauce.	**$30.50**
Risotto Zafferano E Gamberi Local pink shrimp and zucchini risotto in saffron sauce.	**$29.50**
Ravioli Al Dentice Homemade ravioli filled With snapper in a Mediterranean sauce.	**$30.50**

Pescato

ITEM	PRICE
Branzino Grilled imported Mediterranean bronzini.	**$37.50**
Spiedino Di Gamberi Rosa E Calamari Wild caught jumbo tiger shrimp and calamari skewers with pancetta and bell peppers.	**$42.50**
Grigliata Mista Assorted selection of mixed grilled seafood.	**$97.50**
Tonno Scottato Ahi tuna steak on the grill!.	**$32.00**

ITEM	PRICE
Aragosta Two grilled local spiny lobster tail.	**$51.00**
catch of the day Fresh catch of the day grilled to perfection!	**$37.50**
MINI SURF and TURF 5OZ FILET MIGNON WITH A COLOSSAL TIGER SHRIMP	**$80.50**

Carni

ITEM	PRICE
10 Oz Delmonico Steak Classic bone less ribeye steak.	**$42.50**
12 Oz Filet Mignon	**$57.00**
12 Oz Tagliata Toscana Tuscan style sliced skirt steak.	**$34.50**
New Zealand Rack of Lamb	**$52.50**
POLLO PAILLARD Free Range Chicken Breast, pounded thin and wood fire grilled finished with arugola and cherry tomatoes	**$26.50**
Costata Di Maiale Double bone pork chop.	**$32.50**
18 Oz Cowboy Ribeye - Angus Bone in ribeye steak cowboy style.	**$60.50**
6 Oz Filet Mignon	**$32.50**
28 Oz Fiorentina Americana (Porterhouse) Steak - Prime Porterhouse steak, just like in firenze !!!!.	**$80.00**
34 0z Bone in Tomahawk Rib Chop The king of onlywood grill !!!.	**$116.00**
Surf and Turf 12 oz filet mignon and local lobster tail.	**$80.50**
18 Oz KANSAS STRIP Grass fed / Dry aged bone in Kansas Strip	**$65.50**

I Secondi

ITEM	PRICE
VEAL PARMESAN Pounded breaded and pan fried Veal chop finished in the pizza oven with tomato sauce and Mozzarella cheese	**$38.50**
Cotoletta Di Pollo Alla Milanese Pan fried breaded free range chicken breast topped With arugula and tomatoes.	**$29.50**
ONLYWOOD BURGER Grilled Brioche Bun, 8Oz beef burger, fontina cheese & caramelized onions	**$20.50**
VEAL MILANESE Pounded, breaded and pan fried Veal chop, topped with arugola and cherry tomatoes	**$35.50**

I Dolci

ITEM	PRICE

Tiramisu' All' Amaretto	**$12.00**
Key Lime Pie	**$12.00**
MINI CANNOLI	**$12.00**
CHEESE PLATE Assorted Italian cheeses and local honey	**$20.50**
Pizza Nutella From the pizza oven, a pizza with nutella spread.	**$17.00**
AFFOGATO ALLA VANIGLIA ESPRESSO WITH VANILLA GELATO	**$9.00**

Side Dishes

ITEM	PRICE
brussel sprouts sauteed with smoked pancetta and parmesan cheese	**$10.00**
Asparagi Grigliati Grilled asparagus.	**$10.00**
Patatine Fritte French fries.	**$9.00**
Patate Al Forno Roasted potatoes.	**$10.00**
Verdure Alla Griglia Assorted grilled vegetables.	**$10.00**
Insalatina Mista Small mixed green salad.	**$8.00**