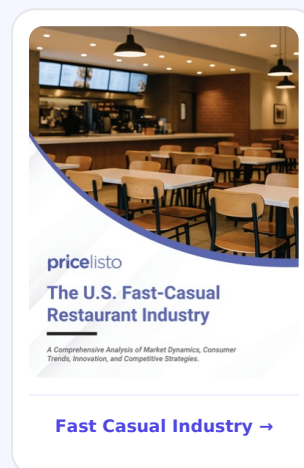




# Onlywood Pizzeria Trattoria

Menu Prices — August 21, 2026

## Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

Pizze

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

Pizze Bianche

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

Antipasti Freddi

| ITEM                                                                                              | PRICE   |
|---------------------------------------------------------------------------------------------------|---------|
| <div>Stuzzicarolo</div> <div>Assorted Italian imported cold cuts and cheeses with crostini.</div> | \$32.50 |
| <div>Tartare Di Tonno</div> <div>Sushi quality tuna tartare with guacamole and crostini.</div>    | \$20.50 |

| ITEM                                                                                                        | PRICE          |
|-------------------------------------------------------------------------------------------------------------|----------------|
| <b>Burrata E Prosciutto</b><br>Imported mozzarella burrata served with prosciutto di Parma.                 | <b>\$20.50</b> |
| <b>Carpaccio Di Manzo</b><br>Thin slices raw filet mignon carpaccio with arugola and grana padano dressing. | <b>\$19.50</b> |
| <b>Seafood Salad</b><br>Assorted Seafood and Shellfish in vinaigrette dressigng                             | <b>\$19.50</b> |
| <b>Caprese Pesto E Basilico</b><br>Homemade mozzarella served with tomatoes, basil and homemade pesto.      | <b>\$17.50</b> |
| <b>Tartare Di Manzo Con Uovo Di Quaglia</b><br>Only wood style beef tartare topped With quail egg.          | <b>\$22.50</b> |
| <b>Bruschetta Onlywood</b><br>Two with chicken liver pate, two traditional With marinated tomatoes.         | <b>\$16.50</b> |

## Antipasti Caldi

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

## Salads

| ITEM                                                                                                                                  | PRICE          |
|---------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Cesar Salad</b><br>Classic romain Cesar salad.                                                                                     | <b>\$16.50</b> |
| <b>Estiva</b><br>Arugola and mix greens, heart of plam, avocado cherry tomatoes and shaved parmesan cheese tossed citrus vinaigrette. | <b>\$17.50</b> |
| <b>FINOCCHIO</b><br>Fennel salad with Oranges, olives, radish and Pitaschios in a citrus vinaigrette                                  | <b>\$17.50</b> |

## Le Paste

| ITEM | PRICE |
|------|-------|
|------|-------|

|                                                                                                                                      |                |
|--------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Fettuccine Ai Porcini</b><br>Fresh fettuccine With fresh porcini mushrooms in a parmesan cream sauce.                             | <b>\$25.50</b> |
| <b>SPAGHETTI Ai Pomodoro</b><br>Fresh tagliolini in plum tomato sauce and basil.                                                     | <b>\$21.50</b> |
| <b>RAVIOLI LOBSTER</b><br>Homemade Lobster Ravioli in a Vodka sauce with Argentinian red shrimp                                      | <b>\$33.50</b> |
| <b>Pappardelle Allo Stracotto Di Manzo</b><br>Fresh pappardelle in short rib ragu.                                                   | <b>\$28.50</b> |
| <b>Fettuccine Pesto</b><br>Fettuccine in a homemade pesto sauce                                                                      | <b>\$20.50</b> |
| <b>Gnocchi Ai 4 Formaggi</b><br>Homemade gnocchi in a four cheese sauce.                                                             | <b>\$25.50</b> |
| <b>Risotto Ai Funghi</b><br>Mixed mushrooms risotto.                                                                                 | <b>\$29.50</b> |
| <b>Orecchiette Pugliesi</b><br>Orecchiette With Italian sweet sausages and broccoli rabe in garlic and oil sauce.                    | <b>\$22.50</b> |
| <b>Ravioli Spinaci E Ricotta</b><br>Homemade spinach and ricotta ravioli in butter and sage sauce.                                   | <b>\$27.50</b> |
| <b>Gnocchi Alla Bolognese</b><br>Homemade gnocchi With calms, sea beans and cherry tomatoes in a saffron sauce.                      | <b>\$25.50</b> |
| <b>Spaghetti Aglio Olio E Peperoncino</b><br>Spaghetti in garlic oil and pepperoncino.                                               | <b>\$18.50</b> |
| <b>Paccheri All'aragosta</b><br>Fresh large tube pasta With local lobster, bell peppers in fradiavola.                               | <b>\$33.50</b> |
| <b>Spaghetti Ai Frutti Di Mare</b><br>Fresh spaghetti With assorted seafood and shellfish in a white wine and cherry tomatoes sauce. | <b>\$30.50</b> |
| <b>Risotto Zafferano E Gamberi</b><br>Local pink shrimp and zucchini risotto in saffron sauce.                                       | <b>\$29.50</b> |
| <b>Ravioli Al Dentice</b><br>Homemade ravioli filled With snapper in a Mediterranean sauce.                                          | <b>\$30.50</b> |
| <b>Pescato</b>                                                                                                                       |                |
| <b>ITEM</b>                                                                                                                          | <b>PRICE</b>   |
| <b>Branzino</b><br>Grilled imported Mediterranean bronzini.                                                                          | <b>\$37.50</b> |
| <b>Spiedino Di Gamberi Rosa E Calamari</b><br>Wild caught jumbo tiger shrimp and calamari skewers with pancetta and bell peppers.    | <b>\$42.50</b> |
| <b>Grigliata Mista</b><br>Assorted selection of mixed grilled seafood.                                                               | <b>\$97.50</b> |
| <b>Tonno Scottato</b><br>Ahi tuna steak on the grill!.                                                                               | <b>\$32.00</b> |
| <b>Aragosta</b><br>Two grilled local spiny lobster tail.                                                                             | <b>\$51.00</b> |
| <b>catch of the day</b><br>Fresh catch of the day grilled to perfection!                                                             | <b>\$37.50</b> |
| <b>MINI SURF and TURF</b><br>5OZ FILET MIGNON WITH A COLOSSAL TIGER SHRIMP                                                           | <b>\$80.50</b> |

Carni

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

I Secondi

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

I Dolci

| ITEM                                                            | PRICE          |
|-----------------------------------------------------------------|----------------|
| <b>Tiramisu' All' Amaretto</b>                                  | <b>\$12.00</b> |
| <b>Key Lime Pie</b>                                             | <b>\$12.00</b> |
| <b>MINI CANNOLI</b>                                             | <b>\$12.00</b> |
| <b>CHEESE PLATE</b><br>Assorted Italian cheeses and local honey | <b>\$20.50</b> |

| ITEM                                                                      | PRICE          |
|---------------------------------------------------------------------------|----------------|
| <b>Pizza Nutella</b><br>From the pizza oven, a pizza with nutella spread. | <b>\$17.00</b> |
| <b>AFFOGATO ALLA VANIGLIA</b><br>ESPRESSO WITH VANILLA GELATO             | <b>\$9.00</b>  |

Side Dishes

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