

Our dough is made in-house daily, using '00' grade caputo flour. It is fermented for 48 hours at room temperature creating a light, flavour-packed crust that is easy to digest.

Our authentic neapolitan style pizzas are topped with the finest, fresh ingredients before they are blasted in the wood-fired oven at 450°C for 60 seconds. This creates a nice thick crust (cornicione) that is crispy on the outside, yet soft and chewy throughout.

Our traditional black 'leopard', charred spots add to the incredible flavour! Pizza the way it should be...

STARTERS

NOCERELLA OLIVES lemon & rosemary	3.00
GARLIC BREAD rosemary & smoked sea salt	4.50
ADD tomato	0.50
ADD mozzarella	1.00
CHARRED FLATBREAD chimchurri dip	5.00
STUFFED DOUGH BALLS Fior di latte mozzarella, Garlic butter	5.00
CAPRESE SALAD buffalo mozzarella, tomato, basil & olive oil	5.50
ADD avocado	1.00
BRUSCHETTA cherry tomato, red onion, fresh basil & olive	5.50
BRUSCHETTA nduja, mozzarella, rocket & olive oil	6.00
WOOD ROASTED, SPICED, SWEET POTATO WEDGES lime & sour cream	4.50

SALADS




OUR SALAD MENU IS NEVER SET...

Check out our daily salad board to see what today brings

DRINKS

SAN PELLEGRINO blood orange limonata	2.20
COKE DIET COKE	2.20
DANDELION & BURDOCK ELDERFLOWER LEMONADE CLOUDY APPLE	2.20
GINGER BEER	2.20
STILL SPARKLING WATER	2.20
FRUIT SHOOT	2.00

BYO We welcome 'bring your own' and we will charge a small fee of 2.00 per person to cover the glass charge

   @WOODFIRESMOKE

31 WATER LANE, WILMSLOW, SK9 5AR

WWW.WOODFIRESMOKEPIZZA.COM

IMPORTANT: OPTIONAL 10% SERVICE CHARGE ON TO TABLES OVER 8 | PLEASE ADVISE US OF ANY ALLERGIES.
ALL OUR FOOD IS PREPARED FRESH IN OUR KITCHEN, WHERE NUTS, SHELLFISH, GLUTEN & POSSIBLE ALLERGENS ARE HANDLED. PLEASE ASK FOR A FULL LIST OF INGREDIENTS & DIETARY INFORMATION.

PIZZA



WITH TOMATO	#01 TOMATO, FRESH GARLIC, OREGANO & OLIVE OIL V	6.00
	#02 MOZZARELLA, PARMESAN, TOMATO, BASIL & OLIVE OIL	7.50
	#03 TOMATO, OLIVES, MUSHROOM, OREGANO & ROCKET V	8.50
	#04 PORTOBELLO MUSHROOM, PARMESAN, MOZZARELLA TOMATO, BASIL & TRUFFLE OIL	9.00
	#05 NAPOLI SALAMI, MOZZARELLA, PARMESAN, TOMATO, BASIL & CHILLI	9.00
	#06 BLACK KALAMATA OLIVES, ANCHOVIES, CAPERS, MOZZARELLA, PARMESAN, TOMATO & BASIL	9.00
	#07 PROSCIUTTO, ROCKET, TOMATO, MOZZARELLA & PARMESAN	9.50
	#08 MOZZARELLA, TOMATO, BASIL, PARMESAN, NDUJA, MILANO SALAMI, NAPOLI SALAMI & PARMA HAM	10.00
WITHOUT TOMATO	#09 BUTTERNUT SQUASH PURÉE, PANCETTA, SAGE, PARMESAN & MOZZARELLA	9.50
	#10 NDUJA, MOZZARELLA, BASIL, PARMESAN & HONEY	9.00
	#11 PORTOBELLO MUSHROOMS, GARLIC OIL, MOZZARELLA, PARMESAN & ROSEMARY	9.00
	#12 MOZZARELLA, PARMESAN CREAM, PANCETTA, SWEETCORN & BASIL	9.00
	#13 CALZONE. PARMA HAM, PORTOBELLO MUSHROOMS & BASIL	10.00
	#14 MOZZARELLA, PARMESAN, BABY SPINACH, PANCETTA, EGG YOLK	9.50

ADD extra meat	1.50
ADD extra vegetables	1.00
SWITCH to buffalo mozzarella	1.50
SWITCH to vegan mozzarella	2.00
GLUTEN FREE dough	2.00

CRUST DIPPERS

All sauces are freshly made in house

SCOTCH BONNET ROMESCO SAUCE N	1.50
GARLIC & HERB DIP	1.50
BASIL AIOLI	1.50
BBQ SAUCE	1.50
CHIMCHURRI	1.50

SIDES

ROCKET AND PARMESAN SALAD balsamic dressing	3.00
TOMATO AND RED ONION SALAD basil aioli	3.00
ADD avocado	1.00
HOUSE RED CABBAGE 'SLAW	3.00