



Brick Oven
Trattoria Italiana

D I N N E R

Gli Antipasti

FOCACCIA <i>thinly baked durham wheat with extra virgin olive oil and imported herbs</i>	\$6.95
MOZZARELLA CAPRESE <i>homemade mozzarella with roasted peppers</i>	\$10.95
PORTOBELLI ai FERRI <i>grilled portobello mushrooms sauteed in garlic and oil</i> ...	\$9.95
VONGOLE ARREGANATE <i>baked little neck clams arreganate style</i>	\$9.95
CLAMS or MUSSELS POSILLIPO <i>little neck clams or mussels in white wine and tomato broth</i>	\$11.95
GAMBERI all'AGLIO OLIO e PREZZEMOLO <i>shrimp sauteed in garlic and parsley</i>	\$11.95
FRIED CALAMARI <i>squid battered and fried, served with hot or sweet marinara sauce</i>	\$10.95
CAJUN CRISPY SHRIMP and CALAMARI (for two) <i>battered and fried, served over a bed of arugula, tossed with cajun spices</i>	\$16.95
ESCAROLE e FAGGIOLI (for two) <i>sauteed escarole with hot and sweet sausage and cannellini beans</i>	\$15.95
MELENZANE ROLLATINI <i>eggplant stuffed with ricotta, topped with fresh mozzarella and tomato sauce</i>	\$9.95
HOTSY TOTSYP SHRIMP <i>lightly fried shrimp tossed with spicy marinara sauce</i>	\$11.95
MELENZANE CAPRESE <i>grilled eggplant topped with roasted peppers, fresh mozzarella drizzled with balsamic vinaigrette</i>	\$11.95
MOZZARELLA STICKS <i>served with tomato basil sauce</i>	\$8.95
BRICK OVEN BUFFALO WINGS	\$9.95

Le Minestre

MINISTRONE della CASA <i>Italian vegetable soup</i>	small bowl \$4.95 ...	\$6.95
PASTA FAGGIOLI <i>cannellini beans with tubetini pasta</i>	small bowl \$4.95 ...	\$6.95

Gli Accompagnamenti

BROCCOLI RABE, ESCAROLE or SPINACH <i>sauteed in garlic and extra virgin olive oil</i>	priced accordingly
--	--------------------

L' Insalate

INSALATA MISTA della CASA <i>house salad with slivers of parmesan; tossed with homemade balsamic dressing</i>	\$8.95
CAESAR SALAD <i>romaine lettuce, caesar dressing and slivers of parmesan</i>	\$8.95
BRICK OVEN ANTIPASTO SUPREMO (for two) <i>artichoke hearts, roasted peppers, olives, salami, prosciutto and pepperoni, provolone and mozzarella cheeses tossed with house dressing</i>	\$15.95
BRICK OVEN ANTIPASTO (for two) <i>artichoke hearts, roasted peppers, olives, provolone and mozzarella cheeses tossed with house dressing</i>	\$13.95
ORGANICO <i>baby greens topped with asparagus, sliced apple, walnuts, goat cheese and raspberry vinaigrette dressing</i>	\$9.95
TRICOLORE <i>arugula, radicchio, and endive tossed with house dressing</i>	\$9.95
PANZANELLA SALAD <i>tomato, julienne cucumber, onion, croutons in a vinaigrette dressing</i>	\$9.95
SPINACH SALAD <i>baby spinach with toasted prosciutto, gorgonzola, red onion, sun-dried tomato in red wine vinaigrette</i>	\$9.95
SEAFOOD SALAD <i>shrimp, clams, calamari, mussels, roasted peppers, celery, onions and olives marinated in a lemon vinaigrette dressing</i>	\$16.95
<i>Add chicken or shrimp to above salads</i> CHICKEN ... \$6.00 SHRIMP	\$7.00

Le Paste

SPAGHETTINI al POMODORO e BASILICO <i>thin spaghetti with tomato and basil sauce</i>	\$12.95
SPAGHETTINI con POLPETTE o SALSICCIA <i>thin spaghetti with homemade meatballs or sausage with tomato sauce</i>	\$16.95
LINGUINE with RED or WHITE CLAM SAUCE	\$17.95
LINGUINE PESCATORE <i>shrimp, clams, mussels, calamari in marinara sauce</i>	\$20.95
PENNE alla VODKA <i>penne with vodka, peas, prosciutto, cream, and tomato sauce</i>	\$15.95
VERMICELLI TRÉ <i>thin spaghetti sauteed with shrimp, sun-dried tomato and asparagus in a brandy pink sauce</i>	\$17.95
RAVIOLI TOSCANA <i>mix of pecorino romano, reggiano parmigiano, asiago, mozzarella and whole milk ricotta in egg pasta with tomato and basil sauce</i>	\$16.95
RAVIOLI ARAGOSTA <i>homemade lobster ravioli in crabmeat lobster reduction topped with green peas and chopped fresh tomato</i>	\$18.95
RIGATONI con SALSICCIA <i>rigatoni with ground sausage in light pink tomato sauce</i>	\$16.95
RIGATONI SICILIANO <i>rigatoni with diced eggplant, mozzarella in tomato and basil sauce</i>	\$16.95
PASTA BOLOGNESE <i>choice of pasta with our homemade meat sauce</i>	\$18.95
FETTUCCHINI con GAMBERI e CARCIOFINI <i>homemade wide fettuccine with shrimp and artichoke hearts in white wine, garlic and extra virgin olive oil</i>	\$18.95
FUSILLI alla PRIMAVERA <i>fusilli with fresh garden vegetables (carrots, squash, mushrooms, peas and zucchini) with garlic and extra virgin olive oil</i>	\$15.95
FARFALLE TACCHINO <i>bowtie pasta with broccoli rabe, turkey sausage, in garlic and extra virgin olive oil, touch of tomato sauce</i>	\$16.95
PENNE alla ROBERTO <i>penne with arugula, sundried tomatoes, fresh tomatoes with garlic and extra virgin olive oil</i>	\$15.95
FETTUCCHINI con PORTOBELLI <i>fettuccini noodles with shrimp, portobello mushrooms, garlic and extra virgin olive oil</i>	\$17.95
PASTA CON RAGU MAIALE <i>choice of pasta topped with braised pork in a homemade tomato basil sauce</i>	\$18.95

all sauces are prepared to order



I secondi

POLLO Francese, Parmigiana, Piccata, Marsala, Balsamico or Cacciatore	\$18.95
POLLO del GIORNO <i>chicken of the day</i>	<i>priced accordingly</i>
POLLO CAPRESE <i>breaded chicken breast topped with eggplant, fresh mozzarella in white wine lemon sauce</i>	\$19.95
POLLO ARTURO <i>parmesan encrusted chicken breast topped with fresh asparagus and mozzarella in a white wine sauce</i>	\$19.95
POLLO MILANESE <i>chicken breast breaded and pan fried, topped with homemade mozzarella, fresh tomato, arugula, onion and house balsamic dressing</i>	\$19.95
POLLO ARRABIATA <i>chicken breast strips sauteed with hot italian peppers in a spicy marinara</i>	\$19.95
MELENZANE PARMIGIANA <i>eggplant parmigiana</i>	\$16.95
MELENZANE ROLLATTINI <i>eggplant stuffed with ricotta</i>	\$16.95
PORK BRACCIOLE <i>rolled pork with pecorino, parmigiano, garlic and Italian spices</i>	\$20.95
VITELLO Parmigiana, Piccata, Francese or Marsala	\$22.95
VITELLO MILANESE <i>veal breaded and fried, topped with homemade mozzarella, fresh tomato, arugula, onion and house balsamic dressing</i>	\$23.95
SALMON BRICK OVEN or PROVENCEALE <i>grilled with rosemary, sage, garlic, white wine, lemon and fresh herbs</i>	\$21.95
TILAPIA or BASA Livornese, Francese, Oreganata or PROVENCAL	\$21.95
<i>above entrees (except Milanese) served with choice of vegetable and roasted potatoes or penne with tomato & basil (substitute sauteed spinach or broccoli rabe \$3.95)</i>	

Le Pizze

ALLA BRICK OVEN <i>tomato sauce and mozzarella</i>	\$8.95
ALLA PEPPERONI <i>tomato sauce, mozzarella and pepperoni</i>	\$9.95
ALLA CALABRESE <i>white pizza with mozzarella and hot peppers</i>	\$8.95
ALLA SALSICCIA <i>tomato sauce, mozzarella and sausage</i>	\$9.95
ALLA SICILIANA <i>tomato sauce, mozzarella, sliced fresh eggplant, and parmesan cheese</i>	\$9.95
ALLA CAPPRICCIOSA <i>tomato sauce, mozzarella, prosciutto, artichoke hearts, and mushrooms</i>	\$10.95
ALLA RICCARDO <i>tomato sauce, mozzarella and vegetables</i>	\$10.95
AL FILETO di POMADORO <i>prosciutto, fresh tomato and mozzarella drizzled with extra virgin olive oil</i>	\$10.95

Calzone

CHEESE CALZONE	\$11.95
SAUSAGE OR MEATBALL CALZONE	\$13.95

Dolci di Niccola

HOMEMADE TIRAMISU

mascarpone, cream, espresso cake\$6.95

HOMEMADE CANNOLI\$6.95

FRESH FRUIT SORBETTO *in fruit shell*\$6.95

TARTUFO\$6.95

CHOCOLATE LAVA CAKE

*dark chocolate cake filled with
melted milk chocolate, served warm topped with vanilla ice cream*\$6.95

DOLCE di GIORNO *dessert of the day*\$7.95

GELATO\$6.95

CAFFE AMERICANO\$1.95

TEA\$1.95

ESPRESSO\$3.25

CAPPUCCINO\$3.75

SODA\$1.95

PELLIGRINO

small bottle\$3.50

large bottle\$5.00

POLAND SPRING\$1.95

\$15.00 MINIMUM CREDIT CARD CHARGE

18% GRATUITY ADDED TO PARTIES OF SEVEN OR MORE

**When paying by credit card, if possible,
please leave tip in the form of cash. Thank You.**

GIFT CERTIFICATES AVAILABLE

