NAPOLETANO

BRICK OVEN TAVERN

STARTERS

BAKED MEATBALLS $15.95
melted mozzarella, marinara

FRIED CALAMARI $18.95
homemade marinara

THAI CHILI BRUSSELS SPROUTS $15.95
sesame, pancetta, puffed rice

SHORT RIB MAC $22.95
braised short rib, homemade mac

BRUSCHETTA $13.95
diced tomato, onion, olive oil, salt, pepper, toasted crostini

GARLIC MUSSELS $17.95
garlic butter white wine

WINGS (10 PC) $16.95
choice of: dry rub, buffalo, thai chili or hot honey

SHRIMP BEEPS $16.95
spicy san marzano sauce

MOZZARELLA CAROZZA $13.95
housemade fried mozzarella, marinara

SAUSAGE PALERMO $16.95
grilled sausage wheel stuffed with cheese & parsley, spicy cherry peppers, sautéed garlic broccoli rabe

PIZZA & CALZONES

MARGHERITA PIZZA $16.95
san marzano tomato sauce, fresh mozzarella, basil, olive oil

NAPOLETANA PIZZA $18.95
fresh mozzarella, roni, nduja, chili flakes, hot honey

TONY SOPRANO PIZZA $18.95
sausage, cherry peppers, mozzarella,olive oil

PESTO PIZZA $18.95
homemade pesto, mozzarella, burrata

QUATTRO FORMAGGI PIZZA $18.95
mozzarella, burrata, ricotta, provolone

GARLIC CLAM PIZZA $21.95
fresh garlic, chopped clams, mozzarella, olive oil

FIG & PROSCIUTTO PIZZA $19.95
fig marmalade, prosciutto, arugula, fresh mozzarella, shaved parmigiano, olive oil

INSALATA PIZZA $19.95
arugula, bruschetta, mozzarella, balsamic glaze

PASTA VODKA PIZZA $19.95
mozzarella, pasta, homemade vodka sauce

RONI CALZONE $16.95
pepperoni, ricotta, mozzarella, provolone

PASTA

PASTA GENOVESE $33.95
paccheri pasta, braised short rib, osso buco gravy, burrata

PASTA ALLA MILANESE $33.95
creamy gnocchi vodka over pan-fried chicken milanese, hot honey burrata

BAKED RIGATONI $27.95
homemade meatballs, san marzano tomato sauce, ricotta, topped with baked mozzarella

SPICY SHRIMP PASTA $27.95
fettuccine, spicy cherry tomato sauce

SEAFOOD FRA DIAVOLO $35.95
mussels, shrimp, calamari, homemade spicy marinara, fettuccine

GNOCCHI SORRENTINA $25.95
homemade gnocchi, san marzano tomato sauce, mozzarella, pecorino, basil

CAVATELLI DI PALERMO $27.95
sausage, grape tomato, burrata, pecorino, tomato cream sauce

WILD MUSHROOM AGNOLOTTI $32.95
half moon shaped pasta stuffed with mushrooms, truffle oil, ricotta, tomato cream sauce

SALAD

ANTIPASTO SALAD $15.95
house medley, prosciutto, soppressata, cherry peppers, fresh mozzarella, onion, tomato, red wine vinaigrette

CHOPPED SALAD $15.95
bacon, egg, tomatoes, blue cheese crumbles, cucumber, red wine vinaigrette

CLASSIC CAESAR SALAD $13.95
romaine, parmigiano, croutons

ARUGULA SALAD $13.95
grape tomato, radicchio, shaved pecorino, lemon vinaigrette

CHICKEN MILANESE SALAD $25.95
arugula, tomato, onion, burrata, balsamic

CAPRESE SALAD $17.95
fresh mozzarella, tomato, pesto drizzle, olive oil, basil, balsamic

SALAD ADD ONS:

HANGER STEAK $14.95

GRILLED SHRIMP $10.95

GRILLED CHICKEN $7.95

KIDS

CHEESE PIZZA $13.95

PASTA WITH MEATBALL $13.95

PASTA WITH BUTTER $9.95

PASTA MARINARA $9.95

CHICKEN FINGERS & FRIES $13.95

MOZZARELLA STICKS $11.95

SANDWICHES

PROSCIUTTO & ARUGULA SANDWICH $13.95
mozzarella, tomato, prosciutto, arugula, balsamic glaze, olive oil

NASHVILLE HOT CHICKEN SANDWICH $16.95
sliced hot chicken, homemade slaw, pickle, west sauce

HANGER STEAK SANDWICH $22.95
garlic aioli, arugula, provolone

CHICKEN FRANCESE SANDWICH $16.95
lemon butter white wine sauce, melted mozzarella

CHICKEN MILANESE SANDWICH $16.95
arugula, burrata, tomato, onion, balsamic glaze

GRILLED CHICKEN $15.95
grilled chicken, prosciutto, roasted peppers, arugula, balsamic

ITALIAN DIP $22.95
shaved homemade roast beef, provolone, horseradish cream, homemade au jus

EGGPLANT CAPRESE $16.95
breaded eggplant, mozzarella, tomato, pesto drizzle, balsamic glaze

CHICKEN PARM SANDWICH $15.95
add vodka sauce for $1.95

HALF POUND BURGER $22.95
cheddar, bacon, lettuce, tomato, onion, pickles, served with fries

CHEDDAR SMASHBURGER $22.95
double smash burger, cheddar, bacon, fried onions, served with fries

ADD FRIES FOR $4.95

ENTREES

GRILLED HANGER STEAK $35.95
salt & pepper grilled, mashed potato & veggie

CHICKEN AMALFI $29.95
spicy cherry peppers, sausage, artichoke hearts, garlic lemon butter white wine sauce, pasta

GRILLED SALMON $31.95
dijon mustard sauce, mashed potato & veggie

PORK CHOP ARRABIATA $33.95
14 oz private reserve, sweet & hot peppers, mashed potato & veggie

CHICKEN PARMIGIANA $25.95
served with pasta, classic marinara or vodka sauce +$2.95

BRAISED SHORT RIBS $35.95
osso bucco gravy, mashed potato

CHICKEN FRANCESE $25.95
lemon butter white wine sauce, pasta

CREAMY GARLIC SHRIMP $28.95
garlic pecorino cream sauce, onion, diced tomato, mashed potato & veggie

DESSERT

COOKIE LAVA CAKE $13.95

MINI CANNOLIS (2) $7.95

OREO CHEESECAKE $11.95

CREME BRULEE CHEESECAKE $11.95

CHOCOLATE MOUSSE CAKE $11.95

TIRAMISU $11.95

ICE CREAM TRIO $11.95

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COCKTAILS

FIRED UP MARGARITA $14
lunazul reposado infused with dragon fruit and jalapeño, lime, agave, black habanero lava salt rim

LAVENDER HAZE $14
mcqueen and the violet fog ultraviolet gin, lavender, lemon, aquafaba

ESPRESSO MARTINI $14
vodka, espresso liqueur, espresso

GOLFER'S TAN $14
vodka infused with black tea, house made pineapple lemonade

LIMONCELLO BASIL SMASH $14
vodka, limoncello, basil

PALOMA ITALIANA $14
lunazul reposado tequila, campari, agave, lemon, lime, san pellegrino aranciata soda

CLASSIC APEROL SPRITZ $14
aperol, prosecco, soda

COSMO BIANCO $14
vodka, italicus, orange liqueur, white cranberry, lime

MANHATTAN $14
rittenhouse rye, sweet vermouth, angostura & orange bitters

SPARKLING SANGRIA $14
lambrusco, brandy, orange liqueur, fruit

OLD FASHIONED $14
rittenhouse rye, turbinado, jerry thomas decanter bitters, sassafras

ITALIAN CREAM SODA $14
vodka, amaretto, vanilla almond simple, soda

DRAFT BEER

PERONI NASTRO AZZURO $8
italian pale lager

GHOST HAWK LAGER $8
american craft golden lager

GOOSE ISLAND IPA $8
fruit forward imperial IPA

BLUE MOON $8
belgian white belgian-style wheat ale

GHOST HAWK SEASONAL $8
ask your server

MICHELOB ULTRA $6
superior light lager

BOTTLES & CANS

MILLER LIGHT $7
light american lager

BUDWEISER $7
medium bodied american lager

BUDWEISER LIGHT $7
light american lager

CORONA EXTRA $7
mexican pale lager / slim can

CORONA LIGHT $7
mexican pilsner lager / slim can

HEINEKEN $7
dutch lager

HEINEKEN LIGHT $7
dutch light bodied lager

HEINEKEN 00 $7
non-alcoholic dutch lager

MICHELOB ULTRA $7
superior light lager

MAGNERS $8
original irish cider

SURFSIDE $9
iced tea / lemonade / arnold palmer

BUDLIGHT FLAVORED SELTZERS $9

WHITES

	GLASS | BOTTLE
PINOT GRIGIO / Donini, Della Venezie, Italy	$10 | $33
CHARDONNAY / Donini, Della Venezie, Italy	$10 | $33
RIESLING / Shlink Haus QBA, Germany	$10 | $33
PINOT GRIGIO / Bacaro, Fruiti-Venezia Giulia, Italy	$12 | $44
SAUVIGNON BLANC / Frenzy, Marlborough, New Zealand	$12 | $44
CHARDONNAY / J.Lohr, Monterey, California	$14 | $48
VERMENTINO / Picco del Sole, Sardina, Italy	$34
SAUVIGNON BLANC (BABY SANCERRE) / Pascal Jolivet "Attitude", France	$48
CHARDONNAY / Frank Family Vineyards Carneros, Napa Valley, CA	$65

SPARKLING

PROSECCO / Era NV Organic, Veneto, Italy	$14	
LAMBRUSCO / Medici Ermete Rosso Reggiano Dolce I Quercioli, Italy	$14	
MOET & CHANDON / Brut Imperial, France NV		$139
VEUVE CLIQUOT / Yellow Label Brut, France NV		$149
VEUVE CLIQUOT / Vintage Rose, France 2015		$169

RED

CABERNET SAUVIGNON / Donini, Della Venezie, Italy	$10 | $33
PINOT NOIR / Donini, Della Venezie, Italy	$10 | $33
CHIANTI SUPERIORE / Poderi Melini, Tuscany, Italy	$12 | $40
MALBEC / Ernesto Catena Padrillos, Mendoza, Argentina	$12 | $40
MONTEPULCIANO D'ABRUZZO / Visconti del Rocca, Abruzzo, Italy	$12 | $40
PINOT NOIR / A-Z Essence, Willamette Valley, Oregon	$14 | $48
CABERNET / Josh Cellars, North Coast, California	$14 | $48
COTES DU RHONE / Famille Coulon, Domaine de Beaurenard, Rhone Valley, France	$14 | $48
NERO D'AVOLA / Tenuta Rapitala, Sicility, Italy	$35
CABERNET SAUVIGNON / Juggernaut, California	$46
CHIANTI CLASSICO RISERVA / Ruffino Ducale, Tuscany, Italy	$55
BAROLO / Marchesi di Barolo, Piedmont, Italy	$89

ROSE

ROSE / AIX, Provence, France	$15 | $52

SICILIAN SANGRIA

Inspired by travels through Europe, this one-of-a-kind sangria was gifted by an old Sicilian man with a twinkle in his eye and a warning to "never give away the secret." Fresh fruit, bold wine, and a hint of mystery make this the drink you'll want to keep to yourself.

	PITCHERS GLASS | SMALL | LARGE
RED	$12 | $27 | $39
WHITE	$12 | $27 | $39