

ITALIAN



CUISINE

ANTIPASTO

CLASSIC MEATBALLS

Three house made meatballs drizzled in our house red sauce. Topped with fresh parmesan cheese and served with garlic parmesan flatbread.

17

SPINACH ARTICHOKE DIP

A twist on a classic dip with roasted red peppers, spinach, tomato, artichoke, finished with fresh mozzarella and toasted bread crumbs. Served with our house made flatbread topped with parmesan cheese.

15

BRUSCHETTA

Grilled crostinis topped with a fresh tomato medley with a fresh parmesan. Drizzled with a balsamic glaze.

13

HANDHELDS

All handhelds are served with cup of soup or side salad.

Pesto Primavera

Pesto, mushrooms, spinach, sundried tomatoes, mozzarella cheese in our Pita Napoletana.

14

Crudo Sandwich

Prosciutto , arugula, parmesan cheese, mozzarella cheese, balsamic glaze in our Pita Napoletana.

14

Chicken Parmesan Sandwich

Tender breaded chicken, house made red sauce, mozzarella cheese, fresh arugula in our Pita Napoletana.

16

Meatball Sandwich

House made meatballs with our signature red sauce on our Pita Napoletana.

16

SALADS

Grilled Chicken to a Salad - Add 4

Caesar, Ranch, Italian lemon vinaigrette, Gorgonzola

THE BRICK HOUSE SALAD

A crisp blend of greens, shaved carrots, parmesan, Roma tomatoes, red onions, house-made croutons,

12

CAESAR SALAD

Crisp romaine, Caesar dressing, fresh parmesan cheese, house-made croutons.

10

SIDE SALAD

Blend of greens, dressing, parmesan cheese.

6

HOUSE MADE SOUP OF THE DAY

CUP 4

BOWL 6

ENTREES

^LOBSTER MACARONI AND CHEESE^

North Atlantic Lobster, house made cheese sauce, cavatappi noodles, topped with toasted bread crumbs.

24

BRAISED SHORT RIB *

Tender red wine-braised short-rib, creamy garlic mashed potato, and a rich red wine demi reduction.

28

^CHICKEN/SALMON PICCATA^

Chicken breast or Salmon in a bright lemon-caper cream sauce, served over tender herbed orzo. Accompanied by chef choice vegetables.

24/28

LASAGNA RAGU BOLOGNESE

Classic lasagna, the house made ragu Bolognese, mozzarella and smoked provolone cheese served with garlic bread.

24

PASTA

SPAGHETTI AND MEATBALLS

Classic Spaghetti and Meatballs served with two house-made meatballs and our ragu Bolognese.

24

CHICKEN FETTUCCINE ALFREDO

Grilled Chicken breast over fettuccine noodles tossed in house made alfredo sauce.

24

PESTO TORTELLINI

Cheese tortellini, pesto alfredo cream sauce, grilled diced chicken, mushrooms, fresh parmesan.

22

^COZZE ALL'ARRABBIATA^

Mussels, spicy garlic-chili San Marzano tomato sauce, parmesan, over fettuccine noodles.

24

LA PIZZA NAPOLETANA & CALZONES

CRUDO

San Marzano tomato base, prosciutto, arugula, fresh mozzarella, shaved parmesan, balsamic drizzle

18

MARGHERITA

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San Marzano tomato base, fresh mozzarella, fresh basil, and olive oil

16

CALIFORNIA

San Marzano tomato base, fresh mozzarella, pulled chicken, sundried tomatoes, artichoke hearts, goat cheese

17

RUSTIC PESTO

**

Homemade pesto, cherry tomatoes, fresh mozzarella, fresh basil

18

MARGHERITA DI BUFFALO

**

San Marzano tomato base, buffalo mozzarella, fresh basil

17

DIAVOLA

San Marzano tomato base, fresh mozzarella, sausage, pepperoni, spicy cherry peppers

17

MARINARA

**

San Marzano tomato base, fresh oregano, garlic (no cheese)

14

BYOP

15

\$2 per additional topping.

Pepperoni, Sausage, Grilled Chicken, Mushroom, Onion, Black & Green Olive, Green Pepper, Spinach, Artichoke, Sun Dried Tomato, Spicy Cherry Peppers, Goat Cheese, Fresh Basil, Arugula, Garlic, add Buffalo Mozzarella - 4

*FOR GLUTEN FREE

BRICK PIZZERIA
&
RISTORANTE

**FOR VEGETARIAN



BrickBPC

GLUTEN FREE CRUST - Add 4

SUB GLUTEN FREE PENNE
NOODLES - 4



BrickBPC

REMINDER STATEMENT ^CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ^