



A Sortino-Scagnetti Concept

BRICKOVENOHIO.COM



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APPETIZERS

CIPOLLA FRITTE ~ 5.⁵⁰

Housemade onion straws served with our signature Bistro sauce

BREADED ZUCCHINI FRIES ~ 6.⁰⁰

Served with your choice of housemade marinara or our signature Bistro sauce

BRUSCHETTA W/ GARLIC & FRESH MOZZARELLA ~ 6.⁰⁰

Oven-toasted, thick-sliced ciabatta topped with garlic parmesan spread & fresh mozzarella

BRUSCHETTA W/ TOMATO & BASIL ~ 7.⁰⁰

Oven-toasted, thick-sliced ciabatta topped with marinated tomatoes, capers, onion and fresh basil

OVEN-BAKED CHICKEN WINGS ~ 7.⁰⁰

Six large wings tossed in BBQ, Garlic Parmesan or Buffalo sauce served with your choice of ranch or blue cheese

MOZZARELLA STICKS ~ 7.⁰⁰

Four large mozzarella sticks, hand-breaded fresh daily and served with our housemade marinara sauce

OVEN-BAKED PORTOBELLO MUSHROOMS ~ 6.⁵⁰

Stuffed with a blend of our ground sausage, peppers, red onion, cream cheese & fresh herbs

OVEN-BAKED STUFFED JALAPEÑOS ~ 6.⁵⁰

Fresh jalapenos stuffed with a blend of our own ground sausage, peppers, red onion, cream cheese & fresh herbs

SOUPS

Ask your server for the available fresh, housemade soups

BOWL ~ 5.⁰⁰

CUP ~ 3.⁵⁰

SALADS

INSALATA VERDE ~ 9⁰⁰

Spinach, fresh mushrooms, strawberries and onion with a raspberry dressing and candied almonds

SPINACH SALAD ~ 9⁰⁰

Spinach, hard-boiled egg, bean sprouts, water chestnuts and bacon served with a housemade red, sweet, vinegar and oil dressing

INSALATA MISTA ~ 8⁰⁰

Spring mix and romaine topped with mozzarella and provolone cheese, seasoned croutons and mandarin oranges served with housemade creamy parmesan dressing

INSALATA DI AUTUNNO ~ 8⁰⁰

Spring mix and romaine with apples, cashews and mozzarella and provolone cheese with our housemade poppy seed dressing

CLASSIC CAESAR SALAD ~ 8⁰⁰

Chopped Romaine lettuce and seasoned croutons tossed with a classic Caesar dressing and topped with freshly grated Parmigiano-Reggiano cheese

SIDE CAESAR SALAD ~ 5⁰⁰

Just like the classic only smaller

SIDE HOUSE SALAD ~ 5⁰⁰

Spring mix and romaine topped with red onion, tomato, cheddar, our mozzarella/provolone blend and seasoned croutons with your choice of dressing

SALAD ADD-ONS

Oven-baked chicken ~ \$2⁰⁰

Anchovies ~ \$2⁰⁰

Bacon ~ \$1⁵⁰

Hard-boiled egg ~ \$0⁵⁰

DRESSINGS

Creamy Parmesan

Poppy Seed

Ranch

French

Italian

Blue Cheese

Raspberry

Oil & Vinegar

Caesar

Red, sweet, vinegar and oil dressing

BRICK OVEN PIZZAS OR CALZONES

PERSONAL CHEESE ~ 9.⁰⁰

LARGE CHEESE ~ 13.⁰⁰

BUILD YOUR OWN PIZZA OR CALZONE

PERSONAL (INCLUDES UP TO 3 REGULAR TOPPING) ~ 10.⁰⁰

LARGE (INCLUDES UP TO 3 REGULAR TOPPING) ~ 14.⁰⁰

CHOOSE YOUR CRUST

Signature Thin Crust

Whole-wheat Thin Crust

Gluten-free Thin Crust

(Only avail. in Personal size pizza ~ \$3.⁰⁰ extra)

CHOOSE YOUR SAUCE

Signature Pizza Sauce

Creamy Garlic Sauce

Alfredo Sauce

Fresh Crushed Tomato Sauce

BBQ Sauce

Extra Virgin Olive Oil

CHOOSE YOUR TOPPING

REGULAR TOPPING

PERSONAL ~ \$1/WHOLE ~ \$.50/HALF

LARGE ~ \$2/WHOLE ~ \$1/HALF

Pepperoni

Ground Sausage

Sliced Italian Sausage

Oven-baked Chicken Breast

Ham

BBQ Pork

Salami

Anchovies

Caramalized Onion

Red Onion

Green Pepper

Roasted Red Pepper

Green Olives

Black Olives

Mushroom

Pineapple

PREMIUM TOPPING

PERSONAL ~ \$2/WHOLE ~ \$1/HALF

LARGE ~ \$3/WHOLE ~ \$1.⁵⁰/HALF

Prosciutto

Hand-Breaded Fresh Eggplant

Fresh Mozzarella

Spicy Capicola

Arugula tossed w/ olive oil, salt & pepper

SPECIALTY BRICK OVEN PIZZAS OR CALZONES

BUFFALO CHICKEN ~ 10⁰⁰/15⁰⁰

Buffalo sauce and housemade ranch dressing topped with oven-baked chicken breast, red onion, hot banana peppers and our mozzarella/provolone blend

CHICKEN ALFREDO ~ 10⁰⁰/15⁰⁰

Caesars' famous Alfredo sauce topped with oven-baked chicken breast, our mozzarella/provolone blend and arugula tossed with olive oil and salt & pepper

WHITE PIZZA ~ 10⁰⁰/15⁰⁰

Housemade garlic cream sauce topped with ground pepper, oregano, fresh mozzarella, our mozzarella/provolone blend, parmesan and fresh basil

ITALIAN BEEF ~ 10⁰⁰/15⁰⁰

Our signature pizza sauce topped with slow-cooked roast beef, roasted red peppers and our mozzarella/provolone blend

PEAR GORGONZOLA ~ 11⁰⁰/16⁰⁰

Olive oil base topped with fresh Bartlett pear, gorgonzola cheese, our mozzarella/provolone blend, bacon, red onion, candied walnuts, balsamic reduction and arugula tossed with olive oil and salt & pepper

MARGHERITA ~ 11⁰⁰/16⁰⁰

Our take on the classic...our fresh crushed tomato sauce topped with marinated Roma tomatoes, capers, onion, our mozzarella/provolone blend, fresh mozzarella and fresh basil

QUATTRO FORMAGGIO ~ 11⁰⁰/16⁰⁰

Olive oil base topped with marinated Roma tomatoes, fresh garlic, our mozzarella/provolone blend, feta, parmesan cheese and fresh basil

CHICKEN CORDON BLEU ~ 11⁰⁰/16⁰⁰

Housemade garlic cream sauce topped with oven-baked chicken breast, ham, green pepper and our mozzarella/provolone blend

PIZZA LASAGNA ~ 11⁰⁰/16⁰⁰

Our signature pizza sauce topped with ground sausage, mushrooms, basil, ricotta, parmesan, mozzarella, provolone & olive oil

PROSCIUTTO ~ 11⁰⁰/16⁰⁰

Our signature pizza sauce topped with thin, house-sliced prosciutto, caramelized onions, our mozzarella/provolone blend and arugula tossed with olive oil and salt & pepper

ITALIAN STALLION ~ 11⁵⁰/16⁵⁰

Our signature pizza sauce topped with spicy capicola, ham, salami, pepperoni, hot banana peppers and our mozzarella/provolone blend

NONNA SCAGNETTI'S EGGPLANT ~ 12⁰⁰/17⁰⁰

Housemade Feta cheese spread topped with hand-breaded fresh eggplant, sundried tomatoes, black olives, roasted red peppers, our mozzarella/provolone blend and fresh basil

SANDWICHES

*Served on your choice of ciabatta square, focaccia square, pretzel bun or multi-grain bread
and your choice of housemade pasta salad, coleslaw or seasoned potato chips*

TACHINO CON SALSA DI MIRTILLO ~ 8.⁰⁰

*The Bistro's own oven-roasted turkey breast topped with mozzarella cheese
and our housemade cranberry mayo*

CRUDO CON PROVOLONE ~ 8.⁰⁰

Oven-baked ham topped with provolone and served with a housemade pineapple sauce

CUBAN PANINO ~ 8.⁰⁰

*A grilled Cuban Panini with The Bistro's oven-roasted turkey breast, ham,
Swiss cheese and mayonnaise*

PORTOBELLO BALSAMICO ~ 8.⁰⁰

Marinated Portobello mushrooms topped with fresh greens, tomato and balsamic reduction

POLPETTA DI CARNE ~ 8.⁵⁰

Housemade meatloaf topped with provolone and our own sweet ketchup

TIRATO DI MAIALE ~ 8.⁵⁰

*Seasoned pulled pork topped with a sweet BBQ sauce, provolone cheese
and housemade onion straws*

EGGPLANT TOSCANA ~ 9.⁰⁰

*Hand-breaded fresh eggplant, roasted red pepper, arugula, honey garlic olive tapenade,
marinara, balsamic reduction*

POLLO PARMIGIANO ~ 9.⁰⁰

*Hand-breaded chicken breast topped with mozzarella cheese
housemade marinara sauce and parmesan*

PANINO TOSCANO ~ 9.⁰⁰

*A freshly-made Italian sausage round with fresh garlic & herbs, caramelized onions, roasted
red peppers, topped with provolone and our housemade marinara sauce*

CARNE CON PROVOLONE ~ 9.⁵⁰

*Our own slow-cooked roast beef topped with caramelized onions
provolone cheese and a real housemade au jus*

QUATTRO ITALIANO ~ 9.⁵⁰

*Spicy capicola, salami, pepperoni, ham, provolone, tomato, fresh greens and a housemade
tangy vinaigrette*

KID'S MENU

Sandwiches are served on your choice of ciabatta square, focaccia square, pretzel bun or multi-grain bread and your choice of housemade seasoned potato chips or mixed fruit

GRILLED CHEESE ~ 5.⁰⁰

Made with your choice of Cheddar, Provolone, Mozzarella or American Cheese

PB&J PANINI ~ 5.⁰⁰

A Panini grilled PB&J sandwich with your choice of grape or strawberry jelly

CHICKEN TENDERS ~ 6.⁰⁰

Served with your choice of housemade seasoned potato chips or mixed fruit

BEVERAGES

FOUNTAIN SODA ~ 2.⁰⁰

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Root Beer, Schweppes Ginger Ale

NON-CARBONATED ~ 2.⁰⁰

Lemonade, Raspberry Iced Tea, Unsweetened Brewed Iced Tea, Sweetened Brewed Iced Tea

SPRECHER BOTTLED CRAFT SODA ~ 3.⁰⁰

Root Beer, Vanilla Cream Soda, Orange Cream Soda, Grape Soda

HOT BEVERAGES ~ 2.⁰⁰

Regular Coffee, Decaf Coffee, Hot Tea (Assorted)

ESPRESSO ~ 3.⁰⁰

CAPPUCCINO ~ 4.⁰⁰

DESSERTS

S'MORES PIZZA ~ 10.⁰⁰/15.⁰⁰

Our signature pizza crust topped with melted chocolate chips, fire-toasted marshmallows, caramel, chocolate sauce and powdered sugar

CANNOLI ~ 5.⁰⁰

Three petite, crispy shells filled with sweetened ricotta cheese and chocolate chips, drizzled with chocolate sauce & sprinkled with powdered sugar

TIRAMISU ~ 5.⁰⁰

Ladyfingers soaked in espresso, topped with a blend of whipped cream, Mascarpone & chocolate, drizzled with chocolate sauce & sprinkled with powdered sugar

CHEESECAKE ~ 5.⁰⁰ / GLUTEN-FREE CHEESECAKE ~ 6.⁰⁰

Ask your server for the available flavors