



BRUSHETTA BITES

Goat Cheese	\$3
Goat Cheese, Roast Red Peppers, Balsamic Roast Onions, and Artichoke	
Tomato & Gorgonzola	\$3
Tomato, Gorgonzola Cheese, Garlic, Shallots, Capers, Olive Oil, and Basil	
Genoa & Mozzarella	\$3
Sliced Genoa Salami, Fresh Mozzarella, with Roast Zucchini, Eggplant, and Bell Peppers	
Prosciutto & Ricotta	\$3
Sliced Prosciutto, Ricotta Cheese, Tomato, Garlic and Arugula	
Shrimp & Feta	\$3
Cocktail Shrimp, Feta Cheese, Tomatoes, Sliced Olives, Garlic and Basil	

PLATES & BOWLS

Served with Roman Cheese Flatbread

Antipasto	\$9
Sliced Genoa Salami, Provolone Cheese, Pesto Marinated Artichokes, Kalamata Olives, Roast Zucchini, Eggplant and Red Bell Peppers	
Beef & Pork Meatball	\$4 ea
Plump Meatball with Marinara and Parmesan Cream	
Bowl of Marinated Olives	\$8
Green Nocellara, Nostraline, Black, and Kalamata Olives in Virgin Oil with Garlic, Peppers and Herbs	
Prosciutto Plate	\$12
Sliced Prosciutto, Balsamic Marinated Sun-dried Figs, Fontina Cheese and Baby Arugula	
Baked Feta Tapenade	\$9
Olive Oil, Garlic and Herb Baked Feta Cheese with Sun-dried Tomatoes and Olive Tapenade	
Vine Ripe Tomato Caprese	\$7
Sliced Ripe Tomato, Fresh Ciliegine Mozzarella, Basil Pesto, and Balsamic Syrup	
Blue Crab Ravioli	\$12
Egg Pasta Stuffed with Crab, Ricotta, Red Peppers and Scallions in Parmesan Cream with Pesto	
Thick Cheese Flatbread	10" \$8 or 14" \$12
Olive Oil, Garlic, Herbs, Mozzarella, Parmesan with Marinara, Alfredo, Olive Oil or Pesto for Dipping	
Jumbo Chicken Wings	\$1.25 ea
<i>Four Minimum Per Sauce Please</i>	
<ul style="list-style-type: none"> • Sweet Pineapple BBQ - House Made with Cane Sugar and Pineapple • Hot - Straight Up Hot Sauce • Medium - Hot Sauce & Whole Butter • Mild - Hot Sauce & Lots of Whole Butter • Sweet Thai Chile – Sweet & Tangy • Herbed Parmesan Cheese - Grated Parmesan, Fresh Herbs and Garlic • Chipotle BBQ - Sweet with a Smokey Hot Finish • Sriracha™ - A Brick & Fire Staff Favorite, Nice and Hot but Palatable 	

DINNER MENU

SOUP AND SALADS

Served with Roman Cheese Flatbread

<i>Add Chicken, Steak or Shrimp to any side salad for \$4.00</i>	
New England Clam Chowder or Creamy Tomato Basil Soup	\$5
Caesar Salad	\$5
Crisp Romaine, Caesar Dressing, Parmesan Cheese, and Ciabatta Asiago Croutons	
House Salad	\$5
Arcadian Baby Greens, Roma Tomatoes, Pepperoncini, Sliced Red Onion and choice of Dressing	
Greek Salad	\$6
Baby Spinach, Feta Cheese, Roma Tomatoes, Red Onion, Kalamata Olives, Pepperoncini, and Lemon Caper Vinaigrette	
Baby Arugula	\$8
Tender Baby Arugula, Raspberry Vinaigrette, Gorgonzola Cheese, Burgundy Poached Pears and Candied Pecans	
Spinach Salad	\$7
Baby Spinach, Goat Cheese, Sun-dried Cranberries, Candied Pecans and Lemon Caper Vinaigrette	

ENTRÉE SALADS

Served with Roman Cheese Flatbread

Classic Caesar with choice of Shrimp, Chicken, or Steak	\$12
Crisp Romaine with Creamy Caesar Dressing, Parmesan Cheese and Ciabatta Asiago Croutons	
Warm Shrimp and Bacon Salad	\$16
Sautéed Shrimp, Baby Spinach, Feta Cheese, Tomatoes, Sliced Red Onions, and Warm Bacon Vinaigrette	
Steak and Blue	\$16
Broiled Seasoned Steak, Sliced Vine Ripe Tomato, Gorgonzola Cheese, Arcadian Baby Lettuces, Sliced Red Onions and Roasted Garlic Balsamic Vinaigrette	
Spicy Pasta	\$14
Penne Pasta, Chicken Breast, van Gogh Smoked Gouda, Bacon, Roma Tomatoes, Red Onions, Celery, Basil, and Roasted Garlic Sriracha Aioli	
Pesto Chicken	\$14
Warm Pesto Chicken Breast on Tender Arcadian Baby Greens with Pine Nuts, Roma Tomatoes, Onions, Lemon Caper Vinaigrette and Parmesan Cheese	
Mégas Greek	\$14
Baby Spinach, Hot Beef & Lamb Gyros, Marinated Artichokes, Feta Cheese, Roma Tomatoes, Kalamata Olives, Pepperoncini, and Lemon Caper Vinaigrette	

PASTAS

Served with Roman Cheese Flatbread

Penne and Sautéed Shrimp	\$16
Sun-dried Tomatoes, Garlic, Shallots, Spinach and Cream	
Linguini Carbonara	\$13
Bacon, Mushrooms, Green Peas, Garlic, Shallots and Cream	
Penne and Pesto Chicken	\$14
Artichokes, Tomatoes, Garlic, Shallots and Pesto Sauce	
Spaghetti and Meatballs	\$12
Plump Beef and Pork Meatballs with Classic Marinara Sauce	
Linguini Chicken Alfredo	\$14
Traditional Creamy Alfredo Sauce with Chicken Breast, Garlic and Shallots	
Chicken-Bacon Mac & Cheese	\$14
Chicken Breast, Bacon, Creamy Cheddar Sauce, Ziti, Green Peas, Garlic and Shallots	
Penne Bolognese	\$12
Cadri Italian Sausage Meat Sauce over Penne Pasta	
Baked Ziti	\$14
Cadri Italian Sausage, Ricotta, Mozzarella, and Parmesan Cheeses	
Linguini with Red Clam Sauce	\$12
Buttery Red Clam Sauce of Tomato, White Wine, Garlic and Herbs	