

DINNER MENU

SOUP and SALADS

Served with Roman Cheese Flatbread

BRUCSHETTAS

Each finished with Basil Pesto and Balsamic Glaze

Goat Cheese	\$4
Goat Cheese, Roast Red Peppers, Balsamic Roast Onions, Artichoke, and Basil	
Tomato and Mozzarella	\$4
Tomato, Fresh Ciliegine Mozzarella Cheese, Garlic, Shallots, Capers, Olive Oil, and Basil	
Prosciutto and Gorgonzola	\$4
Sliced Prosciutto, Gorgonzola Cheese, Tomato, Garlic and Arugula	

PLATES and BOWLS

Served with Roman Cheese Flatbread

Antipasto	\$9
Salami, Pepperoni, Provolone, Artichokes, Pepperoncini, Kalamata Olives, Roast Zucchini, Eggplant and Red Bell Peppers with Balsamic Glaze	
Vine Ripe Tomato Caprese	\$7
Sliced Ripe Tomato, Fresh Ciliegine Mozzarella, Basil Pesto, and Balsamic Glaze	
Meatballs	\$7
Two Beef and Pork Meatballs with Marinara and Parmesan Cream	
Cheese Flatbread	10" \$8 14" \$12
Olive Oil, Garlic, Herbs, Mozzarella, Parmesan with Marinara, Alfredo, Olive Oil or Pesto for Dipping	

JUMBO CHICKEN WINGS

Served with Celery Sticks and a choice of Ranch or Bleu Cheese Dip

Six Minimum Per Sauce Please

Half Dozen \$8

One Dozen \$15

Two Dozen \$28

Sweet Pineapple BBQ – Sweet and Spicy 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

Junkie Rush Hot Sauce – Locally made by Pocas' Hottest

Add Chicken for \$5 or Sautéed Shrimp for \$8 to any salad

New England Clam Chowder or Minestrone	Cup \$5	Bowl \$8
Caesar Salad	Side \$5	Entrée \$8
Crisp Romaine, Caesar Dressing, Parmesan Cheese, and Ciabatta Asiago Croutons		
House Salad	Side \$6	Entrée \$9
Arcadian Baby Greens, Roma Tomatoes, Pepperoncini, Sliced Red Onion and choice of Dressing		
Greek Salad	Side \$7	Entrée \$11
Arcadian Baby Greens, Feta Cheese, Roma Tomatoes, Red Onion, Kalamata Olives, Pepperoncini, and Lemon Caper Vinaigrette		
Baby Arugula	Side \$8	Entrée \$12
Tender Baby Arugula, Raspberry Vinaigrette, Gorgonzola Cheese, Sundried Blueberries and Candied Pecans		
Spinach Salad	Side \$9	Entrée \$13
Baby Spinach, Goat Cheese, Sun-dried Cranberries, Candied Pecans and Lemon Caper Vinaigrette		
Pesto Pasta Salad	Side \$8	Entrée \$12
Penne Pasta with Artichokes, Tomatoes, Red Onions, Arugula, and Pine Nuts tossed with Basil Pesto and Parmesan Cheese		
Gorgonzola Broiled Tomato Salad	Side \$8	Entrée \$12
Sliced Vine Ripe Tomato Broiled with Olive oil and Gorgonzola Cheese over Arcadian Baby Lettuces with Sliced Red Onions and Roasted Garlic Balsamic Vinaigrette		

PASTAS

Served with Roman Cheese Flatbread

Chicken Alfredo	\$13
Broiled Chicken Breast, Garlic, Shallots, and Linguini in Parmesan Cream	
Linguine Carbonara	\$14
Sautéed Mushrooms, Bacon and Green Peas, finished with Cream and Parmesan <i>Add Chicken for \$5, or Sautéed Shrimp for \$8</i>	
Cheese Tortellini	\$14
Cheese Stuffed Egg Pasta tossed with Baby Arugula and Gorgonzola Cream <i>Add Chicken for \$5, or Sautéed Shrimp for \$8</i>	
Spaghetti and Meatballs	\$14
Spaghetti in Marinara Sauce with Three Big Meatballs and Parmesan	
Black Truffle and Mushroom Ravioli & Gruyere Cream	\$18
Truffle and Mushroom Stuffed Pasta with Gruyere Swiss Cream, Tomatoes and Truffle Oil	
Shrimp Picatta	\$16
Linguini with Sautéed Shrimp, Garlic, Shallots, Tomato, Baby Spinach, Capers, and Chardonnay Butter Sauce	
Baked Penne	\$14
Penne tossed with Italian Sausage Meat Sauce, Baked with Mozzarella, Ricotta, and Parmesan Cheeses	
Chicken Pesto	\$14
Chicken Breast, Sundried Tomato, Basil Pesto and Pinenuts with Penne Pasta, Fresh Mozzarella and Parmesan	
Chicken Mac and Cheese	\$15
Penne Pasta in Smoked Gouda Cream with Broiled Chicken Breast and Green Peas	
Sausage and Shrimp	\$18
Penne, Sautéed Shrimp and Italian Sausage, with Roast Red Peppers, Onions, Tomatoes and Parmesan Cheese	
Spaghetti Primavera	\$12
Extra Virgin Olive Oil, Roma Tomato, Zucchini, Eggplant, Baby Spinach, Garlic and Shallots spun with Spaghetti and Parmesan Cheese <i>Add Chicken for \$5, or Sautéed Shrimp for \$8</i>	