

SMALL PLATE

Fried Calamari 14

calamari | fradiavolo marinara sauce

Escarole and Beans (WF) 12

escarole | white beans

add hot Italian sausage or wood-fire chicken 5

Pasta Fagioli Soup 9

white beans | ditalini pasta | chicken broth | garlic

Chicken Wings (WF) 14

choice of:

buffalo sauce or honey BBQ glaze

Brick House Bruschetta (WF) 10

homemade wood fired crostini | tomatoes | basil
fresh garlic | olive oil

Fried Yuka (GF) 12

sautéed broccoli rabe | garlic & olive oil

GREENS

add chicken 6 salmon 9

Garden (GF) 10

mixed greens | cherry tomatoes | carrots
cucumbers | black olives | herbed oil & vinegar

Brick House Cobb (GF) 12

mixed greens | grilled chicken | bacon
gorgonzola cheese | hard-boiled egg | avocado
herbed oil & vinegar

Tuscan Kale (GF) 10

goat cheese | cranberries | walnuts
raspberry vinaigrette dressing

Arugula Fennel (GF) 10

shaved pecorino cheese | lemon vinaigrette dressing

Caesar 10

romaine hearts | garlic tortilla crumbs
shaved pecorino cheese | Caesar dressing

MAIN

Penne Vodka 16

onions | garlic | vodka cream sauce
add chicken, sausage or meatball 5

Scarpariello (GF) 21

sautéed chicken breast | mushrooms | hot cherry peppers
sausage | white wine garlic sauce | sautéed broccoli rabe

Salmon (GF) 24

red roasted potatoes | asparagus | champagne cream sauce

IN HAND

choice of French fries or side garden salad

Chicken Sandwich 13

grilled chicken | shoestring potato sticks | arugula
mayo | brioche bun

Buffalo Wrap 13

marinated buffalo chicken | greens | bleu cheese dressing

Swedy Burger 14

steak burger | melted swiss cheese
sautéed mushrooms & sweet onions | brioche bun

Chipotle Burger 14

steak burger | homemade chipotle mayo | fried onions
shoestring potato sticks | mozzarella cheese | brioche bun

CALZONE

Formaggio (WF) 11

ricotta cheese | mozzarella cheese

Tuscany (WF) 14

ricotta cheese | mozzarella cheese | sausage
pepperoni | bacon

Caprese (WF) 12

ricotta cheese | mozzarella cheese | tomatoes | basil

ARTISINAL PIZZA

all pizzas are made with mozzarella cheese

Buffalo Chicken (WF) 18

marinated buffalo chicken | bleu cheese

Margherita (WF) 18

plum tomatoes | fresh mozzarella | fresh basil | olive oil
pecorino romano cheese

Calabresa (WF) 19

tomato sauce | onions | Brazilian smoked sausage | oregano

Bianca (WF) 18

bacon | ricotta cheese with a touch of lemon

Maiale (WF) 17

tomato sauce | caramelized onions | Italian pork sausage

Portuguesa (WF) 20

tomato sauce | olives | calabresa | onions | hard boiled eggs
fresh tomatoes | bacon | oregano | olive oil

Frango Com Catupiry (WF) 19

tomato sauce | pulled chicken | catupiry cheese

Beeroni (WF) 17

tomato sauce | pepperoni | mushrooms | onions
Kalamata olives

Zuccola (WF) 18

grilled zucchini | mushrooms | gorgonzola creama

Clams Casino (WF) 20

clams | bacon | garlic | pecorino romano cheese

Farm to Table (WF) 18

goat cheese | pears | prosciutto | balsamic glaze

Meat Lovers (WF) 18

tomato sauce | pepperoni | bacon | sausage

Veg Out (WF) 17

tomato sauce | onions | fresh garlic
green peppers | mushrooms | fresh tomatoes

The Green Stuff (WF) 18

sautéed broccoli rabe | Italian pork sausage

Classic Cheese (WF) 15

tomato sauce | mozzarella cheese

*PLEASE NO SUBSTITUTIONS

*an item with "WF" next to its name has been kissed by the flames of our wood fire oven
*an item with "GF" next to its name is made without products containing gluten. Please note
that we are not a gluten free establishment and cross contamination is possible

BRICK HOUSE CRAFT COCKTAILS

Traditional “Caiprinha” Auva Prata Cachaca & Muddled Lime	12
Berry Me In Brazil Auva Jequitiba Rosa Cachaca, Muddled Seasonal Berries & Lime	13
Xalapa Passion For You Auva Balsamo Cachaca, Jalapeño, Muddled Passionfruit & Lime	13
Guayaba Go To Peru? Auva Tapinoah Cachaca, Muddled Guava & Lime	13
Moscow Mule Tito’s Handmade Vodka, Ginger Beer, Fresh Squeezed Lime	10
Brick House Spritz Tuck Gin, Luxardo Apertivo, Orange Bitters, Muddled Basil & Prosecco	13
Manhattan Meets Connecticut Elijah Craig Small Batch Bourbon, Carpano Antica Sweet Vermouth & Angostura Bitters	13
Margarita Tequila, Orange Liqueur & Lime Juice	10
Fresh Press Tito’s Handmade Vodka, Chateau Aloe Liqueur, Muddled Sage, Muddled Lemon & Lime	13
Old Fashion Litchfield Distillery Bourbon, Agave & Muddled Orange & Black Cherry	13
Martini Vodka or Gin, Dirty or Dry, Olives or Twist	13

DRAFT BEER SELECTION

Draft Beer Selection Changes Frequently. Please ask your server what is available.

FLIGHTS

Beer & Bourbon Flight <i>Choose 3 Draft Beers with a shot of Litchfield Distillery Batcher’s Bourbon</i>	15
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BOTTLED BEER SELECTION

Bottled Beer Selection Changes Frequently. Please ask your server what is available.

Estrella Daura Damm Gluten Free Lager (Spain 5.4%)	5
Yuengling (4.5%)	5
Blue Moon (5.4%)	5
Peroni (5.1%)	5
Modelo (4.5%)	4
Corona Premier (4%)	4

WHITE WINE

Luisa Pinot Grigio - Fiule Lively acidity, refreshing and clean, ripe tropical fruit	11/40
Haymaker Sauvignon Blanc – New Zealand Fresh grapefruit, guava with concentrated fruit flavors, crisp finish	10/36
Masi Masianico - Venetie Taste of lemons with peach and apricot, hints of honey	11/40
Black Stallion Chardonnay - Napa France, Sancerre/ Sauvignon Blanc	10/36
Palm by whispering angel Rose – Provence Expressive, subtle with fruity notes, fresh exceptional suave finish	10/36

RED WINE

Diora Pinot Noir - Monterey Soft and velvety, intense red cherry, hint of blueberry	12/46
Fattoria Del Cerro Rosso di Montepulciano - Tuscany Wild black cherry, violet and a slight vanilla undertone, well balanced	11/40
Borgianni Chianti Classico - Tuscany Classic chianti, dry, rich and polished with hints of cherry (organic grapes)	11/36
Fat Gaucho Malbec Reserve – Uco Valley Bright cherry, plum and ripe berries, balanced acidity	10/36
Oberon Cabernet Sauvignon – Napa Valley Silky tannins and vibrant black cherry, candied blackberry and dark chocolate	13/49

SPARKLING WINE

Alberto Nani Prosecco – Extra Dry – Treviso Intensely aromatic with a bouquet of ripe pear, apple, white flowers and citrus, refreshing (organic grapes)	42
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Candoni Prosecco – Venetie – Single serve bottle Fruity, hint of honey, crisp and clean	10
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FOUNTAIN DRINKS

Pepsi	2.5
Diet Pepsi	2.5
Lemonade	2.5
Cranberry Juice	2.5
Seltzer	2.5
Iced Tea	2.5
Sierra Mist	2.5
Ginger Ale	2.5

DESSERT BEVERAGES

Coffee or Tea regular or decaffeinated	3
Cappuccino Espresso, hot milk & steamed milk foam	5
Espresso long 4 short	3.5
Caffe Corretto Espresso with a shot of sambuca	4
Americano not as strong as espresso but stronger than coffee	4
Latte creamy steamed milk & espresso	5

FOR THE KIDS

Classic Cheese Pizza (WF)

tomato sauce | mozzarella cheese 11

Bread Sticks (WF)

without cheese 6 with cheese 7

Pasta with butter or red sauce

penne or linguine 7

Chicken & Fries 10

just chicken 6

just French fries 5

DESSERTS

Tres Leite

three milk cake 8

Lava Cake

warm chocolate cake with a molten chocolate center served with a side of vanilla ice cream 9

Tiramisu

mascarpone coffee flavored cake 8

Tartufo

vanilla and chocolate ice cream with an almond and cherry center covered with a hard chocolate shell. 8

Caramel Apple Crisp

mixture of warm apples topped with brown sugar crumble, caramel and vanilla ice cream 10

Ice Cream Sundae

two scoops of ice cream, vanilla, chocolate or both topped with whip cream and a drizzle of chocolate sauce 6

Zeppole

“Italian Doughnuts” covered in powdered sugar, granulated sugar & cinnamon 8

Chocolate & Strawberry Pizza

mozzarella cheese, Nutella, strawberries, catupiry cheese, cinnamon and sugar (serves 3-4 people) 17

Banana Pizza

mozzarella cheese, bananas, cinnamon and condensed milk (serves 3-4 people) 16



BRICKHOUSE

