

Tavala!

Antipasta

BRUSCHETTA 160GR Classis bruschetta on toast	200
FOCACCIA WITH TOMATO SAUTÉ 250GR Wood fired focaccia with cherry tomato sauté	200
SERRANO ROTOLI 130GR Mango, peppers sprouts and a garnish of sesame seeds	200

Insalata

CESAR'S SALAD 120GR Served on toasted crostini	180
SPINACH BEET SALAD 130GR	
Spinach, arugula, roasted beets, cream cheese, mixed fresh fruits, bell pepper, pumpkin seeds with honey mustard dressing	180
HOUSE SALAD 130GR	
Fresh greens, cherry tomatos, and goat cheese with house made balsamic vinaigrette	150
CAPRÉSE 150GR Mozzarella, tomato, fresh basil, house balsamic and pistachio pesto	180



Pizza

MARGARITA 350GR Fresh basil, Buffalo mozzarella, cherry tomatoes, house
pesto sauce 300
FOUR CHEESE 270GR Cheddar, gouda, mozzarella, parmesan 250
CHICKEN SPICE 270GR Sauteéd chicken, mozzarella, peppers
CHICKEN BLUE 270GR Herb marinated chicken, blue cheese, mozzarella, mixed peppers
BURRATA ROCKET 270 GR Mozarella, burrata, pesto, rosemary, Serrano ham, arugula
SWEET AND SPICY 270 GR Jalapeño, onion, garlic, salami, honey and mixed peppers 250
GARDEN HAMLET 270 GR Goat cheese, mozzarella, spinach, prosciutto, sun-dried tomatoes
ALL MEAT 270GR Mozzarella, spicy house sausage, salami, pepperoni 300
PEPPERONI 270GR Classic pepperoni 250
VEGETARIAN Fresh veggies, chefs choice, Brick Oven signature pizza sauce. Cheese upon request
Calzone
ALL MEAT 270GR Mozzarella, spicy house sausage, salami, pepperoni 300
SWEET AND SPICY 270 GR Jalapeño, onion, garlic, salami, honey and mixed peppers 250
CHICKEN SPICE 270GR Sauteéd chicken, mozzarella, peppers



Salutiil

Spritz

ITALICUS 360ML Italicus is made from bergamot fruit, hints of rose, lavender, citrus and spice. Topped with Prosecco	180
BICICLETTA 360ML Sophisticated twist on a classic with Campari, white wine and agua mineral. Garnished with orange slice	180
LIMONCELLO 360ML Sparkling wine, limoncello, agua mineral and fresh thyme.	180
THE HUGO 360ML A modern classic with St-Germain elderflower liqueur, Prosecco, seltzer, and mint.	180
APEROL 360ML A distant cousin to Campari, Aperol is a bit sweeter, more approachable and wildly popular. The recipe is secret as is Campari, and said to have over 50 ingredients. Enjoy!	180
SANGRIA SPRITZ 360ML Red wine, pineapple and lime make a great twiest to the classic sangria cocktail	180
Aperitivo	
AMERICANO COCKTAIL 155ML Campari and vermouth topped with soda and garnished with an orange wheel	180
NEGRONI 155ML Gin, Campari and sweet vermouth make this classic cocktail.	180
LIMONCELLO NEGRONI 155ML Why not Limoncello instead of vermouth. Makes a delicious alternative to the classic Negroni	180



Dolce

APPLE WALNUT CRUMBLE 140GM	
Wood fired crumble base with almonds, walnuts, cinnamon, mixed apples topped with vanilla ice cream Served in a hot iron skillet!	180
AFFOGATO 110 GM Vanilla ice cream topped with a shot of espresso	180
SOMETHING CHOCOLATE Chef's choice! Ask your server	180

From the bar

CREAMY LIMONCELLO MARTINI 150ML Limoncello, vodka, cream. Topped with whipped cream and garnished with graham cracker crumbs	200
WHITE RUSSIAN 275ML vodka, coffee liqueur and cream	180
ESPRESSO MARTINI 150ML Vodka, kahlua, creme de cacao, and espresso served up	180
BRANDY ICE 360ML Ice cream, brandy, creme de cacao, Drambuie	180



Tima!

Glass

HOUSE WHITE 150ML	120
VERAMONTE SAUVIGNON BLANC 150ML	
TRAPICHE CHARDONNAY 150ML	7.5%
HOUSE RED 150ML	
TRAPICHE MALBEC 150ML	
LA CETTO CABERNET 150ML	
HOUSE WHITE KARAFE 750ML	
HOUSE RED KARAFE 750 ML	
Reds TRAPICHE MALBEC 750ML	600
LA CETTO CABERNET 750 ML	
CASA MADERO 3V 750ML	
Whites	
TRAPICHE CHARDONNAY 750ML	600
VERAMONTE SAUVIGNON BLANC 750ML	700
CASA MADERO CHARDONNAY 750ML	1300
Bubbly PROSECCO 750ML	
PUNTA NEGRA BRUT 750ML	150/650