



STARTERS + SIDES

- VE

BLEU CHIPS

\$12

House-made potato chips piled high with gorgonzola, bleu cheese dressing; drizzled with balsamic glaze & finished with fresh basil
- BAKED PRETZEL BAGUETTES**

\$13

Lightly salted; served with smoked gouda bechamel & finished with chopped bacon
- TRUFFLE FRIES**

\$12

Tossed with fresh garlic, truffle oil, Parmigiano Reggiano & basil; Served with garlic aioli
- STEAMED MUSSELS**

\$18

Black mussels steamed in a garlic white wine sauce, lemon, shallots, red pepper flakes; finished with fresh basil; Served with toasted baguettes
- VE

SPINACH + ARTICHOKE DIP

\$14

House made, served with toasted baguettes
Gluten Free +\$1.5*
- VG

HOUSE-MADE PIZZA BREAD

\$6

Flattened loaf dressed with olive oil, fresh garlic, salt & pepper; served with dipping oil and balsamic vinegar
Add Cheese +\$1.5 - Add Sun Dried Tomatoes +\$1
- VE

GLUTEN FREE BREAD BASKET*

\$13.5

12 inch Cauliflower crust brushed with fresh garlic & extra virgin olive oil, sprinkled with Parmigiano Reggiano; served with San Marzano marinara
Add Cheese +\$1.5
- NONNA'S HOUSE-MADE MEATBALLS**

\$12

3 Large hand-rolled meatballs baked in San Marzano marinara, topped with ricotta; finished with Parmigiano Reggiano & fresh basil
- SOUP OF THE DAY**

\$7 | 4

Bowl | Cup
- SIDE CAESAR OR HOUSE SALAD**

\$6.5

ESPRESSO BAR

Made with local Kiwi Coffee Espresso Beans
Decaf Espresso Available

- ESPRESSO

\$4.5
- DOUBLE ESPRESSO

\$6.5
- AMERICANO

\$4.5
- LATTE

\$5.5
- CAPPUCCINO

\$5.5

Iced Lattes Now Available!

*CAUTION ADVISORY for Gluten Allergies & Sensitivities: Cross contamination may occur due to cross-utilization of our ovens.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

PASTAS

Crafted with Urban Brick love to order - - Entrée | Lunch
Lunch Portion Pastas Available until 4 pm

- CHICKEN PARMESAN**

\$26.5 | 19

Hand breaded chicken breast topped with rich San Marzano marinara, Grande mozzarella and Parmigiano Reggiano cheeses, served over linguine; finished with fresh basil
- VE

FIOCCHI ALLA PERA

\$28.5

Imported pear & four cheese beggars purse, tossed in a vibrant lemon, Parmigiano Reggiano & fresh basil cream sauce; finished with toasted pistachios
- VE

GNOCCHI ROSSO

\$24

Potato & ricotta gnocchi tossed in a decadent sun dried tomato 'Pesto Rosso' cream sauce; finished with fresh parsley
- VG

PASTA ALLA GRECA

\$20 | 14

Linguine tossed in San Marzano marinara with kalamata olives, sautéed spinach & artichokes, and blistered roma tomato; finished with fresh parsley
- VE

LINGUINE ALFREDO

\$20 | 16

Linguini tossed in rich, creamy Alfredo sauce; finished with Parmigiano Reggiano and fresh parsley
Add sautéed spinach and cremini mushroom +\$2
- VE

PENNE ALLA VODKA

\$21.5 | 15

San Marzano marinara infused with vodka, fresh garlic, heavy cream, and a touch of butter; finished with Parmigiano Reggiano & fresh basil
- LASAGNA "HOUSE FAVORITE"**

\$24

Layers of italian sausage, angus beef, Grande mozzarella, ricotta cheese, Parmigiano Reggiano, basil leaves; topped with house-made San Marzano marinara; finished with fresh basil

- RAGÙ ALLA BOLOGNESE**

\$23 | 16.5

Linguine tossed in a classic bolognese sauce with Italian sausage, Angus beef, roasted red peppers, crushed red pepper, Parmigiano Reggiano & fresh basil
Available Spicy

Gluten Free Pasta available + \$3
Please allow extra time for Gluten Free Pasta

ADD GRILLED OR BLACKENED...

SALMON \$11.5 - CHICKEN \$7.5 - SHRIMP \$6.5
ADD 2 MEATBALLS \$6.5

WE OFFER CATERING

Let us customize a menu for your event!

Half & Full pans of all pastas
+ salads available!



URBAN BRICK

NEIGHBORHOOD EATERY

TOPPINGS

\$5
Chicken
Prosciutto
\$3
Pepperoni
Sausage
Meatball
Bacon
\$2.5
Extra Cheese
Ricotta
Fresh Mozz
Feta
Gorgonzola
Smoked Gouda
Fresh Basil
Candied Fig
Sundried's
Honey
Pesto
Balsamic
Glaze
Calabrese
Peppers
\$1.5
Red Onion
Red Peppers
Roma Tomato
Mushrooms
Black Olives
Artichokes
Garlic
Baby Spinach
Arugula
EVOO

GLUTEN FREE?

We proudly serve Rich's seasoned & par-baked cauliflower based crust; Contains Eggs & Milk

12" ARTISANAL PIZZAS

<i>Hand tossed to order! - Gluten-Free* +\$3</i>	
SWEET & SALTY "HOUSE FAVORITE"	\$19.5
Fresh garlic, olive oil, Grande mozzarella, gorgonzola, red onion, candied fig; finished with prosciutto, Parmigiano Reggiano & fresh basil	
TUSCAN SAUSAGE	\$19
Fresh garlic, olive oil, Grande mozzarella, sliced Italian sausage, black olives, drizzled with basil pesto & tomato sauce; finished with Parmigiano Reggiano & fresh basil	
TUSCAN CHICKEN	\$19
Fresh garlic, olive oil, grilled, marinated chicken breast, Grande mozzarella, roasted red peppers & basil pesto; finished with fresh basil	
PESTO, SAUSAGE, MUSHROOM	\$17.5
Basil pesto, Grande mozzarella, sautéed cremini mushrooms and sliced Italian sausage	
BACON-GOUDA-SPINACH	\$18
Fresh garlic, olive oil, Grande mozzarella, smoked gouda, bacon & fresh spinach	
DIAVOLA	\$18.5
San Marzano Tomato sauce, Grande mozzarella, pepperoni, ricotta cheese; finished with Calabrese pepper infused honey drizzle, Parmigiano Reggiano and fresh basil	
VE MUSHROOM INFERNO	\$17.5
<i>Chef's favorite</i> Sister to The Diavola; Fresh garlic, olive oil, Grande mozzarella, cremini mushroom, ricotta cheese; finished with Calabrese pepper infused honey drizzle, salt & pepper	
VG THE VEGAN	\$16.5
San Marzano Tomato sauce, cremini mushroom, sun-dried tomatoes, red onion, artichokes; finished with fresh spinach & balsamic glaze drizzle	
VE MARGHERITA	\$16.5
San Marzano Tomato sauce, fresh mozzarella, diced tomatoes; finished with Parmigiano Reggiano & fresh basil	
VE BIANCA	\$17
Fresh garlic, olive oil, Grande mozzarella, ricotta, feta & fresh spinach; finished with Parmigiano Reggiano	

CLASSIC PIZZAS

CHEESE	\$13.5	SAUSAGE	\$15.5
PEPPERONI	\$15.5	MEATBALL	\$15.5

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CALZONES

All calzones are brushed with garlic butter, sprinkled with Parmigiano Reggiano & served with San Marzano marinara

VE CLASSIC CHEESE CALZONE	\$17
Grande mozzarella, fresh ricotta	
SUPREMO CALZONE	\$22.5
The Classic Cheese with your choice of four toppings	
<i>Premium Toppings - Chicken Prosciutto +\$3</i>	
CARNE CALZONE	\$20
Grande mozzarella, fresh ricotta, house made meatballs & pepperoni	

SALADS

MADE FRESH TO ORDER

VE BRUSCHETTA + BURRATA	\$17
Roma tomato bruschetta, toasted baguette, open-face burrata; extra virgin olive oil, Italian herbs, crushed red pepper, balsamic glaze	
UB CHOPPED	\$15
Fresh romaine, diced red onion, tomato, thick-cut bacon, sliced avocado, creamy gorgonzola cheese; house vinaigrette	
VE FARMERS MARKET	\$15.5
Fresh romaine, diced red onion, avocado, house candied pecans, feta, strawberries; tossed in raspberry vinaigrette	
VE CLASSIC CAESAR	\$12.5
Fresh romaine, shaved parmesan, seasoned croutons	

ADD GRILLED OR BLACKENED...

SALMON \$11.5 - CHICKEN \$7.5 - SHRIMP \$6.5

SANDWICHES

Served on fresh baked artisan bread with house-made chips! Sub Side Salad or Soup of the Day +\$3

CHICKEN PARMESAN	\$17
Hand breaded chicken breast, rich San Marzano marinara, topped with melted mozzarella and Parmigiano Reggiano cheeses	

COLD CLUB	\$14.5
Tender poached chicken breast, thick-cut bacon, smoked gouda, fresh romaine, sliced Roma tomato, house made aioli	
<i>Try it with marinated cucumber! +\$1.5</i>	

CLASSIC MEATBALL	\$15
House made meatballs, house made San Marzano Marinara, melted provolone cheese	

ADD GRILLED OR BLACKENED...

SALMON \$11.5 - CHICKEN \$7.5 - SHRIMP \$6.5
to your side salad

18% gratuity will be added to parties of 8 or more.