hot tomato

BRICK OVEN PIZZA & ITALIAN RESTAURANT

TO-GO MENU

APPETIZERS

Bruschetta a La Pomodoro 11
Home baked bread topped with fresh basil, tomatoes, and marinated in our homemade balsamic vinaigrette.

Stuffed Mushrooms 10
Large button mushrooms stuffed with ground beef, roasted peppers and bread crumbs in a marsala sauce.

Mozzarella Caprese 12
Homemade Fresh Mozzarella and Fresh Tomatoes. Topped with fresh basil, EV olive oil, & balsamic vinegar.

Mussels Marinara 12
Simmered in our homemade marinara.

Cheese Sticks 10
Breaded & Fried Mozzarella with our homemade Marinara.

Chicken Wings 11
(Bone-In) Choose Sauce: Buffalo, BBQ, Garlic Parm

Cold Antipasto 14
Prosciutto, salami, ham, provolone cheese, fresh mozzarella, roasted peppers and olives.

Broccoli Rabe & Sausage 13
Broccoli Rabe sauteed with fresh garlic and sausage.

Eggplant Rollatini 11
Thin Sliced Eggplant roped with mozzarella and ricotta, topped with marinara.

Calamari Fritti 12
Fried calamari rings served with marinara sauce & lemon.

Burrata & Arugula 14
Stracciatella cheese interior, organic tomatoes, basil leaves, home made balsamic and olive oil drizzle.

Meatball w/ Ricotta 12
Topped with homemade tomato sauce & parmigiano

HEALTHY SALADS

Add grilled chicken 7.00 / Add shrimp 7.00 / Add salmon 10.00

Garden Salad 11
Our favorite mixed greens with all the fixings.

Ceasar Salad 11
Romaine lettuce, croutons and parmesan tossed in caesar dressing.

Arugula Salad 12
Arugula tossed w/cherry tomato, red onion, shaved parmigiano cheese and home-made vinaigrette dressing

Greek Salad 12
Mixed greens, plum tomatoes, cucumbers, black olives, red onions, feta cheese, with our special vinaigrette dressing.

Malibu Chopped Salad 17
Romaine lettuce, avocado, bacon, tomatoes, red onion, grilled chicken and fresh mozzarella cheese in our vinaigrette dressing.

PASTA

All pasta served with a small salad.

Classics

Spaghetti & Meatballs 20
Spaghetti pasta topped with our homemade Meatballs & marinara.

Fettuccine Alfredo 18
Fettuccine Pasta in a Creamy Parmesan Cheese Sauce.

Lasagna 20
Pasta Layered with Ricotta, Ground Beef, Mozzarella Cheese and our homemade marinara.

Linguine Putanesca 18
Linguine pasta with garlic, olive oil, anchovies, capers, black olives, diced tomatoes in a light marinara.

Manicotti 18
Hand Rolled Pasta sheets stuffed with Mozzarella & Ricotta cheese mix, topped with our homemade marinara.

Baked Ziti 18
Penne pasta mixed with Ricotta & our homemade marinara.

Meat Lovers

Sausage & Brocolli Rabe 20
Mixed Italian Sausage & Brocolli Rabe in Garlic & Olive Oil.

Cavatelli w/ Broccoli Rabe & Sausage 20
Cavatelli Pasta, broccoli rabe & sausage sauté in garlic & EVO.

Cavatelli Bolognese 20
Cavatelli Pasta mixed with our homemade Bolognese.

Gnocchi Bolognese 20
Italian Potato Dumplings mixed with our homemade Bolognese.

Spaghetti Bolognese 20
Ground Beef & Veal sautéed with our homemade Marinara sauce.

Penne

Penne Alla Hot Tomato 20
Grilled Chicken with Grape Tomatoes & Brocolli in a Garlic Olive Oil Sauce.

Penne Alla Vodka 16
Sun-Dried Tomatoes, Marinara Vodka Cream Sauce & Parmesan Cheese.

Penne San Remo 20
Penne Pasta with mild Italian Sausage, Peppers, & Onions in our homemade marinara.

Penne Marinara (Gluten-Free) 14
Gluten-Free Penne Pasta, served in our homemade Marinara Sauce.

Ravioli

Cheese Ravioli 14
Served in Marinara & Cream Sauce.

Maryland Crab Ravioli 22
Served in Marinara & Cream Sauce.

Lobster Ravioli 24
Served in Marinara & Cream Sauce.

Spinach Ravioli w/ Walnuts 20
Served with Walnuts in a Marinara & Cream Sauce.

KIDS

Only for 12 and Under.
Penne & Tomato Sauce 6
Penne with Meatball & Sauce 8
Chicken Tenders & Fries 9

DRINKS

Sweet/Unsweet Tea 3.25
Soda 3.25

SIDES

garlic bread 5 • french fries 5 • vegetables 5 • soup of the day 5 • asparagus 5
two meatballs 6 • broccoli rabe 6 • sauteed spinach 5 • risotto 5 • mashed potatoes 5

* 20% Gratuity Will Be Added To Parties of 6 People or More

TO-GO MENU

GOURMET PIZZA

	12"	16"
Cheese Pizza	13	22
Margherita Pizza — Plum tomatoes, fresh mozzarella, basil, and EVO.	14	24
Margherita Sbagliata — Topped with fresh mozzarella, plump tomatoes, fresh basil, and EVO.	15	25
Capricciosa Pizza — Tomato, mozzarella, olives, mushrooms, ham and artichokes.	17	27
Buffalo Grilled Chicken — Grilled chicken, blue cheese and hot sauce.	17	27
Pesto Grilled Chicken — Grilled chicken, mozzarella cheese, sun dried tomatoes and artichokes.	17	27
White Pizza — A blend of ricotta, romano and mozzarella.	17	27
Napolatana Pizza — Sausage, pepperoni, mushrooms, onions, & green peppers.	17	27
San Remo Pizza — Grilled chicken, spinach, roasted peppers, mozzarella.	17	27
Al Fresco Pizza — Sliced tomatoes, fresh garlic, EVO, basil and mozzarella.	17	27
Fig & Prosciutto — Topped with fresh mozzarella, dried figs, arugula, prosciutto and drizzled with EV olive oil.	17	27
Burrata & Arugula — Topped with arugula and burrata cheese drizzled with EV olive oil.	17	27
Portobello & Arugula — Topped with fresh mozzarella, portobellio mushrooms and arugula. Drizzled with EV olive oil and balsamic glaze.	17	27
Eggplant Margherita — Topped with fresh mozzarella, eggplant and fresh basil, drizzled with EV olive oil and fresh grated parmigiana cheese.	17	27
Meat Lovers Pizza — Topped with Pepperoni, Sausage, Ham, & Ground Beef	18	28
(Gluten-Free) Cheese Pizza (12")	17	

EXTRA TOPPINGS $4 each

pepperoni • sausage • ham • artichokes • feta • chicken • green peppers • onions • ground beef • mushrooms • sun dried tomatoes • tomatoes • eggplant • ricotta • black olives • kalamata olives • roasted peppers • spinach • meatballs

MAIN COURSE

Served with a small side salad. Served over pasta. Choice of Spaghetti, Penne or Linguine

Chicken

Parmesan — 23
Lightly Breaded & Topped with Mozzarella in Our House Marinara

Franchese — 23
Lightly Egg Battered & Sautéed in a White Wine Lemon Demi Glaze

Marsala — 23
Sautéed with Mushrooms in a Marsala Wine Demi Glaze

Saltimbocca — 26
Layered Prosciutto, Fresh Mozzarella & Sage with a Mushroom Sherry Demi Glaze

Picatta — 23
Sautéed in a Caper White Wine Lemon Sauce

Sorrentino — 26
Layered eggplant topped with fresh Mozzarella in a Sherry Demi Glaze.

Scarpariello — 23
Sautéed pepperoncini & potatoes in a White Wine Demi Glaze.

Grilled Chicken & Vegetables — 23
Grilled Chicken with Zucchini, Broccoli, & Carrots

Shrimp

Shrimp Parmesan — 27
Lightly Breaded & Topped with Mozzarella in Our House Marinara

Veal

Parmesan — 28
Lightly Breaded & Topped with Mozzarella in Our House Marinara

Franchese — 28
Lightly Egg Battered & Sautéed in a White Wine Lemon Demi Glaze

Marsala — 28
Sautéed with Mushrooms in a Marsala Wine Demi Glaze

Saltimbocca — 30
Layered Prosciutto, Fresh Mozzarella & Sage with a Mushroom Sherry Demi Glaze

Picatta — 28
Sautéed in a Caper White Wine Lemon Sauce

Sorrentino — 28
Layered eggplant topped with fresh Mozzarella in a Sherry Demi Glaze.

Scarpariello — 28
Sautéed pepperoncini & potatoes in a White Wine Demi Glaze.

Eggplant

Eggplant Parmesan — 20
Lightly Breaded & Topped with Mozzarella in Our House Marinara

Eggplant Rollatini — 20
Thin Sliced Breaded Eggplant Rolled with Mozzarella in our homemade Marinara & Mozzarella.

SEAFOOD

Served with a small side salad.

Linguine with Clams — 25
Red or White Sauce.

Calamari Marinara — 25
Simmered in our homemade marinara over linguine.

Seafood Trio Marinara — 35
Mussels, Clams, & Shrimp simmered in our homemade marinara. Served over linguine.

***Chilean Sea Bass (8oz)** — 42
Broiled & paired with Risotto & asparagus.

Shrimp Scampi — 27
Sautéed in a Garlic White Wine Lemon Butter Sauce.

Grouper Franchese — 29
Lightly Egg Battered & Sautéed in a White Wine Lemon Demi Glaze

***Grilled Salmon** — 27
Served with parmesan risotto and asparagus.

Frutti Di Mare — 39
Calamari, Shrimp, Mussels, & Clams toasted in our homemade marinara over linguine. (White Wine Lemon sauce also available)

DESSERT

Cannoli 9 • NY Style Cheesecake 9 • Limoncello Cake 9 • Chocolate Cake 9 • Bomba Tartufo 9 • Tiramisu 9 • Pistacho Layer Cake 9

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Egg, May Increase Your Risk of Foodborne Illness.