

# Catering & Events

Our team is more than happy to host a one-of-a-kind feast on-site or off-premises that you and your guests will surely love! For special events & catering inquiries please contact: events@sciarrarestaurants.com or call 609-522-0159 x 120. to check our available dates, pricing, packaging & more!

# **SMALL PLATES**

#### soup

Ask about our chef's selection of the day. Cup... 7 Bowl... 9.5

#### bruschetta

(3) Cherry tomatoes and chopped garlic drizzled with balsamic glaze and parmesan cheese served over our toasted homemade bread... 13 + crabmeat... 9

#### fritto di calamari

Fried squid tossed with parsley and parmesan cheese served with a side of lemon aioli and homemade marinara... 17.5

#### nonna maria's meatballs

(2) Giulio Adriani's Grandma's secret meatball recipe, homemade marinara and parmesan cheese... 12

#### mussels gorgonzola

Prince Edward Island mussels in homemade marinara with garlic, crushed red pepper and extra virgin olive oil or a white wine lemon garlic sauce... 19.5

# antipasto platter

A sampling of Italian cold cuts, imported cheeses, olives, roasted red peppers, stuffed hot pepperoncini with prosciutto & provolone, honey & ricotta cheese drizzled with a balsamic glaze & served with our homemade bread.... 28

#### fried burrata

Creamy fried burrata cheese served with house crostini & nonna's marinara... 17

# crispy rice balls

(3) Homemade arborio rice, smoked mozzarella cheese, marinara, panko-breaded & fried. Served with a side of lemon aioli and homemade marinara.

# sausage and broccoli rabe

Hot or sweet Italian sausage sautéed with garlic, parmesan cheese and extra virgin olive oil... 17.5

# polpo affogato

Charred octopus served over sautéed spinach, tomatoes & white beans drizzled with red wine reduction... 18

# parmesan truffle fries

Hand-cut Idaho potatoes tossed with parmesan cheese, parsley and black truffle oil... 14

## zucchini fritte

Fried panko breaded sliced zucchini served with a side of lemon aioli and homemade marinara... 15

# INSALATAS

+ chicken 6, + shrimp 8, + crabmeat 9, + salmon 10

## house

Spring mix, cherry tomatoes, carrots and mushrooms with a side of homemade vinaigrette... 13

# classic or kale caesar

Romaine or baby kale, parmesan cheese and homemade croutons tossed in a homemade caesar dressing. classic... 14.5 kale...16

## amalfi

Spring mix, gorgonzola cheese, radicchio, candied walnuts, sweet pears and balsamic glaze drizzled with honey... 17.5

# beet & gorgonzola

Sliced beet, candice walnut, arugula & parmesan cheese tossed in balsamic vinaigrette... 17.5

## caprese

Mozzarella cheese, sliced tomatoes and basil drizzled with a balsamic glaze and extra virgin olive oil...  $16.5\,$ 

# trish's chopped

Iceberg lettuce, salami, provolone cheese, pepperoncini, radicchio, chopped cherry tomatoes, red onions, and chickpeas tossed in an oregano lemon vinaigrette... 20

# SANDWICHES

served with fries sub: truffle fries +2, house salad +2, classic caesar salad +3

#### chicken parmesan

Breaded chicken cutlets, homemade marinara and homemade mozzarella cheese on a baguette... 17.5

#### chicken italiano

Chicken cutlet with sautéed spinach or broccoli rabe with roasted red peppers and sharp provolone on a baguette... 17.5

## roast pork italiano

Herb-braised pork, sharp provolone cheese, broccoli rabe, roasted spicy long hot peppers and garlic on a baguette... 17.5

#### steak italiano

8oz chopped sirloin steak, roasted red peppers, fried onions, ricotta and smoked mozzarella cheese on a baguette... 17.5

# sausage italiano

Sweet Italian sausage, broccoli rabe, sharp provolone cheese, bell peppers, fried onions & mushrooms on a baguette... 17.5

#### meatball italiano

Homemade meatballs, homemade marinara, ricotta and smoked mozzarella cheese on a baguette... 17

# **BURGERS & PANINIS**

served with fries sub: truffle fries +2, house salad +2, classic caesar salad +3

## italiano burger

8oz black angus beef burger with caramelized onions, smoked mozzarella cheese, dijon mustard and mayo served on brioche... 17.5

# heaven burger

8oz black angus beef burger with arugula, roasted peppers, lettuce, tomato, red onions, gorgonzola cheese and mayo served on brioche... 18.5

## portobello panini

Mushrooms, roasted red peppers, gorgonzola cheese and arugula finished with a balsamic glaze in a homemade panini... 16.5

# chicken & pesto panini

Grilled chicken breast, breaded eggplant, imported provolone cheese, mayo and homemade pesto in a homemade panini... 16.5

## caprese panini

Homemade mozzarella cheese, basil, kale & tomatoes finished with a balsamic glaze in a homemade panini... 15.5 + chicken... 6

# Take-Out & Delivery

Call ahead to 609-600-3964 for takeout or delivery. Place your order online by scanning the QR code. Stay up to date with our 9.95 LUNCH SPECIALS and our rotating dinner specials by visiting poppisbrickoven.com





poppisbrickoven.com



609-600-3964



4709 New Jersey Ave Wildwood, NJ 08260



brick oven pizza & kitchen

# 12" PIZZA Napoletana

6 ask for gluten free crust

## fig

Prosciutto di parma, homemade mozzarella, gorgonzola, parmesan cheese, figs, sautéed onions, chopped garlic, oregano & extra virgin olive oil... 19.5

#### margherita

San Marzano tomato sauce, homemade mozzarella, parmesan cheese, chopped garlic & fresh basil... 15

#### caprese

Homemade mozzarella, parmesan cheese, fresh basil, sliced tomatoes, chopped garlic & extra virgin olive oil drizzled with a balsamic glaze... 18.5

#### four cheese

San Marzano tomato sauce, homemade mozzarella, parmesan, gorgonzola, chopped garlic & smoked mozzarella cheese... 17

# salsiccia e cipolla

Homemade mozzarella, parmesan cheese, sliced sweet Italian sausage, onions, burrata and extra virgin olive oil... 19

# calabrese

San Marzano tomato sauce, crumbled sausage, homemade mozzarella, parmesan cheese, mushrooms, onions, chopped garlic, oregano & bell peppers... 19

# vegetale

Homemade mozzarella, parmesan cheese, onions, bell peppers, mushrooms, eggplant, chopped garlic, oregano & extra virgin olive oil... 18

#### buffalo

Grilled chicken, homemade mozzarella, parmesan cheese, buffalo sauce, celery and bleu cheese dressing... 19

## diavolo

San Marzano tomato sauce, hot soppressata, homemade mozzarella, chopped garlic, oregano & parmesan cheese... 18.5

# truffle pie

Parmesan cheese, arugula, burrata, black truffle oil, chopped garlic & extra virgin olive oil... 19.5

# **BUILD YOUR OWN**

# margherita

San Marzano tomato sauce, homemade mozzarella, parmesan cheese and fresh basil... 15

# bianca

White pizza with extra virgin olive oil, homemade mozzarella and parmesan cheese... 14

## choose your toppings:

2.5	mushroom	2.5	prosciutto	3.5
2.5	bell pepper	2.5	bacon	3.5
2.5	broccoli rabe	3.5	pepperoni	2.5
2.5	sausage	2.5	hot soppressata	2.5
3.5	ham	2.5	grilled chicken	5
	2.5 2.5 2.5	<ul><li>2.5 bell pepper</li><li>2.5 broccoli rabe</li><li>2.5 sausage</li></ul>	<ul><li>2.5 bell pepper 2.5</li><li>2.5 broccoli rabe 3.5</li><li>2.5 sausage 2.5</li></ul>	<ul> <li>2.5 bell pepper 2.5 bacon</li> <li>2.5 broccoli rabe 3.5 pepperoni</li> <li>2.5 sausage 2.5 hot soppressata</li> </ul>

# **ALACARTE**

# grilled asparagus

Fresh Asparagus, garlic and olive oil... 7.5

# mashed potatoes

Yukon gold potatoes mashed with heavy and butter... 7

# grilled mixed vegetables

Grilled zucchini, red onions, yellow squash and bell peppers... 7.5

# DINNER

served with homemade bread & garlic infused oil add house salad +4, Caesar salad +5

# **PASTA**

₲ ask for gluten free pasta

#### gnocchi alla sorrentina

Homemade ricotta gnocchi, basil, and smoked mozzarella cheese with homemade marinara... 24

#### penne alla delizia

Penne pasta, shrimp, scallops, spinach, parmesan cheese and sun-dried tomatoes in a blush sauce... 34.5

#### marechiara

Spaghetti with calamari, clams, mussels and sautéed shrimp with your choice of homemade marinara or white wine garlic sauce (spicy upon request)... 35

#### cheese tortellini

Cheese tortellini with grilled zucchini, red onions, yellow squash, bell peppers, garlic and finished in a white wine sauce, sprinkled with parmesan cheese... 26

#### seasonal ravioli

Ask about our chef's selection of our seasonal ravioli with your choice of homemade marinara, vodka or alfredo sprinkled with parmesan cheese... MP

#### three mushroom pasta

Shiitake, cremini and portobello mushrooms sautéed with garlic, butter and marsala wine sauce topped with parmesan cheese served over pappardelle pasta... 24.5

## italian style pasta & peas

Peas, onions, pecorino romano, red pepper flakes & olive oil served with pappardelle pasta... 20

#### penne al salmon

Penne with salmon, parmesan cheese, onions & a splash of vodka served in a creamy white sauce... 28

## linguini & clams

Chopped clams and little neck clams served in homemade marinara or a white wine lemon garlic sauce over linguini... 28

#### chicken parmesan

Breaded chicken cutlets topped with homemade mozzarella, parmesan cheese and homemade marinara served over your choice of pasta... 26

# ragu alla bolognese

Creamy and savory beef ragu tossed in pappardelle noodles... 24.5  $\,$ 

choice of pasta: linguine, penne, rigatoni, pappardelle or spaghetti

# **ENTRATA**

# seafood risotto

Arborio rice, sautéed shrimp, mussels, bay scallops and homemade pesto sautéed with basil and parmesan cheese in a white wine lemon garlic sauce... 38

## lamb scottadito

Marinated and grilled seasoned lamb served with mushroom risotto and grilled asparagus... 36

## piscare italiano

Pan seared seasonal fish fillet topped with charred tomato over fingerling potatoes, heirloom tomato, fennel & radicchio in garlic butter sauce... MP

# bistecca al balsamico

14oz bone-in ribeye dusted in porcini and drizzled with aged balsamic and EVOO served with grilled asparagus al forno & red skin mashed potatoes... 44

# sautéed broccoli rabe

Garlic, parmesan cheese and extra virgin olive oil... 10

# sautéed spinach

Fresh spinach sautéed with garlic and olive oil... 7

# long hot

Roasted long hot peppers, garlic, and olive oil... 6