

APPETIZERS

Each item is prepared daily in our kitchen with only the freshest ingredients and all orders are available for carry-out for your convenience!

Our entrées are gently baked for 30 minutes from the time you order.

While you're waiting, consider whetting your appetite with one or two of our tempting appetizers!

SPINACH ARTICHOKE DIP ♣ A hot creamy chesse dip filled with spinach and artichokes and served with a warm loaf of paseano bread. \$8.50

TOMATO BRUSCHETTA ♣ Four slices of a dense Italian bread topped with marinated tomatoes and baked with mozzarella cheese. \$7.25

FETTUCCHINE ALFREDO ♣ Fettuccine noodles glazed in a classic sauce of melted butter, luscious dairy cream, and Parmesan cheese. \$8.50

SHRIMP COCKTAIL ♣ Make your night on the town complete with six jumbo Gulf shrimp chilled and served with our tangy cocktail sauce! \$9.95

SAUTÉED MUSHROOMS ♣ A generous dish of tender, fresh mushrooms, sautéed to full flavor and served piping hot! \$7.25

SALSICCIA ♣ A third-pound of savory pork link sausage seasoned with seven herbs and spices. Have it by itself or with your choice of toppings:

•Mushrooms •Green peppers •Onions
•Sauerkraut •Tomato sauce

Includes two pieces of garlic bread. \$7.95

CHEESE BREAD ♣ Four large slices of fresh French bread topped with mozzarella cheese and warmed to a golden brown. \$5.50

GARLIC BREAD ♣ Six pieces of French bread, spread with butter and garlic. A traditional Italian appetizer. \$5.00

PIZZA BREAD ♣ Four large slices of the zestiest French bread pizza you've ever tasted! \$5.50

TOASTIES ♣ Ten thinly-sliced pieces of French bread seasoned and baked with Parmesan cheese to a golden crispness. (Served at room temperature.) \$5.00

SOFT BREAD STICKS ♣ Baked fresh and served hot with a warm, tangy marinara sauce. Six delicious sticks. \$5.50

PASEANO BREAD ♣ An individual loaf of Italian-style bread, crispy on the outside, soft full texture on the inside. Served warm, with a plate of olive oil, parmesan cheese, and cracked black pepper. \$5.50

SALADS & SOUPS

DINNER SALAD ♥♣ Our crisp lettuce salad with your choice of dressings. May we suggest our famous Brown Bottle Italian? \$4.50

SOUP OF THE DAY ♣ A bowl of steaming homemade soup or chili made with fresh ingredients. Ask your server about today's selection. \$5.00

SEASONED SALAD ♣ On a bed of fresh greens add: Roma tomatoes, cucumbers, red onions and tossed with our special Parmesan Italian dressing. \$8.50
Add: 5 Ice cold Gulf Shrimp \$6.25
Seasoned Chicken Breast \$4.00

GARDEN CHEF SALAD ♣ Smoked ham, cheddar cheese, boiled egg, Roma Tomato, cucumbers, green pepper, green onions, and ripe olives covering a harvest of leafy greens. \$10.50

Add: 5 Ice cold Gulf Shrimp \$6.25

GREEK SALAD ♣ A bed of leafy greens garnished with Roma tomatoes, cucumbers, red onion, pepperoncini, Feta cheese, and Kalamata olives. Served with a house made Greek dressing. \$8.50
Add: 5 Ice cold Gulf Shrimp \$6.25
Seasoned Chicken Breast \$4.00

CAESAR SALAD ♣ Crisp Romaine lettuce tossed with buttery seasoned croutons, grated Parmesan cheese in a creamy Caesar dressing, garnished with red onion rings. \$8.50
Add: 5 Ice cold Gulf Shrimp \$6.25
Seasoned Chicken Breast \$4.00

SALAD DRESSINGS

Brown Bottle Italian • Thousand Island • Ranch • Bleu Cheese • Creamy Garlic • French • Oil and Vinegar
• Caesar • Greek • Honey Dijon • Fat Free Italian • Fat Free French • Fat Free Ranch

Our dressings are homemade to perfection in our kitchen and are available in convenient take-home pints!

SEAFOOD

GAMBERI AL BURRO ♣ (Shrimp in Butter Sauce) Butterflied jumbo shrimp sprinkled with bread crumbs, baked in a savory sauce of real butter, garlic, dill and lemon. Served on a platter of steaming fettuccine with Parmesan. Salad and garlic bread included. \$18.50

MERLUZZO AL FORNO ♣ (Baked Codfish) A generous portion of ocean-netted cod, baked with your choice of:
•Lemon butter sauce
•Creamy white wine with mushroom sauce
Spaghetti marinara, salad, and garlic bread included. \$15.50

SALMON VENETO ♣ A generous portion of buttery Salmon, baked in a White Wine, mushroom, and Caper sauce. Served with a side of seasoned wild rice pilaf, salad, and garlic bread included. \$16.50

ARSELLE AL FORNO ♣ (Baked Scallops) Large, flavorful bay scallops in lemon butter with chives, coated with a sprinkling of buttered bread crumbs baked until golden brown. Spaghetti marinara, salad, and garlic bread included. \$16.50

ORANGE ROUGHY PARMESAN ♣ A choice, 8-ounce fillet of Orange Roughy topped with a buttery Parmesan sauce; touched with green onion and baked to a golden brown. Fantastic! Spaghetti marinara, salad, and garlic bread included. \$16.50

PASTA

If you would like to split an entrée with a friend there will be a \$4.50 extra plate charge. This will include a second dinner salad and garlic bread.

LASAGNA ♣ Noodles layered with a hearty beef and pork meat sauce, selected herbs and cheeses and baked with a bountiful topping of melted mozzarella. \$13.95

VEGETARIAN LASAGNA ♣ Layers of fresh spinach noodles with a variety of cheeses in a creamy white sauce against layers of marinara sauce; topped with mozzarella; and baked to a golden brown. \$13.95

MALANZANE IN CASSERUOLA ♣ (Eggplant in Casserole) Succulent royal purple eggplant with a combination of mozzarella cheese, rigatoni, and a basil-based tomato sauce. \$13.95

CHEESE MANICOTTI ♣ Large tender tubes of pasta stuffed with a blend of three cheeses and baked in a marinara sauce. \$13.95

BEEF MANICOTTI ♣ Large pasta tubes stuffed with a seasoned beef mixture and baked in a marinara sauce. \$13.95

COMBINATION MANICOTTI ♣ Our combination offers portions of both beef and cheese. \$13.95

CHEESE CANNELLONI ♣ A thin slice of ham combined with a blend of three cheeses, tucked inside a large roll of pasta, ladled with buttery white sauce and baked with care. \$13.95

BEEF CANNELLONI ♣ Lean beef and fresh green spinach sautéed together in wine to create a wonderful filling for a large roll of pasta. Covered in buttery white sauce and baked until bubbly. \$13.95

COMBINATION CANNELLONI ♣ Enjoy the best of both! Our combination includes a roll each of cheese and beef. \$13.95

PROSCIUTTO WITH MUSHROOMS ♣ Prosciutto ham and fresh mushrooms sautéed in an Alfredo sauce with a hint of garlic blended into a generous portion of fettuccine. \$16.50

FETTUCCHINE ♣ A plate of freshly cooked egg noodles embraced with your choice of: \$13.50
•Herbed Butter Sauce (just a touch of garlic, lemon, and dill)
•Marinara Sauce ♥
•Alfredo Sauce
Add: Chicken \$4.00
3 Meatballs \$4.00
Salsiccia \$4.00
Gulf Shrimp \$6.25

SPAGHETTI ♣ A plate of everyone's favorite pasta cooked to steaming hot perfection! Top with your choice of:
•Seasoned meat sauce (blend of beef and pork)
•Tangy marinara sauce ♥
•Herbed Butter of garlic, lemon and dill
Large \$13.50 Small \$11.50
Add: Meatballs \$4.00
Salsiccia \$4.00

THREE CHEESE RAVIOLIS ♣ A blend of three cheeses stuffed into round raviolis with your choice of sauce. \$13.50
•Seasoned meat sauce (blend of beef and pork)
•Tangy marinara sauce ♥
•Alfredo Sauce
Add: 3 Meatballs \$4.00
Salsiccia \$4.00

FUSILI WITH FRESH MUSHROOMS ♣ Corkscrew pasta sautéed with fresh mushrooms in a creamy Alfredo sauce with a hint of beef bouillon. \$13.50
Add: Chicken \$4.00
Salsiccia \$4.00
3 Meatballs \$4.00

CHILI PEPPER PENNE ♣ Chili flavored creamy tomato sauce, sautéed with chili pepper penne. \$13.50
Add: Chicken \$4.00
Salsiccia \$4.00

GARLIC CHICKEN ♥♣ A diced seasoned chicken breast with pea pods, mushrooms, pine nuts, and Roma tomatoes sautéed in heart-healthy virgin olive oil with delicate angel-hair pasta. \$16.00

Our Pasta Dishes are served with salad and garlic bread.

MEAT & POULTRY

ARROSTO DI MANZO ♣ (Prime Rib) A choice cut of tender beef slow-roasted to your specifications on a plate of steaming, savory juices. (Not responsible for well done prime.)
16-ounce portion \$20.00 10-ounce portion \$17.00

VITELLO ALLA MARSALA ♣ (Veal Marsala) A portion of tender veal baked in a special Marsala sauce and garnished with fresh mushrooms and mozzarella cheese. \$16.50

POLLO ALLA FIORENTINA ♥♣ (Florentine Chicken) A juicy breast of chicken baked in a rich tomato sauce and garnished with ham and ripe black olives. \$15.50

POLLO ALLA PARMIGIANA ♣ (Chicken Parmesan) A juicy breast of chicken baked in a special tomato sauce and flavored with Parmesan cheese, garnished with ham strips and topped with melted mozzarella. \$15.50

VITELLO ALLA PARMIGIANA ♣ (Veal Parmesan) A portion of tender veal baked in a special tomato sauce flavored with Parmesan cheese, garnished with ham strips, and topped with melted mozzarella. \$16.50

CHICKEN DIJON ♣ A boneless chicken breast baked in a honey Dijon mustard sauce with mozzarella cheese, green pepper and onions. \$15.50

POLLO ALLA MARSALA ♣ (Chicken Marsala) A juicy breast of chicken baked in a rich Marsala sauce and garnished with fresh mushrooms and mozzarella cheese. \$15.50

MEDITERRANEAN CHICKEN ♥♣ A boneless chicken breast baked with a touch of lemon, olive oil, and Mediterranean seasonings. Served on a plate of steamed vegetables. \$15.50

Our Meat and Poultry dishes are served with your choice of a spaghetti side, a twice-baked potato, steamed vegetables or wild rice. All include salad and garlic bread.

Look for our ♥ symbol for items low in fat. We can generally accommodate special dietary or special entrée requests, just ask your server. There is no MSG added in any of our food preparation.

We offer a Gluten-Free Menu

SANDWICHES

All of our sandwiches are served with your choice of salad, soup, or chips.

SUBMARINE ♣ Lean tender ham and spicy thuringer on a personal-sized loaf of French bread, covered with tangy tomato sauce and a layer of mozzarella cheese; baked until the cheese is melted and golden brown. \$10.00

HAM & CHEESE ♣ Smoky Canadian Bacon-style ham and cheddar cheese are baked atop a personal-sized loaf of French bread drizzled with garlic butter. \$10.00

HOT ITALIAN SAUSAGE ♣ Our spicy Italian sausage is homemade with special herbs and spices, topped with mozzarella and zesty tomato sauce, and baked to perfection on a personal French loaf painted with garlic butter. \$10.00

ROAST BEEF ♣ Layers of juicy, sliced roast beef atop a toasted loaf of French bread with Mozzarella cheese and served hot au jus. \$10.00

MEATBALL SUBMARINE ♣ Four house made meatballs atop a French loaf baked with marinara sauce and mozzarella cheese. \$10.00

THIN CRUST PIZZA

Pizza: We are proud to serve you the finest Pizza made from our special blended tomato sauce on a flaky flour crust. Using only the freshest of ingredients, topped with 100% Real Mozzarella cheese, and baked off in the traditional Stone Deck Pizza Oven.

	10"	14"
1 Topping	\$10.00	\$15.00
2 Toppings	\$12.00	\$18.00
3 Toppings	\$14.00	\$21.00
House Special	\$16.00	\$24.00

TOPPINGS: Green Pepper • Sausage • Black Olive • Onion • Canadian Bacon • Beef • Sauerkraut • Mushroom • Green Olive • Pineapple • Pepperoni • Salami

House Special: A balanced combination of Pepperoni, Canadian Bacon, Salami, Sausage, Mushrooms, Black Olive, Green Olive, Green Pepper, and Onion.

BROWN BOTTLE TAKE-HOME

	Prepared cooked or uncooked in ready-to-serve 9 x 13 foil pans. Serves 8-10
	9 x 13
LASAGNA	\$50.00
VEGETARIAN LASAGNA	\$50.00
MANICOTTI	\$50.00
CANNELLONI	\$50.00
CHICKEN MARSALA	\$60.00
CHICKEN DIJON	\$60.00
CHICKEN PARMESAN	\$60.00
CHICKEN FIORENTINA	\$60.00
TWICED BAKED POTATO	\$35.00
SAUTEED MUSHROOMS	\$35.00

Add 15 pieces of garlic bread for \$10.00

Add salad to the above with your choice of dressing. \$15.00

Perfect for holidays or family gatherings.

24 hours advance notice requested.

CHILDREN'S MENU

(12 AND UNDER)

CHEESEY RAVIOLIS 🍴 Three cheese raviolis with your choice of meat or tomato sauce. Garlic bread included. \$5.00

SPAGHETTI 🍴 A plate of tasty, steaming pasta topped with your choice of:

- Seasoned meat sauce
- Tangy marinara sauce
- Herbed butter sauce with garlic, lemon, and dill

Garlic bread included. \$5.00

PIZZA 🍴 A 6" thin-crust pizza with layers of bubbly cheese made just for you! Your choice of one ingredient. \$5.00

CHICKEN STRIPS 🍴 Breaded chicken tenders served with chips and pickle. \$5.00

SANDWICHES 🍴 A kid-sized version of the sandwiches you love:

- Roast Beef
- Ham & Cheese

Includes chips and pickle. \$5.00

CORN DOG 🍴 Two corn dogs with chips and pickle. \$5.00

DESSERTS

BROWNIE PIE 🍴 A slice of rich chocolate brownie filled with English walnuts and topped with fresh dairy-whipped cream. A Brown Bottle favorite! \$5.50

TIRAMISU 🍴 A rich traditional Italian favorite. \$6.95

THE COBBLER 🍴 A lavish dessert of apple, cherry or peach with a dash of cinnamon, baked with a scrumptiously sweet oatmeal crumb topping and served warm from the oven à la mode.
(7 minutes preparation time.) \$6.00

OLD-FASHIONED SUNDAES 🍴 Rich ice cream topped with chocolate or strawberry and crowned with whipped cream and a cherry, just like when you were a kid! \$5.50

CHEESECAKE 🍴 You're in for a treat! Our cheesecake is homemade from scratch in our kitchen every day! Try it with strawberries, cherries, or chocolate sauce; it's even great plain! \$6.95

SPECIALTY CHEESECAKE 🍴 \$6.95
Ask server for selection.

HAND MIXED ICE CREAM DRINKS

A pint of Blue Bunny vanilla ice cream hand mixed to order. \$7.50

NUTTY IRISHMAN 🍴 Frangelico

ALMOND JOY 🍴 Kahlua & Disaronno Amaretto

TOASTED SQUIRREL 🍴 Disaronno Amaretto

GRASSHOPPER 🍴 Creme De Menthe

BRANDY ALEXANDER 🍴 Christian Brothers Brandy

POLAR BEAR 🍴 Kahlua

VELVET HAMMER 🍴 Cointreau

PINK SQUIRREL 🍴 Creme De Almond

GOLDEN CADILLAC 🍴 Galliano

RASPBERRY DELIGHT 🍴 Chambord

BUTTER BABY 🍴 Bailey's & Butterscotch

GIFT CARDS AVAILABLE FROM YOUR SERVER.

**PARTIES OF 8 OR MORE A SUGGESTED
17% GRATUITY WILL BE ADDED.**