APPETIZERS

GARLIC KNOTS (8) 9.99
garlic butter, tomato marinara

CHEESY GARLIC BREAD 9.99
toasted baguette, garlic butter, melted mozzarella, tomato marinara

WHIPPED RICOTTA 14.99
hot honey, mission figs, honeycomb, chili-onion crisps, toasted baguette

BUFFALO WINGS (8) 14.99
choice of hot, mild or bbq, blue cheese dressing

MOZZARELLA STICKS (6) 9.99
side tomato marinara

CHICKEN TENDERS (5) 12.99
side honey mustard

FRIED RAVIOLI (8) 9.99
side tomato marinara

FRIED CALAMARI 17.99
wild, north atlantic, cherry peppers, tomato marinara

MEATBALL PARM SLIDERS (4) 12.99
meatballs, melted mozzarella, tomato marinara

LASAGNA BALLS (3) 14.99
panko bread crumbs, deep fried, bolognese sauce

BRUSCHETTA (5) 11.99
toasted baguette, chopped tomato, fresh mozzarella, basil, house balsamic

BURRATA 14.99
creamy fresh mozzarella, strawberry compote, mint, house focaccia , balsamic glaze

NONNA'S MEATBALLS (4) 12.99
tomato marinara, whipped ricotta

SALADS

FAMOUS HOUSE DRESSING • HOUSE BALSAMIC • BLUE CHEESE
CREAMY CAESAR • RANCH • HONEY MUSTARD

GARDEN SALAD 11.99
mixed greens, radish, carrot, tomatoes

BRONX HOUSE SALAD 15.99
mixed greens, tomatoes, grilled chicken, gorgonzola, crumbled bacon

ANTIPASTO SALAD 16.99
mixed greens, tomatoes, salami, pepperoni, prosciutto, fresh mozzarella, giardiniera, kalamata olives, roasted peppers

GRILLED CHICKEN CAESAR 14.99
romaine hearts, croutons, shaved parmigiana, grated pecorino

GREEK SALAD 15.99
mixed greens, tomatoes, stuffed grape leaves, roasted peppers, kalamata olives, feta, pepperoncini

GORGONZOLA SALAD 13.99
mixed greens, radish, carrot, tomatoes, gorgonzola

QUALITY COUNTS MORE THAN EVER, AND WE BELIEVE IN SUSTAINABILITY. WE ONLY ALIGN OURSELVES WITH DISTRIBUTORS WHO SHARE THAT PHILOSOPHY. WE BUY LOCAL AND ORGANIC WHENEVER POSSIBLE AND EXCLUSIVELY USE PRODUCERS THAT FOLLOW CERTIFIED HUMANE PRACTICES — ENSURING THE MEATS, POULTRY, AND DAIRY WE SERVE COME FROM ANIMALS RAISED WITH CARE. IT'S NOT JUST BETTER FOOD — IT'S A BETTER WAY OF DOING BUSINESS.

BRONX HOUSE PIZZA & BREW

NEW YORK PIZZA

(EGGS, SALT, SUGAR, YEAST, HIGH GLUTEN FLOUR, H20 & EVOO)
GOLDEN BAKE, VINE RIPENED FRESH TOMATO SAUCE, WHOLE MILK MOZZARELLA

HOUSE SPECIALTY PIES

12" SMALL (6 SLICES) | 16" LARGE (8 SLICES)

DEPARTMENT OF SANITATION
SM 19.99 / LG 28.99
a little bit of a lot of stuff

CHICKEN PARM PIZZA
SM 16.99 / LG 25.99
breaded chicken, tomato marinara, shaved parmigiana, mozzarella

BUTCHER SHOP
SM 17.99 / LG 26.99
nyc pizza sauce, pepperoni, ham, sausage, meatball, bacon, mozzarella

BEAST OF BURDEN
SM 17.99 / LG 26.99
nyc pizza sauce, pepperoni, meatballs, ricotta, mozzarella

BIG AL
SM 16.99 / LG 25.99
nyc pizza sauce, pepperoni, sausage, banana peppers, mozzarella

POPEYE
SM 16.99 / LG 25.99
fresh spinach, garlic, ricotta, mozzarella

BUFFALO CHICKEN PIZZA
SM 15.99 / LG 24.99
diced chicken, buffalo sauce, mozzarella, ranch

HOT 97
SM 18.99 / LG 27.99
breaded chicken, pepperoni, jalapeño, mozzarella, hot honey

10" CAULIFLOWER PERSONAL 14.99 | 10" CAULIFLOWER SPECIALTY 18.99

BUILD YOUR OWN

12" SMALL 12.99
Meat $2 | Veggie $1 | Extra Cheese $2

16" LARGE 18.99
Meat $3 | Veggie $2 | Extra Cheese $3

- pepperoni
- sausage
- meatballs
- bacon
- chicken (+$1)
- ham
- anchovy
- spinach
- garlic
- tomatoes
- peppers
- onions
- fresh basil
- mushrooms
- whipped ricotta
- pickled jalapeño
- banana peppers
- pineapple
- eggplant
- olives

DETROIT DEEP DISH PIZZA

BLUE STEEL DEEP DISH PIZZA

DOUBLE FERMENTED, LIGHT, AIRY, CRISP EDGES, SIX SQUARE SLICES

RED TOP 22.99
asiago & mozzarella cheese blend, tomato marinara

NUTS & BOLTS 27.99
asiago & mozzarella cheese blend, pepperoni, sausage, diced peppers & onions, tomato marinara

HAYMAKER 28.99
asiago & mozzarella cheese blend, pepperoni, ricotta, basil, tomato marinara, bacon jam

THE RAGING BULL 28.99
asiago & mozzarella cheese blend, breaded chicken, fresh mozzarella, plum tomatoes, tomato marinara, basil-pesto drizzle

CALZONES

CHEESE CALZONE 15.99
ricotta, mozzarella

VEGGIE CALZONE 17.99
ricotta, mozzarella, mushrooms, tomato , garlic, onion, spinach

MEAT CALZONE 18.99
ricotta, mozzarella, meatball, pepperoni, sausage, ham, bacon

BENNY BLANCO CALZONE 16.99
ricotta, mozzarella, spinach, garlic

BUILD YOUR OWN

Meat $2 | Veggie $1 | Extra Cheese $2

- pepperoni
- sausage
- meatballs
- bacon
- chicken (+$1)
- ham
- anchovy
- spinach
- garlic
- tomatoes
- peppers
- onions
- fresh basil
- mushrooms
- whipped ricotta
- pickled jalapeño
- banana peppers
- pineapple
- eggplant
- olives

HEROES

ITALIAN COMBO 14.99
ham, salami, pepperoni, prosciutto, fresh mozzarella, lettuce, tomato, oil & vinegar

THE FAT PAULIE 15.99
breaded chicken, bruschetta, fresh mozzarella, fresh basil, balsamic vinaigrette

CHICKEN PARM 15.99
breaded chicken, tomato marinara, melted mozzarella

EGGPLANT PARM 14.99
breaded eggplant, tomato marinara, melted mozzarella

MEATBALL PARM 14.99
meatballs, tomato marinara, melted mozzarella

THE CRAZY JOEY 16.99
chicken cutlet, burrata, vodka sauce, basil pesto drizzle

PASTA SPECIALTIES

ITALIAN FLAG 22.99
penne, bruschetta, fresh mozzarella, chicken, pesto cream sauce

SUNDAY GRAVY & MEATBALLS 17.99
tomato marinara, slow roasted meatballs, over spaghetti

BAKED ZITI 17.99
ricotta, tomato marinara, melted mozzarella

PENNE ALFREDO 18.99
cheesy alfredo cream sauce
add shrimp +$8 / add chicken +$4

THE FREDO 20.99
cheese tortellini, ham, peas, cheesy alfredo cream sauce

SPAGHETTI BOLOGNESE 19.99
all-day braise, classic beef ragu

FEATURES

BRONX MARSALA 26.99
breaded chicken, prosciutto, mushroom, fresh mozzarella, marsala wine sauce, side penne

SHRIMP RISOTTO 27.99
gulf shrimp, zesty tomato-cream sauce

SHRIMP FRA DIAVOLO 26.99
gulf shrimp, spicy tomato marinara, over spaghetti

CHICKEN MILANESE 20.99
breaded chicken, chopped salad, tomatoes, pickled red onion, carrots, famous house dressing

EGGPLANT PARMIGIANA 19.99
breaded eggplant, tomato marinara, melted mozzarella, side spaghetti

A 2.9% FEE WILL BE CHARGED FOR CREDIT CARD TRANSACTIONS ONLY

LIGHT & BUBBLY

APEROL SPRITZ 12.00
aperol, sparkling wine, club soda

THE MISFIT 13.00
st. germain, sparkling wine, mint

BRONX HOUSE SANGRIA 12.00
peach liqueur, brandy, fresh fruit, sparkling wine

HOUSE SPECIALTIES

SCUDA HOO 13.00
vodka, grapefruit, lime, orange essence

STRAWBERRY FIELDS 14.00
vodka, st. germain, strawberry, lime

KEY CAPRI 13.00
spiced rum, banana liqueur, amaro, orgeat, lime essence

ESPRESSO MARTINI 14.00
fresh brewed espresso, house secret recipe, choose light or dark, the best in town

THE ITALIAN JOB 13.00
tequila, limoncello, agave, sugar rim

BX QUEEN 14.00
empress gin, lychee, lavender syrup, prosecco

UPTOWN 13.00
vodka, st. germain, cuke simple, basil

DAD BOD 14.00
bourbon, st. germain, mint, orange bitters

GOODMAN'S OLD FASHION 16.00
hercules mulligan rum & rye, zacapa dark rum, splash grand marnier

DRAFT BEER

COOR'S LIGHT 5.00

SAM ADAMS 7.00

BRONX ALE 6.00

BRONX IPA 7.00

BOTTLES & CANS

PBR TALL BOY 4.50

MILLER LITE 4.50

CORONA 6.00

BEACH HIPPIE IPA 7.00

BLUE MOON 7.00

HEINEKEN 6.00

PERONI 7.00

MODELO 7.00

GUINESS 7.00

SOFT DRINKS $3.75

PEPSI
PEPSI ZERO
STARRY
LEMONADE
SWEET TEA
UNSWEET TEA
MT. DEW
GINGER ALE

WINES BY THE GLASS

BUBBLIES

Prosecco 9.00
Bread and Butter, Veneto, Italy

Sparkling Wine 10.00
Charles La Fitte, Carmague, South France

WHITES

Sauvignon Blanc 10.00
French Blue, Bordeaux, France

Pinot Grigio 10.00
Torresella, Veneto, Italy

Chardonnay 12.00
Chalk Hill, Russian River, California

Moscato 9.00
Villa Pozzi, Sicily, Italy

REDS

Pinot Noir 10.00
Carmenet, Napa Valley, California

Chianti 12.00
Ruffino "Aziano", Tuscany, Italy

Cabernet Sauvignon 9.00
Gnarly Head 1924, Lodi County, California

Cabernet Sauvignon, Premium 12.00
Ravel & Stitch, Central Coast, California

WINES BY THE BOTTLE

CHAMPAGNE

101 Dom Perignon, Champagne, France 325

102 Mumm Cordon Rouge, Brut, Reims, France 54

103 Veuve Clicqout 130

WHITE WINES

301 Pinot Grigio, The Seeker, Veneto, Italy 27

302 Pinot Grigio, Santa Margherita, Trentino, Italy 49

303 Sauvignon Blanc, Chateau De Sancerre, Sancerre, France, 52

304 Sauvignon Blanc, Giesen, Marlborough, New Zealand 28

305 Riesling, Chateau Ste. Michelle, Columbia Valley California 25

306 Chardonnay, Ferrari Carano, Russian River Valley, California 39

307 Chardonnay, Freemark Abbey, Napa Valley, California 59

308 Moscato, Bartenura, Pavia, Italy 28

REDS

401 Pinot Noir, Kenwood Six Ridges, Sonoma, California 39

402 Pinot Noir, Alchemist, Willamette Valley, Oregon 51

403 Sangiovese, Sassoregale, Tuscany, Italy 36

404 Sangiovese, Chianti Classico Riserva Ducale, Tuscany, Italy 48

405 Barolo, Cantine Povero, Piedmont, Italy 70

406 Cabernet Sauvignon,Rodney Strong, Alexander Valley, California 37

407 Cabernet Sauvignon, Silverado Vineyard, Napa Valley, California 69

408 Cabernet Sauvignon, Caymus, Napa Valley, California 150