

NOLAN'S



BRICK OVEN
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& PUB

NOLAN'S BRICK OVEN BISTRO

39 NORTH MAIN ST.
WOLFEBORO, NH 03894
603-515-1028

www.nolansbrickovenbistro.com



TO ENSURE PROMPT SERVICE, WE ARE UNABLE TO PRODUCE INDIVIDUAL CHECKS FOR PARTIES OF 6 OR MORE.

20% GRATUITY WILL BE ADDED TO A PARTY OF 6 OR MORE

PLATE CHARGE FOR SPLITTING ORDER \$5.00

WE ACCEPT VISA, MASTERCARD, DISCOVER & DEBIT CARDS
GIFT CERTIFICATES AVAILABLE

9% MEAL TAX NOT INCLUDED IN MEAL PRICES

ALL PRICES SUBJECT TO CHANGE

FOR OUR CATERING MENU, PLEASE VISIT OUR WEBSITE

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Alert your server if you have special dietary requirements.

APPETIZERS & SALADS

Parmesan Garlic Bites 6.99
Mussels served over linguine Market Price

In a white wine garlic butter sauce

Traditional Shrimp Cocktail MP per shrimp

Served with cocktail sauce

Nolan's Bruschetta 9.99

Served on focaccia bread topped with chopped roma tomatoes, red onion, kalamata olives, roasted red peppers, roasted garlic and melted buffalo mozzarella. Drizzled with pesto and aged balsamic reduction.

Sesame Ahi Tuna 11.99

Chilled thinly sliced sesame encrusted yellow fin tuna served over a bed of stir-fried vegetables with Thai Chili sauce

Lamb Lollies 11.99

Four grilled New Zealand lamb lollies finished with a zesty lemon mint yogurt sauce on a bed of mixed greens

Antipasto Platter 12.99

A rustic Italian plate of sliced genoa salami, prosciutto, buffalo mozzarella cheese, paired with kalamata olives and manzilla olives, roasted red peppers, artichoke hearts. Served with roasted garlic balsamic chutney grilled crostini.

Fried Calamari 9.99

Bread Loaf/1/2 Loaf 5.99/3.00

Plain or Garlic add \$1

6.99/3.50

Chicken Fingers 8.99

Plain or Buffalo

Mozzarella Wedges 7.99

French Fries 6.99

Homemade Onion Rings 7.99

Sweet Potato Tots/Fries 7.99

Spinach Artichoke Dip 9.99

With tortilla points.

Veggie Rangoons 9.99

Crisply fried with duck sauce.

Soup of the Day 5.95

Side Salads

Garden Salad 4.99

Greek Salad 5.99

Caesar Salad 4.99

Steak Tip Caesar Salad 19.00

Large Salads (Meal Size)

Garden Salad 7.99

Greek Salad 8.99

Caesar Salad 7.99

Caprese Salad 9.99

Buffalo Chicken Salad 13.99

Add Chicken to your salad Add 6
Add Shrimp, Lobster, or Salmon Market Price

SANDWICHES

All sandwiches include a pickle with French Fries, Homemade Chips, or Pasta Salad.
 Substitute homemade Onion Rings or Sweet Potato Tots/Fries 2.00

Mediterranean Focaccia 9.99

Fresh spinach, roasted tomato, roasted red peppers, Black olives, feta cheese & pesto on our housemade focaccia bread. This sandwich is a meal!

Add Chicken +4

Chicken Parmesan Sandwich 12.99

Hand-breaded chicken, fried, topped with marinara & mozzarella

Veal Parmesan Sandwich 13.99

Hand-breaded veal, fried, topped with marinara & mozzarella

Meatball Sandwich 9.99

Sliced meatballs, topped with marinara & mozzarella

Tuna Salad Wrap 9.99

Solid white albacore tuna with lettuce & tomato

Chicken Salad Wrap 9.99

Solid white chicken breast with lettuce & tomato

Lobster Sandwich Market Price

Served Seasonally

Clam Roll/Scallop Roll Market Price

Served Seasonally

Haddock Sandwich 10.99

Hamburger 9.99

On Brioche Bun, Lettuce & tomato

Add Cheese \$1

Eggplant Parmesan Sandwich 9.99

Hand-breaded eggplant, fried, topped with marinara and mozzarella

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PASTA

Your choice of pasta: Angel Hair, Penne, Linguine, Fettucini. All our pasta dishes are served with a slice of Italian bread.
Gluten-Free Pasta is also available upon special request.

Veal	20.00	Chicken	18.00
Veal Piccata Sautéed with butter, mushrooms, fresh squeezed lemon juice & a touch of sherry	20.00	Chicken Piccata Sautéed with butter, mushrooms, fresh squeezed lemon juice & a touch of sherry	18.00
Veal Marsala Sautéed with butter, fresh mushrooms and Marsala wine	20.00	Chicken Marsala Sautéed with butter, fresh mushrooms and Marsala wine	18.00
Veal Parmesan Dusted in seasoned bread crumbs, topped with our own marinara and parmesan cheese	20.00	Chicken Parmesan Dusted in seasoned bread crumbs, topped with our own marinara and parmesan cheese.	18.00
Veal & Eggplant Parmesan Dusted in seasoned bread crumbs, topped with our own marinara and parmesan cheese.	22.00	Chicken & Eggplant Parmesan Dusted in seasoned bread crumbs, topped with our own marinara and parmesan cheese.	20.00
Veal Saltimbocca Medallions of veal sautéed in Marsala and butter, covered with prosciutto, mushrooms & parmesan cheese	20.00	Chicken, Broccoli Ziti Tender chicken breast sautéed with fresh broccoli florets and garlic, tossed in your choice of white wine sauce or Alfredo sauce	15.00
Italian Sausage Florentine Carbonara	18.00		
Sweet Italian sausage, spinach, bacon, light parmesan cream sauce.			

TRADITIONAL DISHES

Eggplant Parmesan Breaded and fried, topped with fresh mozzarella and homemade marinara and parmesan cheese, served over pasta	15.00
Fettuccine Alfredo Made with our own Alfredo sauce. Your choice of pasta.	12.00 Add Chicken - 6.00 Add Shrimp - 8.00
Shrimp Scampi Fresh large shrimp sautéed with garlic, roasted tomatoes, basil, in a white wine lemon beurre blanc over linguine.	20.00
Seafood a la Vodka Medley of mussels, shrimp and scallops in a vodka tomato cream sauce. Your choice of pasta.	MKP
Spaghetti & Meatballs Housemade beef meatballs in our marinara tossed with spaghetti.	12.00 Add Sausage - 4.00
Cheese Stuffed Ravioli Stuffed with ricotta under a layer of our marinara sauce, topped with fresh basil and parmesan	14.00
Nolan's Lasagna Homemade lasagna layered with marinara sauce, ricotta, mozzarella, hamburger & sausage	14.00
Vegetable Primavera Mushrooms, peppers, onion, spinach, tomatoes, broccoli, roasted garlic tossed in a white wine, alfredo, pesto or marinara. Your choice of pasta.	12.00 Add Chicken - 6.00 Add Shrimp - 8.00
Grilled Steak Tip Dinner With your choice of potato and vegetable	23.00
Grilled Rib Eye Hand cut 14 ounce rib eye steak topped with crumbled gorgonzola cheese and crispy fried shallots, served with choice of starch and vegetable of the day	34.00
Baked or Fried Haddock Dinner With your choice of potato and home made cole slaw	19.00
Housemade Macaroni & Cheese Our own four cheese sauce with buttery Ritz cracker topping.	13.00 Add Chicken - 6.00 Add Shrimp - MKP Add Lobster - MKP

Every Thursday Night Angus Prime Rib Dinner 14oz. With your choice of potato and vegetable

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SPECIALTY PIZZAS

Shannon's Choice

Barbecue sauce topped with mozzarella & grilled bbq chicken

Chris' Choice

Alfredo sauce topped with mozzarella, grilled chicken, bacon & broccoli

Sister's Choice

Topped with mushrooms, spinach, onions, peppers, tomatoes & fresh herbs

The Godfather

Our meat lovers pizza topped with pepperoni, sausage, hamburger, bacon & chicken

Greek

Topped with spinach, roasted tomatoes, kalamata olives, roasted garlic & feta cheese

Hawaiian

Topped with ham & pineapple

15.99

Margherita

Topped with fresh mozzarella, roasted tomatoes, garlic & fresh basil

14.99

15.99

Shrimp Scampi

Pesto alfredo sauce topped with fresh shrimp, roasted garlic & roasted tomatoes

18.99

14.99

S.O.B Pizza (South of the Border)

Topped with salsa, cheese, taco beef, tomato, onion, jalapeño & finished with chopped lettuce once out of the oven

16.99

18.99

BLT Pizza

Topped with bacon, tomato & finished with chopped lettuce once out of the oven

14.99

15.99

Larry's Special

Our specialty pizza of the day

Priced daily

PIZZA

All of our pizzas are 14 inches and are hand-tossed.

You can choose your dough: Natural, Whole Wheat +1.00 & Gluten-Free +3.00

Cheese Pizza

9.99

w/Whole Wheat Dough (\$1 extra)

10.99

Traditional Toppings

1.50 each

Gourmet Toppings*

2.50 each

Gluten-Free Pizza (1 size only - 10")

12.99

Small Cheese Pizza

6.99

CALZONE

With Cheese

7.50

Add up to 3 of our traditional or gourmet toppings*

Priced Accordingly

TOPPINGS

Sauces

Alfredo, Barbecue, Buffalo, Pesto Alfredo, Oil & Garlic, Pesto, Red Sauce, Salsa

Cheeses

Bleu Cheese*, Goat Cheese*, Feta*, Ricotta*, Fresh Mozzarella*

Meats

Pepperoni, Bacon, Sausage, Salami, Meatball, Ham, Hamburger, Taco Beef*, Chicken*, BBQ Chicken*, Buffalo Chicken*, Prosciutto*, Anchovies*

Vegetables

Roasted Garlic, Roasted Tomatoes, Peppers, Banana Peppers, Jalapeño Peppers, Onions, Black Olives, Spinach, Broccoli, Mushrooms, Fresh Basil, Pineapple*, Eggplant*, Kalamata Olives*, Caramelized Onions*, Artichoke Hearts*, Fresh Herbs*, Roasted Red Peppers*

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SPECIALTY DRINKS

Nolan's Rum Punch

Dark, Spiced and Coconut Rums, mixed with Orange, Pineapple and Cranberry Juice

Espresso Martini

Three Olives Espresso Vodka, Bailey's and Kahlua

Nolan's Maine Squeeze

Stoli Blueberry Vodka and Lemonade

Effen Cucumber Bloody Mary

Effen Cucumber Vodka and our Housemade Bloody Mary Mix

Nolan's Red Sangria

Red Wine, Brandy, Apricot Brandy, Raspberry Liqueur, Orange Juice & Gingerale

Nolan's Grande Mimosa

Prosecco, Triple Sec, Orange Juice, with a splash of Cherry Juice

Sweet Caroline

Bailey's, Kahlua, Frangelico with hot or iced coffee, topped with whipped cream

Platinum Mule

Russian Standard Platinum Vodka, Ginger Beer, Lime

Key Lime Paradise

Blue Chair Bay Key Lime Cream, Don Q CocoRum, Sobieski Vanilla Vodka, Graham Cracker Rim

Banana Cream Delish

Blue Chair Bay Banana Cream, Sobieski Vanilla Vodka, White Creme de Cacao, Cream

DRAFT BEERS

Sam Summer Hobbs Seasonal Shocktop Dale's Pale Ale
Tuckerman's Pale Ale Shipyard Summer Ale Lagunitas IPA
603 Winni Amber Ale Moat Seasonal Fat Tire Ale
Guinness Bud Light

BOTTLED BEERS

Bud Mich Ultra Amstel Light Coors Light Stella Artois
Corona Corona Light Rolling Rock Heineken Angry Orchard
Miller Lite Harpoon IPA Omission (Gluten Free) Becks (Non-alcoholic)

WINES BY THE GLASS

Rose Wines

House White Zinfandel
Angeline Dry Rose of Pinot Noir

White Wines

Kendall Jackson Vintner's Reserve Chardonnay
Kono Sauvignon Blanc
Relax Riesling
Mionetto Prosecco Brut
Tiziano Pinot Grigio

Red Wines

Broadside Cabernet Sauvignon
Murphy Goode Merlot
Angeline Pinot Noir
Catena Malbec
Tiziano Chianti

House Wines

Pinot Grigio Moscato
Chardonnay Cabernet Sauvignon

BEVERAGES

Soft Drinks

Coca-Cola Products receive 1 complimentary refill.
Milk, Jones Root Beer, Brewed Iced Tea, Apple Juice, Orange Juice, Pineapple Juice are also available.

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