



FINEST & FRESHEST INGREDIENTS

SALADS

OVEN-ROASTED CAESAR SALAD _____ 10.00

Crisp romaine hearts topped with house croutons, roasted garlic and shaved Parmesan cheese, roasted in our wood-burning oven, then drizzled with our house Caesar dressing

Add Shrimp _____ 4.00

Add Chicken _____ 2.00

THE KALE SALAD _____ 10.00

Kale, pumpkin seeds, Gorgonzola cheese, golden raisins, topped with alemon vinaigrette

MARLENE'S SALAD _____ 12.00

Mixed greens, Gorgonzola cheese, candied walnuts, topped with a poached pear then tossed in a citrus vinaigrette

SOUPS

Served from October-May only

LOBSTER & TOMATO BISQUE _____ BOWL 10.00

SOUP DEL GIORNO _____ BOWL 5.00

PANINI

CAPRESE _____ 8.00

House bread rubbed with EVOO, stuffed with fresh mozzarella cheese and fresh tomatoes drizzled with a basil pesto

Add Grilled Eggplant, Prosciutto or Roasted Peppers, Broccoli Rabe _____ 2.00

AMORE PANINI _____ 7.00

Chef's choice assortment of roasted veggies on our house Italian bread

Add Cheese _____ 2.00

CHICKEN SALTIMBOCCA _____ 10.00

Sliced roasted chicken breast, prosciutto, Fontina cheese and fresh sage

SHORT RIB _____ 12.00

Shredded short rib with caramelized onions and Gorgonzola cheese, served with a side of au jus

THREE CHEESE _____ 8.00

House bread rubbed with pesto, stuffed with fresh mozzarella, Fontina, Asiago cheese and arugula

PRIME RIB SANDWICH _____ 10.00

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notice.

SICILIAN SPECIALTIES

PANE E' PANELLE _____ 8.00 ADD RICOTTA 2.00

Chickpea flour cooked like polenta, chilled, cut into slices, fried in olive oil and piled in a sesame sealed round roll. Drizzled with fresh lemon

ARANCINI _____ 6.00 ADD SAUCE AND MOZZARELLA 2.00

Sicilian rice balls with saffron risotto stuffed with ground meat and sweet peas, formed into a baseball-sized ball, rolled in bread crumbs and deep-fried

GRILLED OCTOPUS SALAD _____ 14.00

Oven-roasted orange and lemon slices served with a fresh spring mix salad, topped with roasted potato and fresh octopus grilled to crispy perfection. Topped with blood orange balsamic reduction

CAPONATA _____ 9.00

Caponata is a Sicilian eggplant dish consisting of cooked veggie salad made from chopped fried eggplant and celery. Seasoned with sweetened vinegar and capers in a sweet and sour sauce. Great for vegetarians. Served with rosemary bread

PEPERONATA _____ 10.00

Onions, garlic, bay leaves, bell peppers, wine, balsamic vinegar and fresh basil cooked in a large Dutch oven in our wood burning oven. Served with brick oven focaccia

MUFALETTA _____ 10.00

Layers of mortadella, salami, provolone, ham, topped with our marinated olive salad

PASTA AL FORNO _____ 14.00

Ring shaped pasta, Bolognese with peas (ground meat, peas and tomato sauce) chopped salami, prosciutto, provolone, mozzarella and hard-boiled eggs

CARTOCCIO SANDWICH _____ 9.00

Brick oven pizza, ham, mozzarella cheese, french fries, salsa rosa (ketchup and mayo)

BENNY'S BRICK-OVEN STYLE CHEESESTEAKS

Made on our panini style house brick-oven bread. Served with Black Angus certified ¼ inch tender slab of marbled ribeye steak, topped with your choice of cheese – yellow cheddar, American cheese or our pizza cheese blend (chef's recommendation)

VINCENZO'S TRADITIONAL _____ 8.00

Just steak and Cheese Whiz

GIANNI _____ 9.50

Steak, caramelized onions and Gorgonzola cheese

CIARA _____ 9.50

Steak, spinach, Roma tomatoes and mozzarella

ANGELIA _____ 9.50

Steak, roasted peppers and sharp provolone

AVIANA _____ 10.00

Special – steak, mushrooms, fried onions, peppers, pepperoni and cheese

BAMBINO

MINI CHEESE PIZZA _____ 6.00

WITH PEPPERONI _____ 7.00

CHICKEN FINGERS & FRIES _____ 8.00

MAC & CHEESE _____ 6.00

BEVERAGES

FOUNTAIN SODA _____ 21oz.	2.00
2-LITER SODA (TAKE-OUT ONLY) _____	2.50
OLD FASHIONED BOTTLED SODA _____	2.50
SAN PELLEGRINO SPARKLING WATER BOTTLE _____	5.00
ACQUA PANNA NATURAL SPRING WATER _____	5.00
APPLE JUICE _____	1.50
FRESH BREWED ICED TEA _____	3.00
CAPPUCCINO _____	4.95
LATTE _____	4.95

CIAO BELLA

ESPRESSO _____	3.00
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DESSERTS

CANNOLI _____	4.00
SALTED CARAMEL CRUNCH CAKE _____	8.00
HAZELNUT GELATO _____	6.00

**ALL-YOU-CAN-EAT
DUNGNESS CRABS 34.95 OR**
1 WHOLE DINGY CRAB 19.99



*On Monday Nights 4pm-9:30pm
Only Served From May-September*

All Crabs Served With Old Bay And French Fries

Benny's Brick Oven Pizzeria is owned by the Taormina family, who have made it their mission to serve up old world style Italian pizza with a healthy twist. With their state-of-the-art ordering methods and over 30 years of experience, they are more than equipped to provide their customers with a quality dining experience.



700 SOUTH BLACK HORSE PIKE | BLACKWOOD, NJ 08012
856-352-4101

MON-THURS 11AM-9:30PM · FRI-SAT 11AM-11PM · SUN 12PM-9PM
WWW.BENNYBRICKOVENPIZZERIA.COM | BYOB

OUTDOOR SEATING AVAILABLE, WEATHER PERMITTING



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APPETIZERS

ANTIPASTO-COLD (FREDO) _____ 12.00

An assortment of Italian thinly sliced meats – soppressata, hot cured capicola, prosciutto and mortadella – a mix of delicious Italian cheeses, white anchovies, marinated olives and veggies, served with rosemary brick-oven flatbread

HOUSE FRENCH FRIES _____ 4.50

Seasonal seashore-style skin on delicious potato cuts

Add Original Whiz _____ 2.00

White Queso _____ 2.00

Or White Truffle Oil, Parmesan Cheese and Fresh Cut Parsley _____ 3.00

ARANCINI (3) _____ 12.00

Sicilian risotto balls mixed with assorted cheeses, then covered with house-roasted bread crumbs and a spoonful of fresh ricotta on the side, served with tomato sauce

CRAB BALLS _____ 12.00

Fresh jumbo lump crab balls, no filler, served with roasted pepper dipping sauce

BRICK-OVEN ROASTED ROSEMARY FLATBREAD _____ 4.00

Served with fresh tomato sauce

SHRIMP LIMONCELLO (3) _____ 12.00

Jumbo shrimp sautéed with EVOO, fresh garlic, grape tomatoes, scallions with a hint of white wine, fresh lemon juice and limoncello, served over oven-roasted arancini

WOOD-BURNING OVEN ROASTED WINGS _____ (10) 10.00

Choice of arabia dolce (sweet and tangy glaze) or garlic Parmesan crostini wings

5 Wings With French Fries _____ 7.00

10 Wings With French Fries _____ 12.00

CHEF'S VERSION OF OUR HOUSE GARLIC BREAD _____ 8.00

Butter and garlic-rubbed Italian bread, stuffed with fresh mozzarella and topped with clarified butter and fresh tomato sauce

SAUTÉED AU JUS MUSHROOMS _____ 7.00

Fresh button mushrooms simmered for over 4 hours in our house beef au jus

CRAB MARTINI _____ 15.00

Jumbo lump crabmeat cocktail, served in a martini glass over micro greens and diced mangoes drizzled with sriracha sauce, lemon juice and Sicilian flatbread crisp

PIZZA POT PIE

Benny's Speciale Torte Di Pizza – Ben's special upside down pizza pot pie. It's made from triple-raised Sicilian dough and our house-made pizza sauce. Served as an individual serving in an 8" crock pot, baked then flipped over on your plate where the crust becomes your bowl!

TRADITIONAL _____ 12.00

San Marzano fresh pizza sauce and our secret cheese blend

MEAT LOVERS _____ 14.00

Blend of cheeses, pizza sauce, sausage, pepperoni and meatballs

THE VEGETARIAN _____ 14.00

Broccoli, egg plant, zucchini and tomatoes, red or white

DEL POLLO _____ 14.00

Grilled chicken, roasted peppers, spinach and a blend of cheeses

MAKE YOUR OWN _____ 14.00

Choose any 4 toppings and 1 cheese

TRADITIONAL TURNOVERS

WOOD-FIRED CALZONE _____ 11.00

Stuffed with house-blend of cheese, ham and ricotta cheese

BIANCA _____ 11.00

House cheese blend, EVOO, garlic and ricotta

AMERICANO PANZAROTTO _____ 11.00

San Marzano tomato sauce and house blend of cheeses

STEAK STROMBOLI _____ 12.00

Fresh Black Angus marbled ribeye sautéed with fried onions, green peppers, mushrooms and pepperoni, one size

PEPPERONI & CHEESE STROMBOLI _____ 12.00



BENNY'S WOOD-FIRED PIZZAS

All our pizzas are made with the finest and freshest ingredients: certified (00) flour, house-made fresh mozzarella, imported San Marzano sweet tomatoes, crisp basil and drizzled with our imported extra virgin olive oil. Our dough is never refrigerated, made fresh every morning and throughout the day. This method keeps out the humidity, giving you a thin, crispy crust. Our wood-fired brick oven reaches temperatures over 900 degrees, cooking your pizza in 4 minutes or less!

AMERICANA _____ 11.00

San Marzano tomato sauce and our house cheese blend

MARGHERITA _____ 14.00

San Marzano tomato sauce, house-made fresh mozzarella and fresh basil

TOMATO PIE _____ 12.00

Fresh thin crispy crust topped with our special blend of tomato sauce and imported extra virgin olive oil

QUATTRO FORMAGGIO _____ 14.00

Crisp dough seasoned with extra virgin olive oil, thinly sliced garlic, fresh mozzarella, sharp provolone, Gorgonzola and our secret blend of cheeses

SHREDDED SHORT RIB _____ 15.00

House-baked short ribs in our Chianini tomato sauce, topped with caramelized onions and Gorgonzola cheese

AL SALMONE _____ 16.00

Wood-fired Atlantic salmon shredded in a 3 cheese rosemary sauce

SEAFOOD PIZZETTA _____ 17.00

Crisp pizza crust topped with mussels, littleneck clams, bay scallops, shrimp and crab meat in a blush sauce

ZUCCO _____ 15.00

Grilled zucchini, grilled eggplant, Fontina cheese topped with balsamic glaze

ARUGULA & PROSCIUTTO PIZZA _____ 13.00

Thinly sliced prosciutto baked then topped with lemon seasoned arugula, cracked black peppercorn and shaved Grana and the crust is lightly sprinkled with our house blend of cheeses

BUFFALO CHICKEN PIZZA _____ 12.00

Roasted chicken, house blend of hot sauce and mozzarella cheese served with blue cheese

CAPRICCIOSA _____ 14.00

Ham, mushrooms, artichokes, pomodoro, hot dog, olive oil and basil

THE RABE _____ 14.00

Crispy pizza topped with broccolini rabe, garlic and EVOO, fennel sausage, smoked mozzarella cheese and shaved Parmigiano Reggiano

TARTUFO _____ 15.00

Roasted portobello mushroom topped with Fontina cheese, cracked egg and drizzled with white truffle oil

CALIFORNIA _____ 14.00

Cauliflower, Buffalo sauce, scallions, garlic and oil, parsley and ranch dressing

SFINIONELLA _____ 15.00

Pizza crust topped with onions, fresh Roma tomato sauce, anchovies, Caciocavallo cheese, sprinkled with Pecorino Romano cheese, imported extra virgin olive oil and toasted breadcrumbs, baked to perfection (Traditionally eaten on New Year's Eve and Saint Giovanni's Feast on June 24th)

NAPOLI _____ 12.00

Our American with kalamata olives and anchovies

ADDITIONS TO ANY PIZZA

VEGGIES _____ 1.00

Mushrooms, Caramelized Onions, Roasted Garlic, Roasted Peppers, Olives, Tomatoes, Zucchini, Eggplant

PROTEINS _____ 2.00

Pepperoni, Sausage, Prosciutto, Grilled Chicken, Anchovies, Sopressata, Mortadella

SEAFOOD _____ 3.00

Clams, Shrimp, Jumbo Lump Crab Meat, Mussels, Grilled Octopus

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