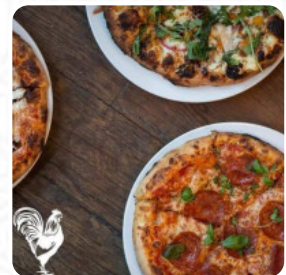




Tuscan Brick Oven Bistro Menu

<https://menuweb.menu>

140 Main St Freeport, ME 04032, United States
+12078697200 - <http://tuscanbrickovenbistro.com/>



The place from Freeport offers **280** different **dishes and drinks** on [the menu](https://menuweb.menu) at an average price of \$19.8. We are proud to offer a farm fresh menu that showcases the finest products from local businesses. Our commitment to freshness means we make our own breads, pasta, and pizza dough from scratch every morning. And don't forget to treat yourself to one of our delicious house-made desserts to complete your meal.

Tuscan Brick Oven Bistro Menu



Entrées

TOMATO CREAM SOUP

Extras

CRANBERRIES

Meat Dishes

MEATBALLS

Breakfast

FRESH FRUIT CUP \$4.0

Rice

RISOTTO

Chicken

CHICKEN PARMESAN

Lunch

LAND SEA \$16.0

Appetizer

BURRATA CAPRESE \$16.0

Fish

SEA BASS

Chicken Dishes

CHICKEN PARMIGIANA \$21.0

From The Grill

VEGETABLE MISTO \$19.0

Paninis

GULF OF MAINE LOBSTER ROLL \$22.0

Pizza

MEAT \$16.0

Pizzas

FARMHOUSE \$14.0

South American Beef

NEW YORK STRIP

Pizza

FRA DIAVOLO \$31.0

Cider

DOWN EAST CIDER \$5.0

Alkoholische Geträmk

FERNET BRANCA \$9.0

Small Bites

ALL NATURAL BEEF CARPACCIO \$14.0

Entrees

RISOTTO DEL GIRONO

Ingredients

PEPPERONI \$13.0

Specialty Cocktails

PINEAPPLE JALAPEÑO MARGARITA \$11.0

Tuscan Brick Oven Bistro Menu



Second Course

TUSCAN FRENCH TOAST \$6.0

Italian Specialties

FOCACCIA

Drafts

SAM ADAM'S BOSTON LAGER \$4.3

Liqueur

DISARONNO \$8.3

Liquor

CROWN ROYAL \$8.3

Ports

FONSECA RUBY PORT \$10.0

Rosso (Red)

SALUMI MISTO \$18.0

Cheese & Charcuterie

CHARCUTERIE \$18.0

Sandwich Specials

HOT ITALIAN SAUSAGE \$20.0

Mason Jar Cocktails

HIBISCUS PALOMA \$11.0

After Dinner

TAYLOR FLADGATE TAWNY PORT \$10.0

Insalata

TUSCAN CHOP \$12.0

Liquid Desserts

TIRAMISU MARTINI \$11.0

Starters & Shared Plates

MAINE MUSSELS \$16.0

Punches

PATIO PUNCH \$10.0

Lights

MILLER LITE \$3.3

Firebirds Specialties

WOOD GRILLED SALMON* \$26.0

Margheritas

SPICY TUSCAN \$14.0

Lifestyle

LAVENDER LEMONADE \$8.0

Summer Inspired Cocktails & Classics

SUMMER SPARKLER \$10.0

Bourbons & Whiskeys

JEMESON \$8.3

After Dinner Sippers - Hot Coffee Drinks - Imported

Tuscan Brick Oven Bistro Menu



Liqueurs

DRAMBUIE \$8.5

Whiskey, Bourbon, Rye

BULLEIT RYE 95 \$9.3

Origins And Blends

ITALIAN ESPRESSO \$3.5

Sides \$6

APPLE WOOD SMOKED BACON \$5.0

Big Boy Beer

PBR \$3.0

Salumi And Prosciutto

FORMAGGIO TRIO \$17.0

Pizza (ook lunchformaat mogelijk)

PROSCIUTTO TARTUFO \$16.0

All Day - Pasta

BOLOGNESE \$20.0

Desserts

MILK COOKIES \$4.0

CHOCOLATE CAKE

Alcoholic Drinks

ESPRESSO MARTINI \$12.0

SANGRIA

Soups

LOBSTER STEW

VEGETABLE SOUP

Pasta

CARBONARA \$19.0

FETTUCINE

Side Dishes

TRUFFLE FRIES

MASHED POTATOES

Seafood

CALAMARI

CRISPY CALAMARI \$13.0

Starters & Salads

ANTIPASTO \$18.0

FRENCH FRIES

Sauces

SALSA

GRAVY

Main

CHEF'S SOUP

GELATO OR SORBET FLAVOR OF THE DAY \$5.0

Beverages

REGULAR DECAF COFFEE \$2.5

ASSORTED TEAS \$2.3

Tuscan Brick Oven Bistro Menu



Red

CHIANTI CLASSICO RISERVA,
CARPINETO, TUSCANY, ITALY \$55.0

NERO D'AVOLA, CUSUMANO,
SICILY, ITALY \$38.0

Bourbon

WOODFORD RESERVE \$10.3

KNOB CREEK \$9.3

Brunch Sides

PORK RABBIT SAUSAGE \$7.0

POTATO ZUCCHINI CAKES \$4.0

Liqueurs

TIA MARIA \$8.3

CHAMBORD \$8.8

Cognac

COURVOISIER VSOP \$9.8

HENNESSY VSOP \$12.3

Single Malt

LAPHROAIG 10 YEAR \$12.3

OBAN 14 YEAR \$14.3

House Made Pasta

RIGATONI AFFUMICATI \$19.0

RICOTTA LOBSTER GNOCCHI \$34.0

Liquor & Dolci

RASPBERRY HOT CHOCOLATE \$8.0

HOME MADE LIMONCELLO \$10.0

Drinks

ITALIAN CAPPUCCINO \$5.0

DRINKS

BEER

Spirits

REMY MARTIN VSOP \$10.3

FRANGELICO \$8.3

KAHLUA \$7.3

Beer



BUD LIGHT \$3.3

STELLA ARTOIS \$4.3

BUDWEISER \$3.3

Bottled Beer

ALLAGASH CUREIUX \$9.0

GEARY'S IXNAY (GLUTEN-FREE) \$3.8

BECK'S (NON ALCOHOLIC) \$3.8

Brick Oven Pizza

OH MY CHEESE \$11.0

FENNEL SAUSAGE BURRATA \$13.0

CAPANIA \$13.0

Cordials

GODIVA DARK CHOCOLATE \$8.3

ROMANA SAMBUCA \$8.3

B&B LIQUEUR \$8.8

Sparkling Wine

PROSECCO, CA' FURLAN,
VENETO, ITALY \$30.0

Tuscan Brick Oven Bistro Menu



CHAMPAGNE, VEUVE CLICQUOT
BRUT YELLOW LABEL,
CHAMPAGNE, FRANCE \$85.0

CHAMPAGNE, BILLECART
SALMON BRUT RESERVE,
CHAMPAGNE, FRANCE \$125.0

ALKOHOLISCHE GETRÄNKE

CORONA \$3.8
GUINNESS \$4.8
BAILEYS \$7.3

Scotch & Whisky



GLENLIVET 12 YEAR \$10.3
GLENFIDDICH 12 YEAR \$10.3
MACALLAN 18 YEAR \$25.3

Main Course

TUSCAN GRILLED CHEESE FRIES* \$5.0
ALL NATURAL CHICKEN FINGERS
FRIES* \$7.0
ALL NATURAL PINELAND FARM
CHEESEBURGER FRIES* \$6.0
HOUSE MADE SPAGHETTI \$5.0

Dessert Wines & Ports

FANTINO BAROLO CHINATO PORT \$12.0
BORGIO SCOPETO VIN SANTO DEL
CHIANTI \$10.0
QUINTA PORT LVB \$11.0
BRICCO DEL SOLE MOSCATO D'
ASTI 375ML \$36.0

Restaurant Category

DESSERT

VEGETARIAN
ITALIAN
GLUTEN FREE

Cocktails

CHAMOMILE GIMLET \$13.0
LILLET BOULEVARDIER \$13.0
JUMBO ANTIPASTO BLOODY
MARY \$16.0
PRICKLY PEAR COSMOPOLITAN \$10.0
BLUE BERRY SANGRIA \$9.0

Sparkling & Rose Wine

ROSE, ARGIOLAS SERRA LORI,
SARDINIA, ITALY \$9.0
ROSE, ATLANTIQUE, LOIRE
VALLEY, FRANCE \$10.0
PROSECCO CA' FURLAN, VENETO,
ITALY \$9.0
PROSECCO, ZONIN, 187ML,
PROSECCO, ITALY \$10.0
MOSCATO, PRIMO AMORE,
VENETO, ITALY \$8.0

Salads



FIELD GREENS BALSAMICO
PANZANELLA \$13.0
TOMATO \$14.0

CAPRESE
BEET SALAD
CAESAR SALAD

Antipasti

SEAFOOD TRIO MARTINI \$16.0
HOUSE MEATBALL TRIO \$14.0

Tuscan Brick Oven Bistro Menu



EPIC DRY RUBBED WINGS	\$12.0
WINTER FRUIT LOCAL YOGURT PARFAIT	\$6.0
CRISPY LOBSTER VEGETABLE FRITTERS	\$13.0
BURRATA	

Starters

LOBSTER GNOCCHI	\$34.0
WOOD GRILLED FILET*	\$39.0
ROASTED ALL NATURAL 1/2 CHICKEN	\$27.0
BRAISED LOCAL RABBIT POT PIE	\$27.0
FRESH LINE CAUGHT ATLANTIC HALIBUT*	\$34.0
WOOD GRILLED NY STRIP*	\$34.0

Canned Beer

GUNNER'S DAUGHTER MILK STOUT MEAT LANDING BREWING CO.	\$8.5
PORTLAND PALE ALE LONE PINE BREWING CO.	\$8.5
VERIDIAN IPA BANDED HORN BREWING CO.	\$8.0
LIQUID RAPTURE DIPA MASON'S BREWING	\$9.0
LOCALMOTIVE CA COMMON STRONG BREWING CO.	\$9.0
SIP OF SUNSHINE IPA LAWSON'S FINEST LIQUIDS	\$9.0

White Wine

VERDICCHIO, LAILA, MARCHES, ITALY	\$8.5
TORRONTES, CRIOS, CAFAYATE, ARGENTINA	\$9.0

VINHO VERDE, TOUCAS, POTTUGAL	\$7.0
PINOT GRIGIO, CA' DONINI, VENETO, ITALY	\$7.0
SAUV. BLANC, RANGA RANGA, MARLBOROUGH, NZ	\$9.0
CHARDONNAY, NORA, ABRUZZO, ITALY	\$8.0
CHARDONNAY, SANTE, CALIFORNIA	\$10.0

Brunch

MAINE BLUEBERRY LOCAL HONEY PANCAKES	\$12.0
TUSCAN SUNRISE BREAKFAST	\$12.0
TUSCAN VEGETABLE EGG FRITTATA	\$13.0
STUFFED ITALIAN TOAST	\$12.0
PASTRANI SMOKED ATLANTIC SALMON	\$13.0
CRISPY HERITAGE PORK BELLY	\$15.0
HAM ONE EGG ANY STYLE	\$6.0

Red Wine

BEAUJOLAIS, CHATEAU DE JARNIOUX, BURGUNDY, FRANCE	\$8.0
BARBERA, VALPANE, PIEDMONT, ITALY	\$10.5
PINOT NOIR, DOUDET NAUDIN, FRANCE	\$9.0
CHIANTI, ANTIRO COLLE, TUSCANY, ITALY	\$9.0
MONTEPULCIANO MASCIARELLI, ABRUZZO, ITALY	\$8.0
MALBEC, PUNTO FINAL, MENDOZA, ARGENTINA	\$8.5
TUSCAN BLEND, COL DI SASSO, TUSCANY, ITALY	\$8.0

Tuscan Brick Oven Bistro Menu



CABERNET SAUV., SANSONINA
EVALUNA, VENETO, ITL \$12.0

Medium Bodied

TREBBIANO, FRANCESCO
CIRELLI, ABRUZZO, ITALY \$38.0

SAUVIGNON, LA VOLTONNERIE
SANCERRE, LOIRE, FRANCE \$70.0

COMELLI SOFFUMBERGO ROSSO,
FRIULI VENEZIA GIULIA, ITALY \$42.0

MERLOT, BONNY DOON, SANTA
CRUZ, CALIFORNIA \$45.0

VALPOLICELLA RIPASSO, LE
MAROGNOLE, VENETO, ITALY \$73.0

MONTEPULCIANO, MARINA
CVECIE, ABRUZZO, ITALY \$65.0

CHIANTI CLASSICO RISERVA,
MONTESECONODO, TUSCANY,
ITALY \$52.0

SIENA SANGIOVESE BLEND,
FERRARI CARANO, SANOMA, CA \$40.0

Dessert



TRIPLE CHOCOLATE
CAKE \$7.0

RASPBERRY
SEMIFREDDO \$7.0

NY STYLE CHEESE CAKE \$7.0

TIRAMISU \$7.0

CANNOLI

GIFFORD'S FRENCH VANILLA ICE
CREAM \$4.0

HOT FUDGE SUNDAE \$4.0

CHURROS

BREAD PUDDING

Light Bodied

VINHO VERDE, MARIA PAPOILA,
PORTUGAL \$46.0

GRECO-FIANO, VIGNECI DEL
VULTURE, BASILICATA, ITALY \$37.0

GAVI, SANTA VITTORIA,
PIEDMONT, ITALY \$47.0

PINOT GRIS, FOUR GRACES,
WILLAMETTE VALLEY, OREGON \$40.0

PINOT GRIGIO, VILLA RUSSIZ,
FRIULI VENEZIA GIULIA, ITALY \$65.0

SAUVIGNON BLANC, QUINCY,
LOIRE, FRANCE \$42.0

BORDEAUX, CHATEAU MOULIN,
BORDEAUX, FRANCE \$45.0

PINOT NOIR, FIRESTEED,
WILLAMETTE VALLEY, OREGON \$45.0

PINOT NOIR, ERSTE NEUE, ALTRO
ADIGE, ITALY \$51.0

PINOT NOIR, POCO A POCO,
RUSSIAN RIVER VALLEY, CA \$65.0

BARBERA D' AETI, CASCINA LA
GHERSZ PIAGE, PIEDMONE, ITALY \$33.0

BARBERA D' ALBA, MARCHESI DI
BAROLO RUVEI, ITALY \$40.0

Maine Beer On Tap

TUBULAR IPA ORONO BREWING
CO. 7.2% ABV \$8.0

KIWI CANNON DIPA LONE PINE
BREWING CO. 7.7% ABV \$8.0

PATINA PALE ALE AUSTIN STREET
BREWING CO. 5.3% ABV \$8.0

OH J DIPA LONE PINE BREWING
CO. 8.1% ABV \$8.0

LUNCH IPA MAINE BEER CO. 7%
ABV \$8.5

ALLAGASH WHITE WITBIER
ALLAGASH BREWING CO. 5.1%
ABV \$6.0

Tuscan Brick Oven Bistro Menu



SONNENSCHNEID KÖLSCH GNEIS BREWING CO. 4.5% ABV	\$8.0	PASSIMENTO BIANCO PASQUA, VALPOLICELLA, ITALY	\$40.0
EPIPHANY DIPA- FOUNDATION BREWING CO. 8% ABV	\$8.0	GRILLO, TASCA, ALMERITA, SICILY, ITALY	\$46.0
SUMMER SCOUT LONE PINE BREWING CO. 4.5% ABV	\$8.0	CHARDONNAY, FERRARI CARANO TRE TERRE, SONAMA, CA	\$55.0
EIN STEIN LARGER BAXTER BREWING CO. 4.9% ABV	\$7.0	CHARDONNAY, STEPHEN ROSS, EDNA VALLEY, CA	\$66.0
PALE ALE BATTERY STEELE BREWING CO. 5.1% ABV	\$8.0	MALBEC, FAMILIA MAYOL, MENDOZA, ARGENTINA	\$49.0
ROTATING SEASONAL SHIPYARED BREWING CO.	\$7.0	CABERNET SAUV., INTRINSIC, COLUMBIA VALLEY, WA	\$55.0

Sandwiches



BARBECUE PORK	\$15.0
CHICKEN PARMIGIANA SANDWICH	\$14.0
LOCAL HADDOCK SANDWICH	\$15.0
ALL NATURAL FLANK STEAK PANINI	\$16.0
ALL NATURAL BISTRO BURGER*	\$14.0
GULE OF MAINE LOBSTER ROLL	\$22.0
GRILLED PORK SAUSAGE SUB	\$14.0
TAXI TOMATO BLT	\$13.0
ROASTED CHICKEN PANINI	\$13.0
WOOD GRILLED SALMON CHICKPEA BURGER	\$14.0
GRILLED SEASONAL VEGETABLE STACKER	\$13.0
SAUSAGE BREAKFAST SANDWICH	\$12.0
PASTRAMI SANDWICH	

Full Bodied

FAVORITA, PODERI CELLARIO, PIEMONCE, ITALY	\$47.0
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CABERNET SAUV., NORTON RIDGE, NAPA VALLEY, CA	\$60.0
TOSCANA ROSSO, MONTEPELOSO A QUO, TUSCANY, ITALY	\$48.0
DOLCETTO D' ALBA, ENZO BOGLIETTI, PIEDMONT, ITALY	\$47.0
BAROLO, MAURO VEGLIO, PIEDMONT, ITALY	\$82.0
BARBERESCO, BORDINI, PIEDMONT, ITALY	\$92.0
BRUNELLO DI MONTALCINO, II COLLE, TUSCANY, ITALY	\$96.0
SUPER TUSCAN, I BALZINI RED LABEL, TUSCANY, ITALY	\$51.0
AMARONE, TEDESCHI, TUSCANY, ITALY	\$110.0

These Types Of Dishes Are Being Served



- PIZZA
- SALAD
- APPETIZER
- PANINI
- TURKEY
MEAT

Tuscan Brick Oven Bistro Menu



SPAGHETTI

BREAD

DESSERTS

CHICKEN

PASTA

LOBSTER

BURGER

SOUP

MUSSELS

HAM

PORK MEAT

BACON

PRAWNS

SHRIMP

CHOCOLATE

PARMIGIANA

SCALLOPS

CRANBERRY

TOMATO

CHEESE

HALIBUT

POTATOES

PARMESAN

Ingredients Used



MUSHROOMS

\$13.0

DUCK

SEAFOOD

SAUSAGE

Tuscan Brick Oven Bistro

140 Main St Freeport, ME 04032,
United States

Opening Hours:
Sunday 11:00-21:00
Monday 11:00-21:00
Tuesday 11:00-21:00
Wednesday 11:00-21:00
Thursday 11:00-21:00
Friday 11:00-21:00
Saturday 11:00-21:00

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