

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 wetting your appetite with one or two of our tempting appetizers!

SPINACH ARTICHOKE DIP

A baked creamy cheese dip filled with spinach and artichokes and served with a warm loaf of paesano bread | 10.50

TOMATO BRUSCHETTA

Four slices of a dense Italian bread topped with marinated tomatoes and baked with mozzarella cheese | 10.50 Add Pesto 4.00

PAESANO 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 | 10.50
Add Pesto 4.00

SAUTÉED MUSHROOMS

A generous dish of tender, fresh mushrooms sautéed to full flavor and served piping hot | 11.50

MEATBALLS

Two homemade meatballs baked to perfection in our homemade marinara sauce topped with melted mozzarella cheese. Served with two pieces of garlic bread | 11.50

TOASTIES

Ten thinly-sliced pieces of French bread seasoned and baked with Parmesan cheese to a golden crispness. (Served at room temperature) | 8.50

GARLIC BREAD

Bakery fresh French bread, hand sliced and topped with a garlic butter | 8.00

Add mozzarella cheese | 3.50

Add pizza sauce and mozzarella | 3.75

SHRIMP COCKTAIL

Make your night on the town complete with five jumbo Gulf shrimp chilled and served with our tangy cocktail sauce | 17.00

BAKED FETA DIP

Feta cheese baked between layers of oregano based red sauce and topped with fresh basil, served with a warm loaf of paesano bread | 10.50

SALSICCIA

A third-pound of savory pork link sausage seasoned with seven herbs and spices. Served with two pieces of garlic bread | 10.50

Additional topping | 1.50 each

Marinara Sauce • Mushrooms • Green Peppers

Onions • Sauerkraut

SALADS & SOUPS

SALAD DRESSINGS • EXTRA DRESSING 1.50

Brown Bottle Homemade: Italian • Thousand Island • Ranch • Bleu Cheese • Creamy Garlic • French • Greek
Our homemade dressings are made to perfection in our kitchen and are available in convenient take-home pints! 9.50
Oil and Vinegar • Caesar • Honey Dijon • Fat Free Ranch

SOUP OF THE DAY

A bowl of steaming homemade soup or chili made with fresh ingredients. Ask your server about today's selection | 8.50

GARDEN SALAD

A mixed greens salad topped with red onion slices, cucumbers, tomatoes, black olives and egg. Served with two of our handmade toasties. Your choice of one of our house made dressings | 15.00

ADD | Ice Cold Gulf Shrimp 3.50 each
Seasoned Chicken Breast 8.50
4 oz Salmon 9.50

GREEK SALAD

A bed of leafy greens garnished with Roma tomatoes, cucumbers, red onions, pepperoncini peppers, Feta cheese, Kalamata olives and egg. Served with our house made Greek dressing | 17.00

ADD | Ice Cold Gulf Shrimp 3.50 each
Seasoned Chicken Breast 8.50
4 oz Salmon 9.50

DINNER SALAD

Our crisp lettuce salad with your choice of dressing. May we suggest our famous Brown Bottle Italian | 8.50

CHEF SALAD

Smoked ham, Cheddar cheese, egg, Roma tomatoes, cucumbers, green peppers, green onions and ripe olives covering a harvest of leafy greens | 18.00

CAESAR SALAD

Crisp Romaine lettuce tossed with buttery seasoned croutons and grated Parmesan cheese in a creamy Caesar dressing garnished with red onion rings | 16.00

ADD | Ice Cold Gulf Shrimp 3.50 each
Seasoned Chicken Breast 8.50
4 oz Salmon 9.50

SANDWICHES

All of our sandwiches are served with a salad & chips.

HOT ITALIAN SAUSAGE

Our spicy Italian sausage is homemade with special herbs and spices, topped with mozzarella and zesty tomato sauce; baked to perfection on a personal French loaf painted with garlic butter | 20.00

HAM & CHEESE

Smoky Canadian bacon-style ham and Cheddar cheese baked atop a personal-sized loaf of French bread drizzled with garlic butter | 18.00

ROAST BEEF

Layers of juicy, sliced roast beef atop a toasted loaf of French bread with mozzarella cheese; served with hot au jus | 20.00
(Subject to availability)

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 | 18.00

MEATBALL SUBMARINE

House made meatballs atop a French loaf baked with marinara sauce and mozzarella cheese | 20.00

OPEN FACED PRIME RIB

Sliced prime rib, "cooked medium", on garlic French toast with cheese. Served with au jus on the side | 27.50 (Subject to availability)

THIN CRUST PIZZA

We are proud to serve you the finest pizza made from our specially-blended tomato sauce on a flaky flour crust.
Only the freshest ingredients are then topped with 100% real mozzarella cheese and baked off in the traditional Stone Deck Pizza Oven.

PIZZA

10"

14"

1 Topping

15.75

22.00

2 Toppings

18.00

24.00

3 Toppings

20.00

26.00

4 Toppings

22.00

29.00

Additional Toppings 2.50 each

TOPPINGS:

Green Pepper | Sausage | Black Olive | Onion | Canadian Bacon
Beef | Sauerkraut | Mushroom | Green Olive | Pineapple
Pepperoni | Salami | Pepperoncini

HOUSE SPECIAL:

A balanced combination of Pepperoni, Canadian Bacon, Salami, Sausage, Mushroom, Black Olive, Green Olive, Green Pepper and Onion.
10" | 26.00 • 14" | 32.00

PASTA

Our Pasta Dishes are served with salad and two slices of garlic bread. Additional two slices of garlic bread. 3.00
* Split plate charge (Includes Salad & Bread) 9.50

LASAGNA

Noodles layered with a hearty beef and pork meat sauce, sliced ham, fresh mushrooms and a herbed ricotta baked with a bountiful topping of mozzarella | 24.50

SEAFOOD LASAGNA

Shrimp, scallops and crabmeat sautéed in a white wine and mixed with a three cheese and garlic sauce. Layered with lasagna noodles and topped with mozzarella cheese | 30.50

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 | 24.50

EGGPLANT IN CASSEROLE

Succulent royal purple eggplant with a combination of mozzarella cheese, rigatoni and basil-based tomato sauce | 24.50

MANICOTTI

Large tender tubes of pasta stuffed with your choice of:

- Seasoned beef mixture
- Three cheese blend
- Combination (one beef/one cheese)

All baked in a marinara sauce | 24.50

CANNELLONI

Large tender tubes of pasta stuffed with a three cheese blend wrapped in a slice of ham and then baked in a buttery white wine sauce | 24.50

CHILI PEPPER PENNE

Chili-flavored creamy tomato sauce sautéed with penne | 23.50

ADD | Chicken 7.25
Salsiccia 7.25
Gulf Shrimp 3.50 each

PROSCIUTTO WITH FRESH MUSHROOMS

Prosciutto ham and fresh mushrooms sautéed in an Alfredo sauce with a hint of garlic all blended into a generous portion of fettuccine | 28.50

BAKED ZITI

A classic Italian dish! Ground beef and Italian sausage, tomato sauce, ricotta cheese and fresh rosemary mixed with ziti pasta, topped with mozzarella and baked | 24.50

FETTUCCINE

A plate of freshly cooked egg noodles embraced with your choice of sauce | 20.00

- Herbed Butter Sauce (just a touch of garlic, lemon and dill)
- Tangy marinara sauce
- Alfredo Sauce 4.00
- Pesto Sauce 4.00

ADD | Chicken 7.25
Homemade Meatballs 3.50 each
Salsiccia 7.25
Gulf Shrimp 3.50 each

SPAGHETTI

A plate of everyone's favorite pasta cooked to steaming hot perfection! | Large 20.00 Small 18.00
Top with your choice of:

- Seasoned meat sauce (blend of beef and pork)
- Herbed Butter Sauce (just a touch of garlic, lemon and dill)
- Tangy marinara sauce
- Pesto Sauce 4.00

ADD | Homemade Meatballs 3.50 each
Salsiccia 7.50

THREE CHEESE RAVIOLIS

A blend of three cheeses stuffed into round raviolis with your choice of sauce | 21.00

- Seasoned meat sauce (blend of beef and pork)
- Tangy marinara sauce
- Pesto Sauce 4.00
- Alfredo Sauce 4.00

ADD | Homemade Meatballs 3.50 each
Salsiccia 7.25

FUSILI WITH FRESH MUSHROOMS

Corkscrew pasta sautéed with fresh mushrooms in a creamy Alfredo sauce with a hint of beef bouillon | 23.50

ADD | Chicken 7.25
Salsiccia 7.25
Homemade Meatballs 3.50 each

MEAT & POULTRY

Our Meat & Poultry Dishes are served with salad, two slices of garlic bread and a choice of twice-baked potato, rice pilaf, spaghetti marinara or vegetables. Additional two slices of garlic bread. 3.00
* Split plate charge (Includes Salad & Bread) 9.50

PRIME RIB

A choice cut of tender beef, slow-roasted to your specifications, on a plate of steaming, savory juices. 12-ounce portion | 36.00
(Not responsible for well done prime, subject to availability)

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 | 31.50

VEAL MARSALA

A portion of tender veal baked in a special Marsala sauce and garnished with fresh mushrooms and mozzarella cheese | 31.50

FIorentina Chicken

A juicy breast of chicken baked in a rich tomato sauce and garnished with ham and ripe black olives | 26.50

CHICKEN MARSALA

A juicy breast of chicken baked in a rich Marsala sauce and garnished with fresh mushrooms and mozzarella cheese | 26.50

CHICKEN PARMESAN

A juicy breast of chicken baked in a special tomato sauce, flavored with Parmesan cheese, garnished with ham strips and topped with melted mozzarella | 26.50

CHICKEN DIJON

A boneless chicken breast baked in a honey Dijon mustard sauce with mozzarella cheese, green pepper and onions | 26.50

MEDITERRANEAN CHICKEN

A boneless chicken breast baked with a touch of lemon, olive oil and Mediterranean seasonings. Served on a plate of steamed vegetables | 26.50

SEAFOOD

Our Seafood Dishes are served with salad, two slices of garlic bread and a choice of twice-baked potato, rice pilaf, spaghetti marinara or vegetables. Additional two slices of garlic bread. 3.00
* Split plate charge (Includes Salad & Bread) 9.50

SHRIMP IN BUTTER SAUCE

Jumbo gulf shrimp, lightly breaded, and baked in a garlic lemon dill butter. Served on a bed of garlic lemon dill butter Parmesan fettuccine. (No side included) | 29.50

GREEK CODFISH

8 oz Cod loin baked in a chutney of white wine, onion, celery, green onion, garlic, tomato and oregano with fresh Feta cheese | 30.50

GREEK SHRIMP

Jumbo shrimp sautéed with onion, celery, green onion, garlic tomato and oregano in white wine then baked to a bubbly perfection with feta cheese and parsley. Served on your choice of spaghetti noodles or a rice pilaf. (No side included) | 30.50

BAKED SALMON

A generous portion of buttery salmon baked with your choice of:

- Veneto white wine, mushroom caper sauce | 29.50
- Garlic Lemon Dill Butter Sauce | 29.50

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! | 29.50

BAKED CODFISH

A generous portion of ocean-netted cod baked with your choice of:

- Lemon butter sauce | 29.50
- Creamy white wine with mushroom sauce | 29.50

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.



www.brownbottlewaterloo.com
209 W 5th St | Waterloo, IA 50701
(319) 232-3014
waterloobrownbottle@gmail.com

www.facebook.com/WaterlooBrownBottle

