**~Comfort Food Appetizers~**

**Hot Wings – $10.50**

***With our own spicy sauce, or ask for ultra-hot if you dare!***

**BBQ Wings – $10.50**

***Our special BBQ Sauce. Ask around, it’s hard to beat our wings!***

**My Sister Maria’s Flash Fried Zucchini**

 **Family Red Sauce – $13.25**

 ***Flash fried zucchini sits over a bed of red sauce, fresh basil, and Gorgonzola cream.***

**Homemade Cheesy Breadsticks - $10.50**

***Generous portions of our soft & cheesy breadsticks we all love! (These take time to bake)***

**Chrissy’s Garlic Bread -$8**

***Simple. French bread toasted, real butter, roasted garlic, fresh basil, imported Parmesan.***

**Meatballs & Sauce - $10**

***Our family sauce made with good red wine, our delicious meatballs, imported Parmesan.***

**~Simple Appetizers/Small Plates~**

**Italian Meatball Sliders -$10**

***Delicious meatballs, family sauce, basil, arugula, imported parmesan on our fresh toasted bread.***

**Buttermilk Calamari - $15.00**

***Homemade with our original fresh Lemon and Orange Aioli. All rings because you asked!***

**Caprese a la Familia & French Bread $14.50**

***I grew up with this! Roma tomato slices, fresh basil, fresh Buffalo Mozzarella.***

 ***Our famous Aunt Ida’s Balsamic and olive oil drizzle. Bella! Comfort food at it’s best!***

**Chicken Diavolos – - $9.25**

***Boneless little chicken bites, lightly breaded, infused with red pepper oil.***

***Served with our homemade smoky buttermilk dressing.***

**Antica Anti Pasto Plate - $15**

***Sliced Genoa salami, pepperoni, capicolla, mozzarella, olives, roasted garlic, basil, touch of fresh pesto, tomatoes with basil finish. (No bread.)***

**Homemade Italian Panzanella- $12**

***A wonderful Italian peasant food I grew up with! Italian croutons mixed with our very own label,***

***Aunt Ida’s balsamic, EVOO olive oil, fresh tomatoes, basil, thin purple onion, imported parmesan, all mixed together and served with fresh cucumber slices. Made to order. Bella.***

**~Salads –**

***All made with fresh spring mix & crunchy iceberg greens.***

***Custom made for you each and every time! Regular is meal size.***

**The Anti Pasto Salad - $16/10.50**

***Salami, pepperoni, capicolla, roma tomatoes, olives, onions, and mozzarella.***

**Our Julius Caesar Salad - $16/$10.50**

***Homemade delicious dressing, fresh romaine, hand cut tomatoes, the most expensive parmesan, mild roasted garlic. Bella. Add Chicken: $4.00***

**Gorgonzola Chicken Salad - $16/$10.50**

***Tender grilled white chicken, fresh pesto, roasted garlic, roma tomatoes, purple onions, black olives, mozzarella, and dressed lightly with gorgonzola crumbles.***

**Mom’s Spinach Salad - $16/$10.50**

***Her famous, slightly sweet dressing recipe is what makes this salad delicious! Fresh spinach, bacon, tomatoes, fresh onion, croutons, crunchy walnuts, orange slice.***

**The Black Mountain Salad - $16/$10.50**
***Roma tomatoes, cheddar cheese, fresh bacon, French fried shoestring onions, BBQ sauce drizzle, fresh cucumbers.***

***Our homemade smoky ranch dressing.***

***Add: Calamari $5/Chicken $5.***

**Nick’s Chicken Club Salad - $16/$10.50**

***Fresh Greens with grilled chopped white chicken, fresh bacon, cheddar cheese, asiago cheese, hand cut tomatoes, thin sliced onions.***

**Fresh Green Dinner Salad - $10**

***Greens. Sliced purple onions, Roma tomatoes, roasted cashews, croutons.***

**Homemade Dressings for Your Salad**

***Aunt Ida’s Sweet Spicy Italian local favorite!***

***Buttermilk Ranch***

***Family Caesar***

***Creamy Sharp Pesto***

***Aunt Idas’ Balsamic & Olive Oil with Our House Roasted Garlic***

**-Gourmet Pizzas-**

*Personal 10” $17. Medium 12” $26.50 (for 2+),*

*Giant 16” 34.50 (for 4).*

***Gluten Free Available in Personal size only, $4 more.***

***These are handmade, hand rolled pizzas. In fact your pizza is not a pizza until you order it!***

***Then we start rolling! No shortcuts or microwaves here! Real food takes time!***

**Chicken Club**

***Chicken breast, bacon, red onions, roma tomatoes, and cheddar cheese with house roasted garlic white sauce.***

**The Big Combo (over 4 pounds!)\***

**\*that’s the giant size!**

***Pepperoni, Chicago Italian sausage, red onions, green bell peppers, fresh mushrooms, black olives with our house roasted red sauce.***

**The Green Thumb Veggie**

***Red Onions, green bell peppers, fresh mushrooms, roma tomatoes, black olives with our House roasted red sauce*.**

**Chicken with Roasted Garlic (House Specialty)**

***Our Award Winner. Chicken breast, roasted garlic, artichoke hearts, and roma tomatoes. Finished with house special roasted garlic white sauce.***

**Pizza Bella**

***Creamy Alfredo white sauce, chicken breast, bacon, and roasted garlic with mozzarella and parmesan.***

**Cousin Johnny’s Anchovy, Red Sauce & Basil Pizza**

***I’m not a fan of anchovy’s per say, but when Johnny makes this pizza, we all devour it. Little bits of anchovy are pressed into the dough before baking. He adds Parmesan and Mozzarella, basil leaf finish. Bella.***

**Philly Cheesesteak**

***We use our Alfredo sauce, add tender paper thin Philly cheese steak and top with red onions, bell peppers, and mozzarella cheese.***

**Southwestern BBQ Chicken**

***Chicken breast, our smoky BBQ sauce, and mozzarella. Simple & delicious.***

**The Franktown (One of the Local favorites!)**

***Another one of Chrissy’s favorites! Our mild roasted garlic white sauce. Then we add mozzarella, asiago, chicken, bacon, roasted garlic, sundried tomatoes, and gorgonzola, topped with fresh Basil after it comes out!***

**Joe’s Sicilian Meatball Pizza**

***These meatballs are DELICIOUS! We add our red sauce, mozzarella, red onions, green bell peppers, and fresh mushrooms.***

**Good Golly Miss Molly**

***Named by one of our good customers, we use our fresh pesto and add shrimp cooked in garlic butter, onions, mushrooms, bell peppers, tomatoes, and black olives.***

**Our Margarita (Queen of Cheese Pizzas)**

***Not just a one cheese pizza, our Margarita is made with FOUR of the most expensive cheeses! Mozzarella, provolone, amazing imported parmesan, asiago with a fresh basil leaf finish over red sauce. BELLA! (No tomatoes).***

**The Popular Pig**

***Using our BBQ sauce, we add mozzarella, delicious baby back shredded pork, sliced peaches, and sprinkle with Cheddar.***

**Meat Cravers Pizza**

***Canadian bacon, salami, pepperoni, Chicago sausage, with our House***

 ***Roasted garlic red sauce. Still one of our best.***

**Fancy Cashew Pizza**

***Chicken breast, roasted cashews, fresh pesto, artichoke hearts, black olives, and extra cheese.***

**Troy’s BRAVEHEART**

***TRULY A MAN PIZZA! We take our white sauce, mozzarella,***

***sausage, chicken drizzled in BBQ sauce, Doritos brand Nacho Tortilla chips, jalapenos, onions, cheddar, and more BBQ Sauce! Crazy we know, but it’s loved by so many for a reason! Per Mare Per Terras!***

***Our ingredients are fresh and subject to availability. We buy local fresh produce whenever possible, and make our own sauces and dough daily! We use 100% Whole Milk Mozzarella, real Italian Virgin Olive Oil,***

***and our vegetables are hand cut! Please advise us of any allergies prior to ordering.***

***It is an honor to serve you and we will do our very best to make you happy, but we are merely humans. Right to cancel at any time or refuse service. Grazie for joining us.***

**Taco Pizza**

**The Taco Pizza**

**The Taco Pizza**

***We use our special taco and salsa seasoned ground beef, then add cheddar cheese, red onions, roma Tomatoes, black olives, and fire roasted green chilies, then top it off with MORE cheddar cheese. Better than a taco!***

**Mama Mia Spicy Hot Italian (House Specialty)**

***Our award winner. Salami, pepperoni, red onions, fresh mushrooms, sweet fire roasted red bell peppers, black olives, roma tomatoes, mozzarella, fresh grated parmesan with our spicy ultra hot roasted garlic red sauce.***

**Chrissy’s Favorite (A House Specialty)**

***A Sicilian purist at heart, her dad really did come over on a boat from Sicily, so try hers! Onions, fresh mushrooms, pepperoni roasted garlic red and AND fresh pesto.***

**The Cefalu**

***This is a takeoff of Chrissy’s family pizza. Very simple and light. Olive oil, parmesan is worked into the dough, topped with thin sliced onions tomatoes, mushrooms, fresh pesto. Very little cheese, no sauce, just amazing olive oil. Not American style in any way. (We use regular crust only)***

**The Flyin Chorizo Pizza**

***Locally made chorizo, chicken, cheddar, mozzarella, cilantro, jalapenos, and artichoke hearts with roasted red sauce!***

**Finding Nemo Scampi Pizza**

***Just an amazing pizza. Delicious baby shrimp sautéed in our own garlic butter with sundried tomatoes, artichoke hearts, roasted garlic, Asiago and mozzarella over our creamy garlic white sauce. Superb.***

**Wing It!**

***This is a warm pizza! So if you like hot wings, try it! We use our top secret hot wing sauce, mozzarella, and white chicken mixed with our garlic white sauce, jalapenos, pineapple topped lightly with cheddar.***

**The Edinborough**

***A Western Bacon Cheeseburger pizza! House red sauce with fresh ground beef, BBQ sauce, beer battered onion rings, tomatoes, bacon, cheddar and mozzarella.***

**Create Your Own Pizza or Calzones**

**Remember Calzones take longer, but they’re worth it! Calzones made with ricotta and mozzarella.**

**Calzones not available in Personal size please.**

**Personal Pizza (10 in) $12.50**

**Medium Pizza or Calzone (12 in) $14.50**

**Giant Pizza or Calzone (16 in) $19.50**

**Then choose your toppings from below. Prices are next to each item.**

***\*A bit of advice: On medium or giant selecting many toppings is fine, but on a personal it adds up fast, though it will be wonderful! It might be better to go with one of our many topping gourmet personals instead.***

***Anchovies $5***

***Artichoke Hearts $4***

***BBQ Chicken $5***

***Black Olives $3***

***Buffalo Mozzarella $4***

***Canadian bacon $4***

***Capers $3***

***Capicolla $4***

***Caramelized Onions $4***

***Charbroiled Chicken Breast $5***

***Chicago Sausage $4***

***Chorizo $4***

***Extra Mozzarella $3***

***Extra Pesto $4***

***Fire Roasted Green Chili’s $3***

***Fire Roasted Red Bell Peppers $4***

***Fresh Basil $3***

***Fresh Cilantro $3***

***Fresh Ground Beef $3***

***Fresh Mushrooms $3***

***Fresh Roma Tomatoes $3***

***Fresh Spinach $3***

***Gorgonzola Cheese $4***

***Green Bell Peppers $3***

***Green Olives $4***

***Italian Salami $4***

***Jalapenos $3***

***Meatballs $4***

***Pepperoncini’s $2***

***Pepperoni $3***

***Philly Style Beef $4***

***Pineapple $3***

***Real Bacon $3***

***Red Onions $3***

***Ricotta Cheese $4***

***Roasted Cashews $4***

***Roasted Garlic $3***

***Salsa $3***

***Shredded Slow Cooked Pork $4***

***Shrimp $5***

 ***Sliced Peaches $3***

 ***Stuffed Green Olives $6***

***Sundried Tomatoes $4***

**THESE ARE HAND MADE, HAND ROLLED PIZZAS, real food takes time!**

**In fact, your pizza is not a pizza until you order it! No shortcuts here!**

**\*Your pizza comes with our Standard Crust, crispy on the bottom, soft and chewy on the inside.**

**\*If you prefer Thin Crust, which we are very good at, please ask!**

**Choose From Brugos Sauces:**

**House Roasted Red Sauce (our standard delicious sauce)**

**House Special Mild Roasted Garlic White**

**Creamy Alfredo Sauce**

**Fresh Homemade Pesto**

**Extra Virgin Italian Olive Oil**

**Spicy Ultra Hot Roasted Red Sauce**

**We buy local fresh produce whenever possible and make our own sauces and dough fresh daily! We use 100% Whole Milk Mozzarella, real Italian Virgin Olive Oil, and our vegetables are hand cut! Menu subject to change without notice.**

**-Desserts-**

**Lois Cefalu’s Apple Cake with Cream Cheese Frosting $10**

***I grew up with this delicious, moist, Italian brown apple cake filled with hand cut slices of red apples. I learned to make this from Mom when I was ten. The best part for me though was the thick cream cheese frosting on top!***

**Black Mountain Rockslide $10**

***One small but luscious and light textured Brownie topped with buttery caramel, piled high with Brownie cubes, toasted pecans and drizzle with milk chocolate ganache.***

**Spectacular Handmade Sicilian Gelato $12**

***These are special! Min. 2 scoops. 2 for $10.50***

***So good in combinations!***

* ***Fresh Mint Chocolate Chunk made with real mint***
* ***Imported Belgian Chocolate***
* ***Velvet Salted Carmel***
* ***Roasted Banana.***

**Kentucky Derby Pie - $13**

***If you have ever been to Kentucky, then you will remember this famous dessert of theirs! Chocolate chip cookie pie crust filled with luscious bourbon pecan pie and more chocolate chips. Served warm with ice cream and drizzled with chocolate syrup. One taste and you won’t be able to stop!***

**Classic Spumoni - $6.75**

***Smooth velvety Italian Ice Cream. A combination of pistachio, brandied cherry,***

 ***and chocolate. It’s a favorite here!***

**Proudly Serving**

**ROASTERY OF CAVE CREEK COFFEE**

**Fine roasted coffee there, ground here. And we have their iced tea too.**

 **Located just across the street from us.**

***Desserts subject to change.* Call Us for that special event you are planning!**

**We offer fabulous TAKE N BAKE PIZZAS AND ARE THE VERY BEST AT IT.**

***(Impress all your friends and say YOU baked pizza! Easy to cook in your oven***

 ***or on the BBQ on our special baking paper.)***

**Comfort Food Pastas**

And even though were “just “a pizza place, we use only the BEST imported Italian Cheeses, Pastas, and ingredients! \*Imported **Gluten free penne available for $2.25. (allow 15 extra minutes for cooking).** This is our only gluten free pasta option.

**Chrissy’s Lasagna**

This lasagna was the inspiration for Chrissy’s Favorite Pizza! Lasagna with our homemade family sauce, fresh pesto, chicken, mushrooms, asiago, mozzarella, and parmesan $22

**Chicken & Italian Sausage Lasagna**

Lasagna with the family sauce, tender white chicken, fresh sausage, mild roasted garlic and lots of cheese! $22

**Pumpkin & Mascarpone Ravioli in Mom’s Cream Sauce**

Delicate and delicious. Who would think these flavors would go together so well but they do,

but Mom was always right. $22.50

**Fresh Homemade Pesto & Spaghetti**

Pure, fresh pesto made right here daily from imported Italian cheeses, fresh basil, homemade roasted garlic and pure virgin Italian olive oil over spaghetti. $19.50

**Fettuccini Alfredo**

Creamy parmesan, mild roasted garlic. $20 Add chicken, $5.25.

**Classic Spaghetti & Meatballs**

My Families Heritage Sauce. Passed from mother to daughter.

Simply the best spaghetti you will ever have. $22

**Crab Fettuccini in Pesto Cream Sauce**

 In our homemade basil cream sauce with a pesto like flavor. $26

**Spaghetti Al Fresco**

Plain, simple. Tossed with olive oil, fresh basil, roasted garlic, fresh tomatoes. $18

**Daily Dinners Specials**

***All made to order! And when we run out, that’s all!***

**Monday: Rigatoni and Crumbled Italian Sausage**

**Tuesday: Fancy Cheese Tortellini – *Bella! Red or white sauce, tell server, or it will come with red.***

**Wednesday: Chicken Marsala *- A local favorite!***

**Thursday: Chicken Parmesan**

**Friday: House Roasted Garlic Shrimp Scampi over Fettuccini**

**Saturday: Mama Mia Spicy Shrimp over Angel Hair *like our pizza with shrimp!***

**Sunday: Chicken Picatta**

**Welcome!**

**Welcome to Brugos Pizza, lovingly owned and run by Troy and myself, Christina Luisa (Cefalu) McDonald, Cave Creek residents. Growing up the way I did, I want our place to feel like you are coming over to our house for dinner!**

**You see, my Dad really did come over on a boat from Sicily. My mother was the first American to marry into my father’s otherwise all Sicilian family! She learned to cook from my Aunt who didn’t speak any English and Mom didn’t speak Italian! Which is why all the sauce recipes are authentic. Some were never written down until now. I come from a long and time honored line of Italian family owned restaurants (some who are *very* famous, way more famous then we will ever be!). But it’s more than the traditional and then the not so traditional food here. We want you to feel at home, and hope you do.**

**Here’s how. Our people will become your friends. Attentive without being overbearing, or arrogant. You’re not, were not. We want you to enjoy yourselves and consider it a blessing to take care of you. That’s how I was raised. Each week, Troy feature’s Tuesday Brew Night. All beers are half off all night, and Wednesday is Wine Night when all of my wines by the glass or bottle are half off. Happy Hour (in the bar) is perhaps one of the best around, look at it too.**

**So welcome to our gorgeous bistro, built just for you and order a fabulous glass of wine, or a famous Italian Margarita while you peruse the sumptuous menu. Then relax among great friends and family as you listen to Dean Martin, Nat King Cole, and Rosemary Clooney, inside the bistro, or dine on our patio.**

**Then decide if you are wanting homemade lasagna or if you're in the mood for pizza. Ours is a secret recipe Roman style using dough that takes time to proof before we hand spin into pies that are both chewy and crispy. Toppings are seasonal and procured locally whenever possible: savory cured meats, fresh and imported cheeses, homemade sauces, local produce and greens. And at Brugos, we make our premium Pizza Dough fresh, right here and use real Whole Milk Mozzarella Cheese. Voted Best Pizza more than a few times over. After trying us, we hope you will agree and find it among your favorites too! Prego!**

**Dinner Specials ready at 5! Grazie! Troy & Christina (Cefalu!) McDonald. Heading into our 15th year! Grazie Friends! Troy & Christina. Were so glad to do business in our home of Cave Creek!**