

Traditional Neapolitan Pizza and More

“Welcome to 99 Brick Oven Bar & Grille”

Nadine and I fell in love with traditional Neapolitan pizza and we hope you will also. We trained with APN (Associazione Pizzaioli Napoletani) in order to bring you this special product. This all natural product is made to order using the finest ingredients. We only use Caputo 00 flour, the best, especially milled in Naples. It's all natural flour, never bleached or bromated to yield a crust that is crispy, tender and fragrant. The tomatoes used are from the San Marzano region of Italy and you can taste the fresh tomato flavor in our preparation. In keeping with tradition, we use fresh mozzarella made in house and extra virgin olive oil 100% product of Italy.

The center piece of the preparation is our Marra wood burning oven also built in Naples, the world center for pizza.

All of the ingredients and equipment are not enough to produce this outstanding product without the hands of a talented pizzaiolo. We have gone through extensive training in producing the dough, stretching the pizza and the proper usage of the oven since the pizza bakes in about ninety seconds.

Of course pizza is not for everyone and for this reason we also offer a full service menu. Our superb team of chefs create exciting specials daily, using only the freshest ingredients and finest foods. They are committed to bringing you new menu ideas while keeping quality in the forefront. We welcome your comments and suggestions.

We hope you enjoy the “99 Brick Oven” experience.

Your hosts,

David and Nadine