

## BRICK OVEN COOKING | SEE & TASTE THE DIFFERENCE

Our custom-made brick pizza oven is made in the US, with bricks, volcanic rock and sand imported from Italy. With over 70 years' experience in the food industry, the Marra family brought its authentic design from pizza ovens in Italy, and combined it with American technology, producing an exceptional yet authentic cooking phenomenon. This unique design, with its rotating deck, ensures your selection is cooked to perfection every time. The only oven of its kind in the state, Bin 23 is proud to bring you this exclusive dining experience.

### SHARABLES & STARTERS

- BAKED MEATBALLS** 9  
Brick oven baked herb & garlic veal, pork & beef meatballs, with Bin 23's pomodoro sauce
- CRISPY FRIED SHORT RIBS** 13.5  
Red wine braised demi, a must try!
- ROASTED GULF OYSTERS\*** 12  
Garlic toasted croutons, asiago & parmesan cheese, herb butter
- MEZZE PLATTER** 8.5  
A medley of marinated olives, artichokes, red peppers & mushrooms, served with our oven flat bread
- ARTISAN HUMMUS & FLATBREAD** 7  
Traditionally prepared hummus made in house, finished with olive oil & our flatbread
- MARRA TRIO** 13.5  
Enjoy our baked mozzarella three ways - served with fresh paprika tomatoes; atop our housemade meatball; with homemade basil pesto. Served with fresh baguette bread - let us know your favorite!

- BAKED MOZZARELLA** 9.5  
Mozzarella, stewed local tomatoes, pesto & fresh baguette bread
- POLLO BLEU FLATBREAD** 13  
Gorgonzola cheese, fresh herbs & finished with roasted pulled chicken
- BRIE & BOURBON FLATBREAD** 14  
Bourbon, apple & fig spread covered in brie cheese with chopped walnuts, caramelized onions & balsamic drizzle
- POLLO ROMANO FLATBREAD** 13  
Brick oven roasted chicken with pesto, bacon, red onions, mozzarella cheese & arugula
- ARTICHOKE & ARUGULA FLATBREAD** 12  
Roasted red peppers, artichoke hearts, baby arugula, mozzarella cheese, caramelized onions & drizzled with balsamic glaze
- SHORT RIB FLATBREAD** 14  
A trio of cheeses, shredded short rib, marinated portobello mushrooms & red onion

## WHICH CAME FIRST, THE DEVIL OR THE EGG?

- DEVILED EGG WITH FRIED OYSTERS\*** 12  
Six housemade deviled eggs, each topped with a fried oyster



### BUILD YOUR OWN CHARCUTERIE BOARD

CHOOSE ANY FIVE 22

#### MEATS\*

Spicy Cotto Salami | Rosemary Ham  
Sopressata | Chorizo Picante | Bresaola  
600 Day Parma Prosciutto | Mortadella

#### CHEESES

Carr Valley Mobay | Parmigiano Reggiano  
Red Dragon Cheddar with Mustard Seed  
Gouda Ewephoria Sheeps Milk | Kaserei Brie  
Gorgonzola Dolce | Manchego Gran Valle 12mo

## • BRICK OVEN PIZZA •

Sub Cauliflower Crust +2.50 or Vegan Cheese +1

- MARGHERITA** 12.5  
Mozzarella, crushed tomatoes, basil, olive oil

- MUSHROOM & TRUFFLE** 15  
Mozzarella cheese with marinated baby portobello mushrooms, arugula, truffle oil drizzle & herb butter base

- SPICY SALAMI** 13.5  
The classic favorite with mozzarella cheese

- MANCHEGO & CHORIZO** 14  
Spanish chorizo, manchego cheese, roasted red peppers, smoked paprika tomatoes

- THE BIN 23** 16.5  
Prosciutto, Italian sausage, pepperoni & mixed cheeses with olives, red onions & crushed tomatoes

- MEATBALL** 13  
Our housemade herb & garlic meatballs with mozzarella, fresh basil & crushed tomatoes

- ROASTED VEGGIE** 12.5  
Brick oven roasted vegetables with crushed tomatoes, herbs, mixed cheeses & olive oil drizzle

- QUATTRO FORMAGGI & FARM EGG\*** 12.5  
Ricotta, mozzarella, parmesan, provolone, farm egg & arugula salad

## • LEAN & GREEN •

- OVEN BAKED FRENCH ONION SOUP** 7
- BISTRO SALAD** 9.75  
Bibb lettuce, candied walnuts, diced granny smith apples, red onions, bacon, grape tomatoes & red wine vinaigrette. Add pulled chicken +3.50.
- EAT YOUR GREENS!\*** 10  
Kale, romaine, asiago, parmesan, warm polenta croutons, crispy capers, & creamy Caesar dressing. Add pulled chicken +3.50.
- #1 TUNA SALAD\*** 19.5  
Seared Ahi with field greens, avocado, mango, cucumbers, grape tomatoes, red onions & toasted sesame dressing
- CAPRESE SALAD** 12.5  
Fresh mozzarella, local ripe tomatoes, organic basil, balsamic glaze & extra virgin olive oil
- PANZANELLA SALAD** 9.75  
Cucumbers, local ripe tomatoes, red onions, fresh mozzarella & crisp crostini, tossed with fresh Italian parsley, mixed lettuces & lemon vinaigrette
- NAPA CHICKEN CHOPPED SALAD** 15.5  
Arugula and romaine lettuce blend with apple, gorgonzola crumbles, toasted pine nuts, ripe tomatoes, red onions, pulled roasted chicken, house vinaigrette, ditalini pasta.
- ROMAINE WEDGE** 10  
Gorgonzola dressing, local ripe tomatoes, crisp local bacon & gorgonzola crumbles

## • FROM THE GRILL •

All served with housemade truffle & parmesan chips

- 'LOTSA CHEESE' GRILLED CHEESE** 11  
Mozzarella, fontina, asiago & parmesan cheeses with roasted garlic on artisan bread
- SHORT RIB SANDWICH\*** 13.5  
Slow roasted & tender in natural au jus, caramelized onions & tomatoes topped with melty provolone cheese on sourdough
- ITALIAN PANINI\*** 13.5  
Genoa salami, pepperoni, mortadella, and rosemary ham with provolone cheese, red onions, local tomatoes, & house vinaigrette on artisan bread
- CHICKEN PESTO PANINI** 12.5  
Pulled roasted chicken, basil pesto, provolone cheese, fresh sliced tomatoes on artisan bread
- THE FORK & KNIFE BURGER\*** 14  
Triple blend ground beef burger with brie cheese, bacon, lettuce & tomato, smothered in a bourbon glaze on a brioche bun
- AMERICANO BURGER\*** 13  
Triple blend beef burger, topped with bacon, lettuce, tomato, onion, cheddar cheese & fried farm fresh egg on a brioche bun
- THE MELT** 12.5  
Patty melt with mushrooms, caramelized onions & provolone on sourdough
- VEGGIE BURGER** 14  
Impossible burger with lettuce, tomato, red onion & basil pesto on a vegan bun

## ENTREES & PASTA

- ROASTED CHICKEN** 22.5  
Tender and juicy with a natural au jus, served with grilled yukon gold potato cakes & veggies
- BOURBON GLAZED SALMON\*** 24  
With grilled yukon gold potato cakes & veggies
- FRIITTATA** 11  
Marra baked with roasted onion, roasted red pepper, kale & goat cheese  
Add Italian sausage or bacon | +3
- THAT'S AMORE** 17.5  
Pomodoro sauce with spaghetti, our house made meatballs & garlic bread
- WILD SHROOM PAPPARDELLE** 16  
Wild mushrooms, shallot butter, boursin & wild greens  
Add braised short ribs | +8
- ITALIAN SAUSAGE & PEPPERS** 18.5  
Italian sausage, roasted red peppers, garlic & herbs with penne pasta tossed in a light olive oil & fresh tomato sauce



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