

Simonetta's Brick Oven Pizza Bus Announces Relocation to Daytona Beach's Historic Main Street Entertainment District

DAYTONA BEACH, FL, UNITED STATES, July 2, 2026 /EINPresswire.com/ -- — A new chapter is beginning for one of Florida's most unique mobile restaurants.

****Simonetta's Brick Oven Pizza Bus**** is officially relocating to ****14 North Hollywood Avenue, Daytona Beach, Florida 32118****, directly across the street from the newly acquired ****Neptune's Bar & Grill**** and adjacent to the iconic Main Street entertainment district.

The move brings together two Simonetta-owned businesses to create what is expected to become one of Daytona Beach's newest food and entertainment destinations. Built inside a fully customized International school bus complete with an authentic brick oven, Simonetta's Brick Oven Pizza Bus has earned a reputation for serving authentic artisan pizzas made with premium ingredients, traditional techniques, and old-world craftsmanship. Customers consistently praise the restaurant for its fresh handmade mozzarella, San Marzano-style tomatoes, perfectly blistered crust, homemade desserts, and authentic brick oven flavor that simply can't be duplicated in a conventional kitchen.

SIMONETTA'S BRICK OVEN PIZZA

ALL PIZZAS ARE 12" SIZE
ADDITIONAL TOPPINGS \$1.50

Pepperoni, Sausage, Onions, Mushrooms, Peppers, Black Olives, Extra Cheese

MARGHERITA \$14.95
 San Marzano Style Hand Crushed Tomatoes, Fresh Handmade Mozzarella & Fresh Basil

THE MEATS \$16.95
 San Marzano Style Hand Crushed Tomatoes, Fresh Handmade Mozzarella, Fresh Cut Pepperoni, Hand Made Sweet Italian Sausage & Fresh Basil

THE VEGETARIAN \$16.95
 San Marzano Style Hand Crushed Tomatoes, Fresh Handmade Mozzarella, Vidalia Onion, Mushrooms, Green Pepper, Black Olives & Fresh Basil

BIANCA (WHITE) \$16.95
 Fresh Handmade Mozzarella, Fresh Parmesan, Creamy Ricotta, Minced Fresh Garlic & Drizzled Fresh Pesto Sauce

THE WORKS \$18.95
 San Marzano Style Hand Crushed Tomatoes, Fresh Handmade Mozzarella, Fresh Cut Pepperoni, Hand Made Sweet Italian Sausage, Vidalia Onion, Mushrooms, Green Pepper, Black Olives & Fresh Basil

DRINKS \$2.00
 Pepsi • Sprite • Root Beer
 Water • Orange • Mountain Dew

DESSERTS \$5.00
 Fresh Made Cannoli
 Fresh Made Ambrosia
 Fresh Made Tiramisu

Specials ...
 1 - 1 Topping Pizza & 1 Drink **\$14.99**
 1 - 1 Topping Pizza, 1 Drink & Dessert **\$18.99**

2200 Cassat Ave., Jacksonville | 904-927-4992 (904-92-PIZZA)
ORDER ONLINE: BrickOvenPizzaBus.com

Slice of Love

Simonetta's Brick Oven Pizza Bus's family recipes bring authentic Neapolitan flavor

Simonetta's Brick Oven Pizza Bus may be brand new, but just one bite of its authentic, brick-oven fired pizza brings forth the generations of experience, greatness and integrity that flavor Phillip Simonetta's classic Italian pies.

"When I put something out, it's 100%. It's the best it can be," said Simonetta.

It turns out "best" is a time-honored family tradition that began with his grandmother, Rose Symia. Simonetta, the oldest grandson of her six children, used to spend every Friday night as a child cooking alongside his grandmother - pizzas, soups, candies - in the classic Neapolitan style. It's an experience that fed his passion for food, and it's her recipes that built the Pizza Bus's individual pizza lineup and fresh Italian desserts like cannolis, Italian cookies and tiramisus.

"There's one reason I'm bringing this product to Jacksonville," said Simonetta. "It's because, for me, food is a way of life, food brings people together no matter what, brings strangers together."

Simonetta already has two thriving businesses - he's the broker-owner of Pier 21 Realty and the Florida Real Estate School by Pier 21 Realty, which he runs with his son, Alden. But the Simonetta's Brick Oven Pizza Bus is bringing Simonetta back to his roots in the restaurant business. He owned several sandwich and pizza shops in Philadelphia before he got into real estate around 15 years ago.

"It was never work; it was a passion. It reminded me of my grandmother. Doing this kind of work isn't really work. It brings her memory back," he said.

Symia's memory comes alive in Simonetta's Margherita, The Meats, The Vegetarian and The Works pizzas. The Bianca, however, is his favorite, with mozzarella, parmesan and ricotta cheeses topped with minced fresh garlic and a drizzle of pesto sauce. The Margherita serves as the Pizza Bus's all-star base, which Simonetta said can be customized with any number of toppings.

The individual 12" pizzas Neapolitan pizzas are made with authentic 00 flour, also known as Caputo or Italian flour, San Marzano tomatoes and Grand Cheeses. Traditionally these high-end ingredients would drive up the costs of the pizzas, but Simonetta is able to offer them at about 85% less than full-restaurant competitors who use cheaper ingredients.

"Instead of opening up a physical restaurant with all the overhead and expenses, I wanted to find something I could buy and

build, eliminate my expenses, and in turn, be able to charge less for the product I'm serving," he said.

The bus that houses Simonetta's Brick Oven Pizza Bus is a 1995 International 3800 that used to serve as a church bus. Simonetta purchased it with only 32,000 miles, gutted the entire thing and began constructing the mobile pizza kitchen.

"The bus is self-sufficient, everything is made in the bus," he said. "Simonetta and his son installed everything from a dough machine to a full-sized wood-fired brick oven, which they had to build by hand to fit inside the bus. It fires at around 900 degrees and cooks a pizza in just 90 seconds."

"Brick oven pizza is the best pizza in the world. That's how pizza was originally made in Napoli, Italy," said Simonetta. "When you make the Neapolitan pizza with the 00 flour, you'll see when you taste it. There's nothing like it. It's crunchy, but yet it's soft."

Simonetta didn't only lean on what he knew to be his favorite, he actually taste-tested dozens of different dough and ingredient combinations to ensure he was serving what the people liked. He is so committed to keeping his dough to the highest standards that the bus is limited to serving just 150 pizzas per day.

"The dough we make is a two-day process, so you can't just make more dough. There's only so much you can make and hold for the time period," he said.

Simonetta's Brick Oven Pizza Bus is currently open seven days a week from 11 a.m. to 7 p.m., or until the 150 pizzas are gone. It is stationed next to Simonetta's Real Estate Brokerage and School Pier 21 Realty at 2200 Cassat Ave. but is licensed as a mobile food unit and available for private parties.

"I want to give people this product that's superior to anything else on the market. It's probably going to be the best pizza in Jacksonville out of a bus. It's crazy."

While Simonetta's ultimate goal is to have a Simonetta's Brick Oven Pizza Bus on every college campus, it's more about bringing a great product to people than making money.

"There's so much turmoil in the world today. Nothing brings people together anymore. I think there has to be something," he said. "Food has a big thing to do with that. It's an elixir that brings people together. Hopefully, it can."



SIMONETTA'S PIZZA BUS

Owned by entrepreneur **Philip Simonetta**, the Pizza Bus has become a destination in itself—proving that incredible pizza doesn't require four walls.

"We're excited to bring Simonetta's Brick Oven Pizza Bus to the heart of Daytona Beach," said Simonetta. "Main Street has always been known for motorcycles, live music, and unforgettable events. Now we're adding authentic brick oven pizza to that experience."

The relocation is part of a larger vision following Simonetta's recent acquisition of **Neptune's Bar & Grill**, located at **425 Main Street, Daytona Beach**. Guests will now be able to enjoy handcrafted pizzas just steps away from one of Main Street's most recognizable bars, creating a unique indoor-outdoor dining experience.

The Pizza Bus will serve locals, tourists, motorcycle enthusiasts, race fans, Jeep Week visitors, and the thousands of guests attending Daytona Beach's world-famous special events throughout the year.

What Makes Simonetta's Brick Oven Pizza Bus Different?

- * Authentic brick oven built inside a customized International bus
- * Traditional artisan pizza cooked at high temperatures for exceptional flavor
- * Fresh handmade mozzarella
- * Premium San Marzano-style tomatoes
- * Homemade desserts including fresh-filled cannoli
- * Made-to-order pizzas using premium ingredients
- * A one-of-a-kind dining experience unlike anything else in Central Florida

The relocation also positions the Pizza Bus at the gateway to Daytona Beach's entertainment district, making it an ideal stop before concerts, nightlife, beach visits, and major events including **Biketoberfest**, **Bike Week**, **Jeep Beach**, **Speedweeks**, and countless festivals held throughout the year.

Grand Opening Celebration Coming Soon

A Grand Opening celebration for Neptune's Bar & Grill and Simonetta's Brick Oven Pizza Bus will be announced soon, featuring live entertainment, food specials, community events, and media opportunities. Food bloggers, YouTube creators, travel influencers, motorcycle media, local television stations, newspapers, radio personalities, and social media influencers are invited to attend and experience the newest addition to Main Street.



Employment Opportunities

As Simonetta's Brick Oven Pizza Bus and Neptune's Bar & Grill prepare for their grand opening, the company is actively hiring for all positions.

Individuals interested in joining the team are invited to schedule a **confidential Zoom interview** by visiting **www.PhilipSimonetta.com**. Interviews are being scheduled now, and qualified applicants are encouraged to apply early as the businesses prepare to open one of Daytona Beach's newest dining and entertainment destinations.

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For media interviews, influencer collaborations, grand opening information, or event coverage, please contact Philip Simonetta directly AT SIMONETTASPIZZA@GMAIL.COM

About Simonetta's Brick Oven Pizza Bus

Simonetta's Brick Oven Pizza Bus is an artisan mobile pizzeria built inside a custom International bus featuring a genuine brick oven. Known for authentic handcrafted pizzas, premium imported ingredients, homemade desserts, and an unforgettable customer experience, the Pizza Bus is expanding its presence to Daytona Beach as part of the revitalization of the historic Main Street entertainment district.

PHILIP SIMONETTA

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