




COMBINATION PLATES \$21.75 
not available between 1:30 pm - 4:30 pm


Choose Any Hot Entrée With Choice Of Two Hot Sides


(add \$2 for Salmon)

HOT ENTRÉES (À LA CARTE)

not available between 1:30 pm - 4:30 pm

Salmon Pomodoro \$12.50  
 cured tomato, shallot, oregano

Salmon \$12  
 lemon, capers, parsley


Chicken Piccata \$9.75 
 chicken breast, lemon butter, capers



Chicken Marsala \$10.25
 chicken breast, sautéed cremini mushroom, thyme




Meatballs (three) \$9.50
 beef, pork, tomato sauce, parmesan




HOT SIDES




not available between 1:30 pm - 4:30 pm

Macaroni & Cheese \$6.50 
 fontina, white cheddar, mozzarella, parmesan,
 toasted breadcrumbs

Creamy Polenta \$5.50  
 butter, parmesan


Roasted Broccoli \$4.75   
 garlic, olive oil

Roasted Brussels Sprouts \$6.95   
 lemon, garlic, parmesan, chili flakes, olive oil

Butternut Squash \$6.95   

PASTAS

Short Rib Pappardelle \$22
 short rib ragu, pancetta, tomato, parmesan, toasted breadcrumbs


Potato Gnocchi with Mushroom & Sausage \$18 
 thyme, cream, parmesan, chili flakes

Rigatoni Bolognese \$18
 beef, pork

Spaghetti & Meatballs \$18
 beef, pork, tomato sauce, parmesan



Chicken Fettuccine Alfredo \$17
 roasted chicken, parmesan alfredo, parsley


Bucatini Carbonara* \$17
 poached egg, cream, pancetta, parmesan


Kids' Spaghetti \$10.50 
 choice of marinara or butter & parmesan


WOOD-FIRED PIZZAS


add to any pizza: calabrian chili oil \$2, ranch \$1

The Meat Pie \$24  
 pepperoni, sausage, pancetta, prosciutto, salami, mortadella,
 mozzarella, ricotta, roasted garlic, oregano salsa verde, garlic oil

Combination \$21 
 tomato sauce, mozzarella, salami, pepperoni, sausage, peppers,
 onion, mushroom, kalamata olives, parmesan



Hot Italian \$19.75 
 garlic oil, pepperoni, pancetta, salami, mozzarella, parmesan,
 calabrian chili, basil, honey


Pepperoni \$18.50 
 tomato sauce, mozzarella, parmesan

Truffled Mushroom \$20 
 olive oil, fontina, mozzarella, parmesan, thyme

Meatball & Pepperoncini \$19.50
 beef, pork, tomato sauce, mozzarella, ricotta, parmesan, chili flakes


Sausage & Mushroom  **\$18.75**
 alfredo sauce, mozzarella, parmesan, thyme




Margherita \$18  
 tomato sauce, fresh mozzarella, parmesan, basil


Bambini \$16 
 kids' cheese with tomato sauce, mozzarella, parmesan





SALADS

dressing choices: creamy lemon-parmesan, ranch, red wine vinaigrette, balsamic vinaigrette

Chopped \$18.50 
 romaine, arugula, radicchio, chicken, piquillo pepper, pepperoncini,
 red onion, salami, mozzarella, fontina, parmesan, ciabatta croutons, basil,
 red wine vinaigrette

Burrata & Beet \$13.50   
 arugula, basil, toasted walnuts, fried shallot, balsamic reduction,
 lemon vinaigrette


OBO' "Caesar"™ \$13.95 
 romaine, kale, chard, fried shallot, ciabatta croutons, parmesan,
 six-minute egg, caesar dressing, lemon


House \$7.95 sm / \$13.50 lg    
 greens, shaved fennel, red onion, green onion, parsley, parmesan,
 OBO' nut mix, choice of dressing


ADD TO ANY SALAD


chicken \$4.25	chilled salmon filet \$12
pancetta \$3	half avocado \$2.50
six minute farm egg* \$1.50	


HOT SANDWICHES

The Hero \$16.95 
 prosciutto, salami, pepperoni, provolone, fontina, parmesan,
 romaine, tomato, red onion, pepperoncini, basil mayo, calabrian chili,
 red wine vinaigrette, toasted hoagie

Chicken Parmesan \$14.50 
 fried chicken breast, mozzarella, basil, toasted hoagie,
 served with marinara


Turkey Pesto Melt \$14.25 
 provolone, oil-cured tomato, roasted red onion, arugula, toasted ciabatta


Vegetable Melt \$13 
 mushroom, zucchini, roasted onion and bell pepper, fontina, calabrian chili,
 basil mayo, toasted focaccia


Tri Tip & Provolone \$14.95 
 peperonata, lemon mayo, toasted ciabatta


Meatball \$13.50
 beef, pork, tomato sauce, provolone, toasted ciabatta


COLD SANDWICHES


Chicken, Pancetta & Avocado \$13.50 
 fontina, roasted red pepper, arugula, lemon mayo, focaccia

Little Italy \$13.50 
 prosciutto, mortadella, salami, provolone, romaine,
 tomato, onion, pepperoncini, lemon mayo, giardiniera,
 red wine vinaigrette, ciabatta




"BLT" \$12.50 
 pancetta, romaine, tomato, lemon mayo, ciabatta



Avocado & Fresh Mozzarella \$11.25 
 tomato, onion, romaine, basil mayo, whole wheat focaccia

Turkey & Avocado \$12.50 
 fontina, tomato, pepperoncini, red onion, arugula,
 lemon mayo, whole wheat focaccia

Turkey Club \$12.75 
 pancetta, provolone, oil-cured tomato, pepperoncini, romaine,
 basil mayo, whole wheat focaccia

SOUP

Pumpkin Ginger \$7    
 toasted pepitas

Tomato Basil \$7  

SOUP & SALAD COMBO \$12.75




served with whole wheat focaccia & butter



choice of soup

with small house salad





DELI CASE SALADS




SALAD TRIO \$14.95
 choose any three deli case salads
 (*add \$2 for Salmon & Fennel)



Artichoke & Roasted Pepper Caprese \$6.25    
 fresh mozzarella, basil, golden balsamic vinaigrette



Salmon & Fennel \$7.95  
 celery, onion, capers, lemon





Chicken Farfalle \$6.25 
 sun-dried tomato and almond pesto, parmesan, basil

Brussels Sprouts & Butternut Squash \$5.95    
 arugula, toasted walnuts, goat cheese, dried cranberry,
 balsamic vinaigrette, lemon

Farro & Kale \$4.95   
 chard, walnuts, green onion, parsley, dill, mint, lemon


Lemon Broccoli & Cauliflower \$5.25  
 green onion, creamy lemon-parmesan dressing


Beet \$5.25  
 pistachio, basil, parmesan, balsamic

Seasonal Fruit \$5.25    

DESSERTS

SIGNATURE SWEETS

Maple Pecan Tart \$6.95 
 caramel pecan filling, maple whipped cream

Pumpkin Pie Parfait \$6.75 
 pumpkin cream cheese mousse, gingersnap streusel, whipped cream

Banana Pudding Parfait \$6.75    
 vanilla coconut pudding, banana, vanilla streusel, "whipped cream"


Cheesecake Bar \$6.95
 whipped cream, graham cracker crust


Raspberry Cheesecake Bar \$6.95
 whipped cream, graham cracker crust

Chocolate Mousse Bar \$6.95
 whipped cream, chocolate cookie crust, cocoa nibs

CUPCAKES *all vegetarian*


High Hat \$3.95

German Chocolate \$3.95 


Carrot \$3.95 



COOKIES *all vegetarian*

Churro \$3.25

Butter Nutter Sandwich \$3.25 

Salted Caramel Sandwich \$3.25



Maple Pecan \$3 




Chocolate Brownie Chip \$3  





Chocolate Chip \$3

FOCACCIA
 by the slice

Garlic Parmesan \$1.75 

Rosemary & Sea Salt \$1.75   

Whole Wheat \$1.75   

☆ = can be modified gluten-sensitive + \$2 pizza  = gluten-sensitive  = vegetarian  = vegan  = dairy-free

Please be aware that our gluten-sensitive products are prepared in kitchens that handle many other wheat products. Therefore we cannot and do not guarantee that any menu item is completely gluten-free.

**Served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*