

OBO'

italian table & bar

CAFÉ MENU

PASTAS

Rigatoni Bolognese 21

beef, pork

Short Rib Papardelle 22

short rib ragu, pancetta, tomato, parmesan, toasted breadcrumbs

Crispy Edge Short Rib Lasagna 23

pancetta, tomato sauce, béchamel, ricotta, mozzarella, parmesan

Butternut Squash & Sausage Gnocchi 19

alfredo, brown butter, sage, crispy brussels sprouts

Bucatini Carbonara 19*

poached egg, cream, pancetta, parmesan

Chicken Fettuccine Alfredo 19

roasted chicken, parmesan alfredo, parsley

Spaghetti & Meatballs 19

beef, pork, tomato sauce, parmesan

Kids' Spaghetti 13.50

choice of marinara or butter & parmesan

WOOD-FIRED PIZZAS

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

Hot Italian 22 ☆

garlic oil, pepperoni, pancetta, salami, mozzarella, parmesan, calabrian chili, basil, honey

Pepperoni 22 ☆

tomato sauce, mozzarella, parmesan

Truffled Mushroom 22 ☆

olive oil, fontina, mozzarella, parmesan, thyme

Apple & Prosciutto 22 ☆

fontina, arugula, balsamic reduction, parmesan frico

Combination 23 ☆

tomato sauce, mozzarella, salami, pepperoni, sausage, peppers, onion, mushroom, kalamata olives, parmesan

Sausage Alfredo 22 ☆

potato, kale, red onion, mozzarella, parmesan, chili flakes

Margherita 20 ☆

tomato sauce, fresh mozzarella, parmesan, basil

Bambini 18 ☆

kids' cheese with tomato sauce, mozzarella, parmesan

HOT SANDWICHES

Italian Beef 16.50 ☆

shaved short rib, fontina, giardiniera, lemon mayo, toasted hoagie

Chicken Parmesan 15

fried chicken breast, mozzarella, basil, toasted hoagie, served with marinara

The Hero 16 ☆

prosciutto, salami, pepperoni, provolone, fontina, parmesan, romaine, tomato, red onion, pepperoncini, lemon mayo, calabrian chili, red wine vinaigrette, toasted hoagie

Meatball 14

beef, pork, tomato sauce, provolone, toasted ciabatta

Turkey Pesto Melt 15 ☆

provolone, oil-cured tomato, roasted red onion, arugula, toasted ciabatta

Roasted Vegetable Melt 15 ☆

bell pepper, red onion, zucchini, mushrooms, provolone, lemon mayo, calabrian chili, toasted ciabatta

COLD SANDWICHES

Chicken Saltimbocca 14.50 ☆

crispy prosciutto, fontina, thyme, lemon mayo, arugula, lemon juice, ciabatta

Tuna 14.50 ☆

oil-cured tomato, capers, fennel, red onion, romaine, salsa verde, tomato aioli, ciabatta

Little Italy 14.50 ☆

prosciutto, mortadella, salami, provolone, romaine, tomato, onion, pepperoncini, lemon mayo, giardiniera, red wine vinaigrette, ciabatta

Turkey & Avocado Piadina 14.50 ☆

fontina, tomato, pepperoncini, red onion, arugula, lemon mayo, piadina bread

SOUP

Tomato Basil 8

Truffled Mushroom 8

FOCACCIA

by the slice

Garlic Parmesan 2.50

Rosemary & Sea Salt 2.50

COMBINATION PLATE 23.50

not available between 2 pm - 4:30 pm

Choose Any Hot Entrée With Choice Of Two Hot Sides

(Salmon add 2, Osso Bucco add 4)

*2 pieces per Chicken Thigh order

HOT ENTRÉES (À LA CARTE)

not available between 2 pm - 4:30 pm

Osso Bucco 16

braised pork shank, tomato, mirepoix, gremolata, polenta

Tuscan Chicken 11

chicken breast, sun-dried tomato, garlic, cream

Chicken Piccata 9.50

chicken breast, lemon butter, capers

Calabrian Chili & Orange Glazed Chicken Thigh 8

campari, honey, crispy garlic

Meatballs (three) 9.50

beef, pork, tomato sauce, parmesan

Salmon 12

lemon, capers, parsley

Salmon Pomodoro 13.50

cured tomato, shallot, oregano

HOT SIDES

not available between 2 pm - 4:30 pm

Macaroni & Cheese 7.50

fontina, white cheddar, mozzarella, parmesan, toasted breadcrumbs

Creamy Polenta 6

butter, parmesan

Broccoli 5.50

garlic, olive oil

Roasted Winter Vegetables 7.50

butternut squash, celery root, carrot, red onion, garlic

Brussels Sprouts 7.50

lemon, garlic, parmesan, chili flakes

SALADS

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

OBO' "Caesar" 17*

romaine, kale, chard, fried shallot, ciabatta croutons, parmesan, six-minute egg, caesar dressing, lemon

Chopped 18

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

House 8.50 sm / 13.50 lg

greens, shaved fennel, red onion, green onion, parsley, parmesan, OBO' nut mix, choice of dressing

Burrata & Beet 17

arugula, green onion, fried shallot, basil, walnuts, balsamic reduction, lemon

ADD TO ANY SALAD

chicken 4 chilled salmon filet 12

pancetta 4 half avocado 2 six minute farm egg* 1

DELI CASE SALADS

SALAD TRIO 17

choose any three deli case salads

(Sicilian Chicken and Salmon & Fennel, add 2)

Sicilian Chicken 8.50

pine nuts, currants, castelvetrano olives, fennel, celery, lemon vinaigrette

Salmon & Fennel 8.50

celery, onion, capers, lemon

Farro & Kale 6

chard, walnuts, green onion, parsley, dill, mint, lemon

Lemony White Bean 6

artichoke hearts, castelvetrano olives, celery, red onion

Seasonal Fruit 6

season's best

Brussels Sprouts & Butternut Squash 7.50

arugula, dried cranberries, toasted walnuts, chevre, balsamic vinaigrette

Kale & Chickpea 6

broccoli, green onion, fennel, white onion, pine nuts, lemon vinaigrette

Lemon Broccoli & Cauliflower 6

green onion, creamy lemon-parmesan dressing

Beet 8

pistachio, basil, parmesan, balsamic

WINES

5 oz / 8 oz / bottle

WHITE

Prosecco 7.50 / 11 / 24
MV Ostro, DOC, Friuli, Italy

Pinot Grigio 7.50 / 11 / 24
2021 Benvolio, Friuli, Italy

Sauvignon Blanc 9.50 / 13 / 34
2023 Andis, Sierra Foothills

Chardonnay 9 / 12.50 / 32
2021 Tobias, Mendocino

Chardonnay 14 / 19 / 58
2022 Frank Family Vineyards, Carneros

Rosé 9 / 12.50 / 32
2023 The Pinot Project, France

RED

Pinot Noir 14 / 20 / 50
2017 Ketcham Estate, Russian River Valley

Chianti 8.50 / 12 / 28
2020 Fattoria Di Piazzano, Chianti DOCG, Tuscany

Charbono 12 / 18 / 42
2022 Brannan, Napa Valley, Calistoga

Super Tuscan 9 / 12.50 / 32
2022 Frescobaldi, Tuscany

Cabernet Sauvignon 12 / 18 / 42
2022 Vina Cobos 'Felino', Mendoza

Red Blend 12 / 18 / 42
2019 DAOU, 'Pessimist', Paso Robles

RESERVE WINES

Champagne 58
MV Laurent-Perrier, La Cuvée, Brut, Champagne, France

Pinot Noir 16 / 22 / 58
2021 La Brisa, Walt, Sonoma

Cabernet Sauvignon 18 / 24 / 65
2019 Bazan Cellars, Rama, Napa Valley

Cabernet Sauvignon 125
2016 Conn Creek, Spring Mountain District, Napa Valley

Nebbiolo 80
2018 Monclivio, Enrico Serafino, Barola DOCG, Piedmont

DRAFT BEERS

available by the glass and pitcher
please inquire about this week's selection

HOUSEMADE CRAFT COCKTAILS

Elderflower Gimlet 14
vodka, elderflower liqueur, lime, mint

Espressotini 16
vodka, OBO' amaro, kahlua, vanilla, espresso

Blood Orange Margarita 14
tequila, blood orange puree, lime juice, sea salt, rosemary

OBO' Old Fashioned 16
bourbon, demerara, OBO' cherry bitters

SEASONAL COCKTAILS

Winter In Rome 14
vodka, lemon, montenegro, grapefruit, rosemary

First Harvest 14
london dry gin, apple cider, lemon, ceylon tea, cinnamon

Purple Rain 16
rum, blueberry amaro, lime, pomegranate, chai

Better As A Pear 16
bourbon, cynar, st. george spiced pear, benedictine, bitters

SPECIALTY BEVERAGES

Rosemary Lemonade 4

Black Iced Tea 3

Arnold Palmer 3

Passion Iced Tea (Herbal) 3

Passion Tea Lemonade 4

Coffee (Hot or Iced) 3

BOTTLED & CANNED BEVERAGES

Sparkling Water
S.Pellegrino 2.55 sm / 5 lg
La Croix Grapefruit 3.25

Dasani Still Water 3

San Pellegrino 3.25
Aranciata, Aranciata Rosso, Limonata

Canned Soda 3.25
Coke, Diet Coke, Dr Pepper, Sprite, A&W Root Beer

Mexican Coca-Cola 3.50

Bundaberg Ginger Beer 3.50

The Republic of Tea 4



Tree Top Apple Juice 2





Scan here to view our
Catering Menu

DESSERTS

SIGNATURE SWEETS


Pear Almond Torte 7  
cinnamon, powdered sugar

Tiramisu 7.50 
mascarpone cream, coffee-soaked ladyfingers


Chocolate Peanut Butter Parfait 7.50 
chocolate pudding, chocolate streusel, peanut butter "whipped cream"

Lemon Meringue Pie Parfait 7.50
lemon curd, graham cracker streusel, torched meringue

Banana Pudding Parfait 7.50    
vanilla coconut pudding, banana, vanilla streusel, "whipped cream"

Raspberry Cheesecake Bar 7.50 
whipped cream, graham cracker crust

Chocolate Mousse Bar 7.50
whipped cream, chocolate cookie crust, cocoa nibs

German Chocolate Cake 8 
dark chocolate cake, chocolate fudge, coconut-caramel frosting,
toasted pecans

CUPCAKES

all vegetarian

Carrot 4 

Red Velvet 4

High Hat 4

Cookies & Cream 4

COOKIES

all vegetarian

Lemon Crinkle 3.50 

Monster 4

Funfetti Cream Sandwich 4 

Salted Caramel Sandwich 4

Chocolate Chip 3.50

Chocolate Brownie Chip 3.50 







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☆ = 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.