

OBO

italian table & bar

CAFÉ MENU

PASTAS

Rigatoni Bolognese 21

beef, pork

Short Rib Pappardelle 22

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

Crispy Edge Short Rib Lasagna 23

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

Spring Pea & Asparagus Gnocchi 19  

crecenza cheese, cured egg yolk, fried shallot, lemon zest, parmesan, toasted breadcrumbs

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

Basil Pesto & Lemon 22 ☆  

mozzarella, ricotta, parmesan, fresh basil

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

available before 2 pm and after 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)

available before 2 pm and after 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 (À LA CARTE)

available before 2 pm and after 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 Asparagus 7.50    

orange, hazelnut

Roasted Mushrooms 7.50   

thyme, garlic, shallot, parmesan butter

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 & Spring Asparagus 17  

arugula, green onion, fried shallot, mint, 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

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 / 10 / 24

Luna, Delle Venezie DOC, Veneto, Italy

Sauvignon Blanc 9 / 12.50 / 35

2023 Exit West, Sauvignon Blanc, Big Valley District AVA, Lake County, California

Chardonnay 9 / 12.50 / 32

2021 Tobias, Mendocino, California

Chardonnay 14 / 19 / 58

2022 Frank Family Vineyards, Carneros, California

Rosé 9 / 12.50 / 32

2023 The Pinot Project, France

RED

Pinot Noir 10 / 14 / 42

2023 Scott Paul 'La Paulee Dundee' Willamette Valley, Oregon

Chianti 8.50 / 12 / 28

2020 Fattoria Di Piazzano, Chianti DOCG, Tuscany, Italy

Charbono 12 / 18 / 42

2022 Brannan, Napa Valley, Calistoga, California

Super Tuscan 9 / 12.50 / 32

2022 Frescobaldi, Tuscany, Italy

Cabernet Sauvignon 12 / 18 / 42

2022 Vina Cobos 'Felino', Mendoza, Argentina

Cabernet Sauvignon 15 / 20 / 50

2020 Tilth, Napa Valley, California

RESERVE WINES

Champagne 58

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

Pinot Noir 16 / 22 / 58

2021 La Brisa, Walt, Sonoma, California

Cabernet Sauvignon 125

2016 Conn Creek, Spring Mountain District, Napa Valley, California

Nebbiolo 80

2018 Monclivio, Enrico Serafino, Barola DOCG, Piedmont, Italy

DRAFT BEERS

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

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

Garden Party 14

london dry gin, strawberry, elderflower, lemon, lavender

Always In Season 14

vodka, lime, ginger, chareau, orange bitters

Under The Canopy 14

rum blend, bergamot, lime, pineapple

A Wild Berry 16

tequila, lime, blackberry, basil, vanilla

SPECIALTY BEVERAGES

Rosemary Lemonade 4

Black Iced Tea 3

Arnold Palmer 4

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

Blackberry Almond Torte 7   

toasted almonds, cinnamon, powdered sugar

Tiramisu 8.50 

mascarpone cream, coffee-soaked ladyfingers

Strawberry Tres Leches Parfait 7.50 

fresh strawberries, vanilla sponge cake, 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


High Hat 4

Cookies & Cream 4

COOKIES

all vegetarian

Lemon Crinkle 3.50

Churro 4 

Funfetti Cream Sandwich 4

Salted Caramel Sandwich 4

Chocolate Chip 3.50

Chocolate Brownie Chip 4 

OBO'
catering

Cater Your
Next Office
Lunch or
Special Event


Ask Us About Our Catering!
oboitalian.com/catering



☆ = 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.