

WINES

5 oz / 8 oz / bottle

WHITE

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

Pinot Grigio 7.50 / 10 / 24
2021 Luna, Delle Venezie DOC, Veneto, Italy

Sauvignon Blanc 9 / 12.50 / 35
2023 Exit West, 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

Sangiovese 7.50 / 10 / 24
2021 Luna, Tuscany, Italy

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

Super Tuscan 9 / 12.50 / 32
2022 Frescobaldi, Tuscany, Italy

Cabernet Sauvignon 10 / 14 / 40
2021 Teeter Totter, Napa Valley, California

Cabernet Sauvignon 12 / 18 / 42
2020 Tilth, Napa Valley, California

RESERVE WINES

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

Pinot Noir 24 / 30 / 95
2020 Boars' View, Sonoma Coast, California

Super Tuscan-Cabernet Sauvignon 18 / 22 / 70
2021 Montepeloso, A Quo IGT, Tuscany, Italy

Cabernet Sauvignon 25 / 32 / 100
2016 Conn Creek, Spring Mountain District, Napa Valley, California

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, chateau, 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

Passion Iced Tea (Herbal) 3

Passion Tea Lemonade 4

Coffee (Hot or Iced) 3

Temple Cold Brew 5

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.