

WINES

half glass 4 oz / glass 8 oz / bottle

WHITE

- Prosecco* 9.50 / 13 / 26
MV Jeio, Brut, DOC, Veneto, Italy
- Champagne* 58
MV Laurent-Perrier, La Cuvée, Brut, Champagne, France
- Pinot Grigio* 7.50 / 10 / 24
2021 Luna, Delle Venezie DOC, Veneto, Italy
- Sauvignon Blanc* 9.50 / 13 / 36
2024 Walter Hansel, Lake County, California
- Chardonnay* 9 / 12.50 / 32
2023 Nielson, Monterey County-Santa Barbara County, California
- Chardonnay* 15 / 20 / 50
2021 Martinelli, 'Bella Vigna' Sonoma Coast, 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
- Pinot Noir* 24 / 30 / 95
2020 Boars' View, Sonoma Coast, California
- Sangiovese* 7.50 / 10 / 24
2021 Luna, Tuscany, Italy
- Côtes du Rhône* 10 / 14 / 36
2023 Château De Saint Cosme, Côtes du Rhône, France
- Super Tuscan* 9 / 12.50 / 32
2022 Frescobaldi, Tuscany, Italy
- Super Tuscan-Cabernet Sauvignon* 18 / 22 / 70
2021 Montepeloso, A Quo IGT, Tuscany, Italy
- Cabernet Sauvignon* 10 / 14 / 40
2021 Teeter Totter, Napa Valley, California
- Cabernet Sauvignon* 12 / 18 / 42
2020 Tilth, Napa Valley, California

DRAFT BEERS

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

Pilsner Lager IPA Double IPA Hazy IPA Seasonal Cider



Scan here to view our
Catering Menu

☆ = 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.

SIGNATURE COCKTAILS

- Elderflower Gimlet* 14
vodka, elderflower liqueur, lime, mint
- Espressotini* 16
vodka, OBO' amaro, kahlua, vanilla, espresso
- The Martini* 15
london dry gin, italian vermouth, castelvetrano olives
- Negroni* 14
london dry gin, campari, italian vermouth
- Blood Orange Margarita* 14
tequila, blood orange puree, lime juice, sea salt, rosemary
- OBO' Old Fashioned* 16
bourbon, demerara, OBO' cherry bitters

SPRITZES 13

Blood Orange Spritz
aperol, blood orange, prosecco, sparkling water

Blackberry Basil Spritz
blackberry, creme de cassis, basil, prosecco, sparkling water

Passionfruit & Rosé Spritz
passionfruit, rosé, rosemary, prosecco

Cucumber & Mint Spritz
cucumber, elderflower, lemon, prosecco, sparkling water

LEMONADE, ICED TEA & COFFEE

- | | |
|---------------------------------------|-------------------------------|
| <i>Rosemary Lemonade</i> 5.50 | <i>Passion Tea Lemonade</i> 5 |
| <i>Black Iced Tea</i> 4.50 | <i>Temple Hot Coffee</i> 4.50 |
| <i>Arnold Palmer</i> 5 | <i>Temple Cold Brew</i> 6 |
| <i>Passion Iced Tea (Herbal)</i> 4.50 | |

BOTTLED & CANNED BEVERAGES

- Water*
Acqua Panna 3.50
S. Pellegrino Sparkling 2.55 sm / 5 lg
- Italian Soda* 3.25
Aranciata Rossa, Limonata, Blood Orange Zero, Lemonade Zero
- Olipop* 4
Strawberry Vanilla, Grape, Rootbeer
- Soda* 3.25
Coke, Diet Coke, Sprite
- Juice* 2
Organic Tree Top Apple

DESSERTS

SIGNATURE SWEETS

- Tiramisu* 8.50 🌿
mascarpone cream, coffee-soaked ladyfingers
- Pumpkin Pie Parfait* 7.50 🆕
pumpkin cream cheese mousse, graham cracker streusel, 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”
- Cranberry Cheesecake Bar* 7.50 🆕
whipped cream, orange zest, graham cracker crust
- Chocolate Mousse Bar* 7.50
whipped cream, chocolate cookie crust, cocoa nibs
- Carrot Cake* 8 🌿 🆕
cream cheese frosting, candied walnuts
- Devil's Food Cake* 8 🌿 🆕
rich chocolate frosting

CUPCAKES

- all vegetarian
- Caramel Apple* 4 🆕
- High Hat* 4

COOKIES

- all vegetarian
- Pumpkin Crinkle* 3.50 🆕
- Funfetti Cream Sandwich* 4
- Salted Caramel Sandwich* 4
- Chocolate Chip* 3.50
- Chocolate Brownie Chip* 4 🌾

OBO'⁹

catering

Cater Your
Next Office
Lunch or
Special Event

Ask Us About Our Catering!

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