

ENTRÉES & SIDES

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 • 2 pieces per chicken thigh order

Hot Entrées à la carte

{ available before 2 pm
and after 4:30 pm }

Tuscan Chicken 10.50

chicken breast, sun-dried tomato,
garlic, cream

Chicken Piccata 9.50

chicken breast, lemon butter, capers

Lemon Parmesan Chicken Thigh 8

garlic, chili flakes

Meatballs (three) 10.50

beef, pork, tomato sauce,
parmesan

Salmon 12

lemon, capers, parsley

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

Sweet Corn &
Zucchini 7.50

red bell peppers, scallions,
butter, basil

Cabbage Piccata 7.50

lemon, butter, capers, parsley

Parmesan Fries 6

balsamic ketchup,
calabrian chili ranch

SANDWICHES

Hot Sandwiches

add parmesan fries 5

Italian Beef Dip 16.50

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

Fried Chicken 16.50

chicken breast cutlet, provolone, romaine,
tomato, red onion, pepperoncini, lemon
mayo, red wine vinaigrette, 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

East Sacramento

OBO

italian table & bar

Summer 2026

PASTA & PIZZA

Pasta

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

Bucatini Carbonara* 21

poached egg, cream, pancetta, parmesan

Spicy Rigatoni Alla Vodka 18

calabrian chili, tomato cream sauce,
basil, parmesan

Summer Corn &
Cherry Tomato Gnocchi 19

crescenza cheese, cured egg yolk,
fried shallots, lemon zest, 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

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

Bianca 22

sausage, ricotta, mozzarella, garlic,
chili, castelvetro olives

ADD TO ANY PIZZA

calabrian chili oil 2, ranch 1

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

Salads

Chicken, Apple
& Gorgonzola 18

greens, walnuts, scallions,
red onion, gorgonzola crumbles,
creamy lemon-parmesan dressing

Chopped 18

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

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

Deli Case Salads

Sicilian Chicken 8.50

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

Salmon & Fennel 8.50

celery, onion, capers, lemon

Shrimp & Tortellini 8.50

lemon cream, scallions, dill, parsley

Farro & Kale 6

chard, walnuts, scallions, parsley, dill,
mint, lemon

Fusilli Pasta 6

arugula, tomato, scallions, parsley, ricotta
salata, ranch dressing

Focaccia by the slice

Garlic Parmesan 2.50

Rosemary & Sea Salt 2.50

SALADS & SOUP

ADD TO ANY SALAD

chicken 4 fried chicken cutlet 7 chilled salmon filet 12
pancetta 4 half avocado 2 six minute farm egg* 1

OBO' "Caesar" * 17

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

Burrata & Strawberry 17

arugula, fennel, fried shallots, basil,
pistachios, balsamic reduction, lemon

House 8.50 sm / 13.50 lg

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

Lemony White Bean 6

artichoke hearts, castelvetro olives,
bell peppers, celery, red onion

Seasonal Fruit 6

season's best

Lemon Broccoli & Cauliflower 6

scallions, creamy lemon-parmesan dressing

Beet 8

pistachios, basil, parmesan, balsamic

Salad Trio 17

choose any three deli case salads

sicilian chicken add 2

salmon & fennel add 2

shrimp & tortellini add 2

Soup

Tomato Basil 8

Tuna 15

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

Turkey & Avocado Piadina 15

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

Heirloom Tomato &
Burrata Piadina 15

arugula, pine nut-parmesan relish,
balsamic reduction, piadina bread

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 8.50 / 12 / 26
2024 Zenato, 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 14 / 18 / 42
2021 Atelier Ilaria, Chardonnay, Knights Valley, California

Rosé 9 / 12.50 / 32
2023 Private Property, Monterey, California

Red

Pinot Noir 10 / 14 / 36
2022 Private Property, Santa Lucia Highlands, California

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
2024 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 15 / 20 / 50
2022 Ilaria, Napa Valley, California

NON-ALCOHOLIC

Lemonade, Iced Tea & Coffee

Rosemary Lemonade 5.50

Black Iced Tea 4.50

Arnold Palmer 5

Passion Iced Tea (Herbal) 4.50

Passion Tea Lemonade 5

Temple Hot Coffee 4.50

Temple Cold Brew 6

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, Root Beer

Soda 3.25
Coke, Diet Coke, Sprite

Juice 2
Organic Tree Top Apple

COCKTAILS

Signature Cocktails

Elderflower Gimlet 14
vodka, elderflower, 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

Blood Orange Spritz 14
aperol, blood orange, sparkling water, prosecco

Blackberry Basil Spritz 14
blackberry, crème de cassis, basil, sparkling water, prosecco

Strawberry & Rosé Spritz 14
strawberry, rosé, honey, lemon, sparkling water

Cucumber & Mint Spritz 14
cucumber, elderflower, lemon, sparkling water, prosecco

HAPPY HOUR

monday – friday

2 PM to 5 PM, dine-in only

\$5 All Spritzes

\$5 Select Draft Beer,
Red Wine, White Wine

\$8 All Signature Cocktails

\$5 **Parmesan Fries**
balsamic ketchup,
calabrian chili ranch

\$10 **Meatball Sliders (three)**
provolone, marinara,
pesto aioli, focaccia

\$10 **Lemon Parmesan Wings**
garlic, chili flakes

\$15 **Pizza**
margherita or pepperoni

MEATBALL MONDAY

all day, every monday
dine-in or take-out

\$12 **Meatball Sandwich**
beef, pork, tomato sauce,
provolone, toasted ciabatta

\$14 **Spaghetti & Meatballs**
beef, pork, tomato sauce,
parmesan

\$16 **Meatballs (three) & Polenta
with Broccoli**
beef, pork, tomato sauce,
parmesan

\$16 **Meatball & Pepperoncini
Pizza**
beef, pork, tomato sauce,
mozzarella, ricotta,
parmesan, chili flakes

Draft Beers

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

Pilsner Lager IPA Double IPA Hazy IPA Seasonal Cider

DESSERTS

Signature Sweets

Tiramisu 8.50
mascarpone cream, coffee-soaked
ladyfingers

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

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

Strawberry Tres Leches Parfait 7.50
fresh strawberries, vanilla sponge cake,
whipped cream

Raspberry Cheesecake Bar 7.50
whipped cream, 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

Strawberries & Cream 4.50
strawberry cake, shortcake crumble,
vanilla buttercream frosting

High Hat 4.50
devil's food cake, marshmallow meringue,
chocolate shell

Cookies all vegetarian

Lemon Crinkle 4
Funfetti Cream Sandwich 4
Salted Caramel Sandwich 4
Chocolate Chip 3.50
Chocolate Brownie Chip 4

Guide to Dietary Icons

☆ can be modified
gluten-sensitive

🌾 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.

Scan here
to view the OBO'
Catering Menu



catering menu