

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

El Dorado Hills

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

dressings: creamy lemon-parmesan, ranch,
red wine vinaigrette, balsamic vinaigrette

Farmer's Market 17

greens, avocado, cucumber,
cherry tomatoes, carrots, radish, scallions,
OBO' nut mix, choice of dressing

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

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

ADD TO ANY SALAD

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

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

COCKTAILS

Signature Cocktails

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

Basil Gimlet 14
vodka, basil, lime

Old Fashioned 15
bourbon, demerara, bitters

Negroni 15
london dry gin, campari, italian vermouth

Spritzes

Aperol Spritz 14
aperol, sparkling water, prosecco

Blackberry Spritz 14
blackberry, sparkling water, prosecco

Strawberry Spritz 14
strawberry, sparkling water, prosecco

Elderflower Spritz 14
elderflower, sparkling water, prosecco

Summer Slushies

Frozen Espresso Martini 13
vodka, italian coffee liqueur, cold brew, vanilla bean, cocoa

OBO' Frosé 13
rosé, white peach, strawberry, citrus



Crafted by You \$10

{ your choice of a 2 oz spirit pour, mixer and garnish }

Spirits

Vodka
Tito's
Grey Goose
Ketel One
Midtown Spirits

Gin
Hendrick's
Bombay Sapphire
Tanqueray
Botanist

Tequila
Don Julio Blanco
Siete Leguas
Blanco
Casamigos
Reposado
El Tesoro Blanco

Bourbon / Whiskey
Four Roses
Maker's Mark
Woodford Reserve
Jameson
Buffalo Trace
Michter's Rye
Eagle Rare
Johnnie Walker

Rum
Planteray '3 Star'
Planteray Dark
Sailor Jerry

Apéritif & Digestifs
Campari
Fernet-Branca
OBO' Amaro

Mixers

Fever-Tree
Tonic
Lite Tonic
Club Soda
Cucumber
Pink Grapefruit
Sicilian Lemonade
Lime & Yuzu

Q Mixers
Ginger Ale
Hibiscus Ginger Beer
Tropical Ginger Beer

Soda
Coke
Diet Coke
Sprite

Garnish lemon lime orange luxardo cherry olives

BEER & CIDER

On Tap pint / pitcher

Fort Rock, Dam Good Pils, Pilsner 7 / 24
Russian River, Velvet Glow, Lager 7 / 24
805, Blond Ale 7 / 24
Sierra Nevada, 'Hazy Little Thing' Hazy IPA 8 / 28
Russian River, 'Pliny The Elder' Double IPA 8 / 28
Golden State, Mighty Dry Cider 8 / 28

Non-Alcoholic
Canned Beers

Athletic 'Upside Down' Golden Ale 5
Athletic 'Run Wild' IPA 5

NON-ALCOHOLIC

Lemonade, Iced Tea & Coffee

Rosemary Lemonade 5.50 **Arnold Palmer 5** **Temple Hot Coffee 4.50**
Black Iced Tea 4.50 **Passion Iced Tea (Herbal) 4.50** **Temple Cold Brew 6**
 Passion Tea Lemonade 5

Bottled & Canned Beverages

Water
Acqua Panna 3.50
S. Pellegrino Sparkling 2.55 sm / 5 lg

Olipop 4
Strawberry Vanilla, Grape, Root Beer

Soda 3.25
Coke, Diet Coke, Sprite

Juice 2
Organic Tree Top Apple

Italian Soda 3.25
Aranciata Rossa,
Limonata,
Blood Orange Zero,
Lemonade Zero

HAPPY HOUR

M-F 2 PM to 5 PM, dine-in only

\$5 All Spritzes & Summer Slushies

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

\$8 All Signature Cocktails

\$8 Crafted by You

\$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

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

Cookies all vegetarian

Lemon Crinkle 4

Funfetti Cream Sandwich 4

Salted Caramel Sandwich 4

Chocolate Chip 3.50

Chocolate Brownie Chip 4 🌱

Cupcakes

Strawberries & Cream 4.50

strawberry cake, shortcake crumble,
vanilla buttercream frosting

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

Dietary Guide 🌱 vegetarian
★ can be modified
gluten-sensitive 🌿 vegan
🌾 gluten-sensitive 🥛 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

