

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

Hot Entrées à la carte

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

Tuscan Chicken 10.50 🍷
chicken breast, sun-dried tomatoes,
garlic, cream

Meatballs (three) 11
beef, pork, tomato sauce,
parmesan

Chicken Piccata 10 🍷
chicken breast, lemon butter, capers

Salmon 12 🍷 🌱
lemon, capers, parsley

Nonna's Chicken 10.50 🍷
slow-braised leg and thigh quarter, tomatoes,
sweet peppers, onion, herbs, wine

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

Broccoli 5.50 🍷 🌱 🌿 🌱
garlic, olive oil

Creamy Polenta 6.50 🍷 🌱
butter, parmesan

Roasted Butternut Squash & 🍷 🌱
Shaved Brussels Sprouts 7 🌱
brown butter, sage, parmesan,
toasted pepitas

Parmesan Whipped 🍷 🌱
Potatoes 7
creamy russets, roasted garlic, butter,
cream

Roasted Cabbage & 🍷 🌱
Mushrooms 6.50
roasted shallots, garlic confit,
thyme, parmesan, butter

Parmesan Fries 6 🍷 🌱
balsamic ketchup, calabrian chili ranch

El Dorado Hills

OBO

italian table & bar

Fall 2026

PASTA & PIZZA

Pasta

Rigatoni Bolognese 21
beef, pork, parmesan, parsley

Short Rib Pappardelle 22
short rib ragu, pancetta, tomato,
parmesan, toasted breadcrumbs

Bucatini Carbonara* 21
poached egg, cream, pancetta, parmesan

Spicy Rigatoni Alla Vodka 19 🌱
calabrian chili, tomato cream sauce,
basil, parmesan

Sausage & Mushroom Gnocchi 21
alfredo, thyme, parmesan, fried shallots,
chili flakes

Wood-Fired Pizzas

Hot Italian 23 ☆
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 ☆
garlic oil, sausage, ricotta, mozzarella,
roasted garlic, chili, castelvetrano olives

Sausage & Peppers 22 ☆
tomato sauce, mozzarella, ricotta, sweet
peppers, fennel, onion, parmesan, basil

ADD TO ANY PASTA
chicken 4 fried chicken cutlet 7 shrimp 6
pancetta 4 meatballs 9 burrata (cold) 6

Chicken Fettuccine Alfredo 20
roasted chicken, parmesan alfredo, parsley

Spaghetti & Meatballs 21
beef, pork, tomato sauce, parmesan

Eggplant Spaghetti Puttanesca 19 🌱 🌿 🌱
spicy tomato sauce, kalamata olives,
capers, garlic, toasted breadcrumbs

Kids' Spaghetti 13.50 🌱
choice of marinara or butter & parmesan

ADD TO ANY PIZZA
calabrian chili oil 2, ranch 1
gluten-sensitive crust 2

Combination 23 ☆
tomato sauce, mozzarella, salami,
pepperoni, sausage, peppers, onion,
mushrooms, kalamata olives, parmesan

Margherita 20 ☆ 🌱
tomato sauce, fresh mozzarella, parmesan, basil

Bambini 18 ☆ 🌱
kids' cheese with tomato sauce, mozzarella,
parmesan

SANDWICHES

add parmesan fries to any sandwich 5
gluten-sensitive bread 2

Italian Beef Dip 17.50 ☆
shaved short rib, fontina, giardiniera
relish, aioli, toasted hoagie

Meatball 16
beef, pork, tomato sauce, provolone,
toasted ciabatta

Chicken Parmesan 15.50
fried chicken breast, mozzarella, basil,
toasted hoagie, served with marinara

Fried Chicken 16.50
chicken breast cutlet, provolone, romaine,
tomato, red onion, pepperoncini, lemon aioli,
red wine vinaigrette, toasted hoagie

Turkey Cranberry Melt 16.50 ☆
roasted turkey, fontina, cranberry
mostarda, arugula, herb aioli,
toasted focaccia

Mushroom & Artichoke Melt 16.50 ☆ 🌱
roasted mushrooms, marinated
artichoke hearts, fontina, red onion,
arugula, herb aioli, toasted focaccia

EVERYDAY ITALY. HANDCRAFTED FOR YOU. Buon Appetito!

SALADS & SOUP

Salads

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 19
romaine, arugula, radicchio, chicken, roasted
red peppers, pepperoncini, red onion, salami,
mozzarella, parmesan, garlic ciabatta croutons,
basil, red wine vinaigrette

OBO' "Caesar" * 17
romaine, kale, chard, fried shallots,
parmesan, ciabatta croutons, six-minute
egg, caesar dressing, lemon

Deli Salads

Cranberry Almond Chicken 8.50 🍷
roasted chicken, dried cranberries,
scallions, parsley, creamy
lemon-parmesan dressing

Salmon & Fennel 8.50 🍷 🌱
celery, onion, capers, lemon

Shrimp & Tortellini 8.50
lemon cream, scallions, dill, parsley

Farro & Kale 7 🌱 🌿 🌱
chard, walnuts, scallions, parsley, dill,
mint, lemon

Roasted Carrots & Chickpeas 7 🍷 🌱 🌿 🌱
toasted almonds, scallions, parsley,
maple-sherry vinaigrette

Focaccia by the slice
served with olive oil and balsamic

Garlic Parmesan 2.50 🌱
Rosemary & Sea Salt 2.50 🌱 🌿 🌱

ADD TO ANY SALAD
chicken 4 fried chicken cutlet 7
chilled salmon filet 12 half avocado 2
six-minute farm egg* 2

Burrata & Beet 17 🌱
arugula, walnuts, scallions, fried shallots,
basil, balsamic reduction

House 8.50 sm / 13.50 lg 🍷 🌱
greens, shaved fennel, red onion,
scallions, parsley, parmesan,
OBO' nut mix, choice of dressing

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

Lemon Parmesan Orzo 7 🌱
arugula, sun-dried tomatoes, scallions,
parsley, lemon vinaigrette

Seasonal Fruit 6 🍷 🌱 🌿 🌱
season's best

Cauliflower Antipasto 8 🍷 🌱 🌿 🌱
artichoke hearts, castelvetrano olives,
pepperoncini, roasted red bell peppers, celery,
red onion, red wine vinaigrette

Beet 8 🍷 🌱
pistachios, basil, parmesan, balsamic

Salad Trio 17

choose any three deli salads | cranberry almond chicken add 2
salmon & fennel add 2
shrimp & tortellini add 2

Soup

Pumpkin Ginger 8 🍷 🌱
toasted pepitas

Roasted Eggplant
Piadina (cold) 15 ☆ 🌱 🌿 🌱
cannellini bean hummus, sweet peppers,
mushrooms, arugula, giardiniera relish,
house-baked piadina bread

Chicken Pesto (cold) 15.50 ☆
roasted chicken, fontina, basil pesto,
tomato, arugula, lemon aioli,
toasted focaccia

WINES

half glass 4 oz / glass 8 oz / bottle

White

Prosecco 10/13/36
MV Jeio, Brut, DOC, Veneto, Italy

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

Pinot Grigio 9/12/32
2024 Zenato, Delle Venezie DOC, Veneto, Italy

Sauvignon Blanc 10/13/36
2024 Walter Hansel, Lake County, California

Chardonnay 10/13/36
2022 Trois Noix, Muir-Hanna Vineyard, Oak Knoll District, Napa Valley, California

Chardonnay 14/18/42
2024 Martinelli, 'Bella Vigna', Sonoma Coast, California

Rosé 9/12/32
2023 Enkidu, Sonoma County, California

Red

Pinot Noir 14/18/48
2024 Presqu'île, Santa Barbara County, California

Pinot Noir 24/30/95
2021 Cattleya, Cuvée Number Eight, Sonoma Coast, California

Chianti 12/16/40
2022 Villa Sant'Anna, Colli Senesi DOCG, Italy

Côtes du Rhône 10/14/36
2023 Château De Saint Cosme, Côtes du Rhône, France

Super Tuscan 9/12/32
2024 Frescobaldi, Tuscany, Italy

Super Tuscan-Cabernet Sauvignon 18/22/65
2024 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

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

Lemonade, Iced Tea & Coffee

Seasonal

Blood Orange Palmer 6
black tea, blood orange, lemon, cinnamon

Rosemary Lemonade 5.50

Black Iced Tea 4.50

Arnold Palmer 5.50

Passion Iced Tea (Herbal) 4.50

Passion Tea Lemonade 5.50

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

Olipop 4
Strawberry Vanilla, Root Beer

Soda 3.50

Coke, Diet Coke, Sprite

Juice 2
Organic Tree Top Apple

Italian Soda 3.50

Aranciata Rossa, Limonata, Blood Orange Zero, Lemonade Zero

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
northern california gin, campari, italian vermouth

Spritzes

Aperol Spritz 14
aperol, soda water, sparkling wine

Blackberry Spritz 14
blackberry, soda water, sparkling wine

Pear Spritz 14
pear, lemon, soda water, sparkling wine

Elderflower Spritz 14
elderflower, soda water, sparkling wine

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

Hornbrook

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

HAPPY HOUR

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

\$5 All Spritzes

\$5 Select Wines & Draft Beers

\$8 All Signature Cocktails

\$8 Crafted by You

\$5 Parmesan Fries

balsamic ketchup, calabrian chili ranch

\$10 Cannellini Hummus

fresh veggies, house-baked piadina bread

\$10 Meatball Sliders (three)

provolone, marinara, pesto aioli, focaccia

\$10 Calabrian Wings

spicy tomato cream sauce, basil

\$15 Pizza margherita or pepperoni

MEATBALL MONDAY

all day, every monday

dine-in, takeout or delivery

\$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

\$18 Meatball & Pepperoncini Pizza

beef, pork, tomato sauce, mozzarella, ricotta, parmesan, chili flakes

DESSERTS

Signature Sweets

Tiramisu Parfait 8

mascarpone cream, coffee-soaked ladyfingers

Lemon Meringue Pie Parfait 8

lemon curd, graham cracker streusel, torched meringue

Banana Pudding Parfait 8

vanilla coconut pudding, bananas, vanilla streusel, "whipped cream"

Apple Crostata 7.50

cinnamon apples, flaky crust, turbinado sugar

Salted Caramel Pecan Brownie 5.75

fudgy brownie, salted caramel, toasted pecans, maldon sea salt

Pumpkin Swirl 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

High Hat Cupcake 5.50

devil's food cake, marshmallow meringue, chocolate shell

Cookies all vegetarian

Pumpkin Crinkle 4

Brown Butter Snickerdoodle 4

Salted Caramel Sandwich 4.50

Chocolate Chip 4

Chocolate Brownie Chip 4

Lemon Pistachio Olive Oil 4

Dietary Guide

vegetarian

vegan

dairy free

can be modified gluten-sensitive

gluten-sensitive

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



rev. 10/23/26