

APPETIZERS

- Black Bruschetta** \$ 10.- 
Home made black ciabatta, vine ripe tomato, onion, garlic, basil
Chianti Classico Brolio – Barone Ricasoli
- Burrata** \$ 15.-  
Fresh burrata, tomato carpaccio, basil reduction, honey, EVOO
Sauvignon Blanc – Bastianich
- Beef Carpaccio** \$ 21.-  
Thinly sliced beef filet, dill-Dijon aioli, and shaved parmigiano reggiano, EVOO
Nebbiolo – Fonatanafredda
- Eggplants Millefoglie** \$ 15.-  
Grilled eggplant, fresh mozzarella, tomato, basil oil, fresh basil
Nero d'Avola La Segreta Rosso – Planeta
- Crab Cake** \$ 18.- 
Green tomato cream, kumquat confit, coriander reduction basil oil
Falanghina - Feudi di San Gregorio
- Polpettine** \$ 12.-
Beef meatballs, tomato sauce, fontina and parmigiano reggiano cream
Sangiovese La Vite Lucente - Tenuta Luce
- OPPI'Z Board (for two)** \$ 24.-
Salamino, capicollo, speck, pecorino, roasted bell peppers, balsamic onions, taggiasche olives
Montepulciano d'Abruzzo - Montepulciano d'Abruzzo

SALADS

Add Grilled Salmon (\$ 10.-) or Chicken (\$ 8.-) Shrimps (\$ 6.-)

- Oppi'z Salad** \$12.-  
 Baby spinach, walnuts, feta cheese, pear, balsamic vinaigrette
Verdicchio dei Castelli di Iesi - Quercia Antica
- Arma Salad** \$ 13.-  
 Mixed greens, pecorino cheese, cherry tomatoes, taggiasche olives, Belgian endive, cucumbers, red onions, oregano lemon dressing
 *Chardonnay Villa Margon – Lunelli*
- Beet Salad** \$ 14.-   
 Arugula, roasted beet, goat cheese, cherry tomato, roasted bell peppers, toasted almonds
Prosecco DOC - Villa Sandi
- Black Rice in the Bottle** \$ 16.-  
 Black Venere rice, stracciatella cheese, basil pesto, cherry tomato
Pinot Grigio – Livio Felluga
- Salmon and Avocado Salad in the Jar** \$ 18.-  
 In-house marinated salmon, yellow and purple potatoes, avocado, cherry tomatoes, pistachios, lemon juice
 *Sauvignon Blanc – Bastianich*
- Ceci Salad in the Jar** \$ 13.-  
Chickpea mousse, yellow and purple potatoes, avocado, cherry tomatoes, pistachios, lemon juice
Falanghina - Feudi di San Gregorio
- Caesar Salad** \$ 12.- 
Romaine lettuce, rainbow bread croutons, grana padano flakes, Caesar dressing
Prosecco DOC - Villa Sandi

PASTA

Ask for gluten-free pasta option (\$ 2.-)

Capellini \$ 15.-

Home-made capellini, fresh tomato, basil

Anthilia - Donnafugata



Trofie \$ 18.-

Trofie pasta, basil pesto, potato, green beans, pecorino cheese

Pinot Grigio - Livio Felluga



Carbonara \$ 18.-

Home-made spaghetti, pancetta, egg, Parmigiano Reggiano, black pepper


Sangiovese La Vite Lucente - Tenuta Luce

Goat Cheese Gnocchi \$ 23.-

Home-made potato gnocchi, pistachio cream, brown butter sage, thyme reduction, Parmigiano Reggiano

Falanghina - Feudi di San Gregorio



Seafood Ravioli \$28.- 


Home-made ravioli, grilled shrimp, lobster tail, saffron sauce, cherry tomato, English peas

Sangiovese Rosato Purple Rose - Castello di Ama

Linguine \$ 20.-

Home-made linguine, clams, garlic, white wine, olive oil, parsley, sun-dried tomato

Chardonnay Villa Margon - Lunelli

Tagliatelle \$ 22.- 

Home-made tagliatelle, beef ragu' (Bolognese meat sauce)

Chianti Classico Brolio - Barone Ricasoli

ENTRÉES

Lasagne \$ 24.-

Home made lasagna pasta layered with Bolognese meat sauce, bechamel, Parmigiano Reggiano

Nero d'Avola La Segreta Rosso - Planeta

Saffron Chicken \$ 26.-

Braised with black olives, oyster mushroom and toasted almond

Pinot Nero Meczan - Hofstaetter

Grilled Salmon \$ 27.- 

Scottish salmon, roasted fennel, baked cherry tomato, salsa verde

Pinot Nero Meczan - Hofstaetter

Brodetto \$ 32.-


Fish cioppino, shrimp, clams, mussels, octopus, sea bass, baked San Marzano tomato, garlic, shallots, grilled focaccia

Chardonnay Villa Margon - Lunelli

Timballo \$ 20.-

Black rice risotto, roasted vegetables, vegan cheese, basil

Pinot Grigio - Livio Felluga

12 Oz. Marinated Ribeye Steak \$ 32.- 

Roasted potato, arugula, shaved black pepper pecorino cheese

Nebbiolo Ebbio - Fontanafredda

Polpette \$24.-

Baked meatballs, tomato sauce, roasted rosemary potato, rainbow chard, shallot

Sangiovese La Vite Lucente - Tenuta Luce





PIZZA



All pizzas can be prepared on both White or Black dough at your choice

All pizzas can be prepared on White GF crust (add \$2) and with Vegan Cheese (add \$2)

- Pizza Black Margherita (Black dough)** \$ 18.-  
 Tomato sauce, mozzarella, stracciatella, basil
- Pizza Marinara** \$ 16.- 
 Home made tomato sauce, Taggiasche olives, capers
- Pizza Farmers Market** \$ 19.-  
 Home made tomato sauce, mozzarella, stracciatella, mixed seasonal vegetables
- Pizza Pere e Zola** \$ 22.- 
 Mozzarella, gorgonzola, pears, walnuts
- Pizza Cinque Terre** \$ 24.-  
 Mozzarella, stracciatella, pecorino cheese, Taggiasche olives, pine nuts, Genoa pesto drizzle
- Pizza Mediterraneo** \$ 22.- 
 Mozzarella, shaved Grana Padano, Taggiasche olives, sun-dried tomato, honey, chili oil
- Pizza Black Parma (Black dough)** \$26.- 
 Tomato sauce, mozzarella, stracciatella, prosciutto di Parma, arugula
- Pizza Calabria** \$ 24.-
 Homemade tomato sauce, mozzarella, Italian hot sausage, olives, and chilly oil
- Pizza Sicilia** \$ 28.- 
 Mozzarella, stracciatella, raw tuna, caramelized red torpedo onions, pistachios, honey mustard sauce drizzle
- Pizza Oro Puro (Black dough)** \$ 75.-
 Mozzarella, stracciatella, black lumpfish caviar, 23k gold flakes

LUNCH FOCACCIA PANINI

Served 12:00 pm – 4:00 pm

- Crudo** \$ 16.-
 Home-made  rosemary focaccia, Prosciutto di Parma, roasted bell peppers, mix green, tomato
- Orto** \$ 14.-  
 Home-made rosemary focaccia, eggplant, zucchini squash, red and yellow bell pepper, tomato, tofu or provolone cheese
- Dindo** \$ 15.-
 Home-made rosemary focaccia, roasted turkey, sundried tomato cream, provolone cheese, avocado
- Caprese** \$ 14.- 
 Home-made rosemary focaccia, mozzarella, tomato, arugula
- OPPI'Z Sliders** \$ 15.-
 3 home-made buns, beef patties, provolone, grilled tomato, spicy tomato aioli

KID'S MENU

\$ 10.- ea.

Meatball Spaghetti

Home-made tomato sauce, Ground beef, egg, breadcrumbs, Parmigiano Reggiano, flour

Cheese Penne

Penne, cream Parmigiano Reggiano sauce

Cheese Pizza

Home-made tomato sauce, mozzarella

Salame Pizza

Home-made tomato sauce, mozzarella, salame

Kids Sliders

2 home-made buns, beef patties, provolone, tomato, ketchup-mayo sauce

DESSERTS

Rita-misù (Rita's Tiramisù) \$ 10.-



Eggs, sugar, mascarpone cheese, espresso, ladyfingers cookies, Marsala wine, cocoa

Affogato al caffè or Marsala \$ 8.-



Vanilla ice cream served with a shot of espresso or Marsala wine

Nutella Cheesecake



Chocolate sauce, toasted hazelnuts



Vegan Chocolate cake \$ 10.-




Pistachio crème brûlée \$ 10.-

Orange jam, fresh raspberry



Profiteroles \$ 10.-

Vanilla gelato, warm chocolate 



Chocolate Paradiso \$ 10.-

Flourless chocolate cake, almond biscotti, vanilla Sauce

TODAY SPECIALS