

Menu & Wine List

 Guido's choice!  **GF**(*)
 Vegetarian  **VG** Vegan  **VO** Vegan option

(*) Prepared with gluten free ingredients: however, our kitchen is not gluten free.
We cannot guarantee that cross-contact with food containing gluten or other ingredients will not occur.

Please notify your server of any allergies.

Raw or undercooked meat, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

A minimum 20% gratuity is recommended for any party of six people or more.

Product list and prices are subject to change

COCKTAILS

All our cocktails are prepared with Villa Sandi Prosecco DOC

Bellini \$14.-

Prosecco and peach syrup

Rossini \$14.-

Prosecco and strawberry syrup

Tintoretto \$14.-

Prosecco and pomegranate syrup

Vigino \$14.-

Prosecco and blueberry syrup

Fennberg \$14.-

Prosecco and raspberry syrup

Mulino \$14.-

Prosecco and elderflower syrup

APPETIZERS

Black Bruschetta \$ 12.-

House-made black ciabatta bread, vine ripe tomato, onion, garlic, basil

 *Chianti Classico Brolio – Barone Ricasoli*



Burrata \$ 16.-

Fresh burrata, tomato carpaccio, balsamic reduction, honey, EVOO


 *Sauvignon Blanc – Bastianich*



Beef Carpaccio \$ 22.-



Thinly sliced beef filet, dill-Dijon aioli, and shaved Parmigiano-Reggiano, EVOO

 *Nebbiolo – Fonatanafredda*



Eggplant Millefoglie \$ 16.-

Grilled eggplant, fresh mozzarella, tomato, basil oil, fresh basil

 *Nero d'Avola La Segreta Rosso – Planeta*



Crab Cake \$ 19.-

Green tomato cream, tangerine confit, coriander reduction basil oil

 *Falaghina - Feudi di San Gregorio*


Polpettine \$ 14.-

Beef meatballs, tomato sauce, fontina and Parmigiano-Reggiano cream

 *Sangiovese La Vite Lucente - Tenuta Luce*

OPPI'Z Board (for two) \$ 26.-

Salamino, capicollo, speck, pecorino, roasted bell peppers, balsamic onions, Taggiasche olives

 *Montepulciano d'Abruzzo - Montepulciano d'Abruzzo*



SALADS

Add **Grilled Salmon** (\$ 12.-) or **Chicken** (\$ 9.-) **Shrimps** (\$ 8.-)


- Oppi'z Salad** \$14.- ✓ ✕
Baby spinach, walnuts, feta cheese, pear, balsamic vinaigrette
🍷 *Verdicchio dei Castelli di Iesi - Quercia Antica*
- Arma Salad** \$ 14.- ✓ ✕
Mixed greens, pecorino cheese, cherry tomatoes, Taggiasche olives, Belgian endive, cucumbers, red onions, oregano lemon dressing
🍷 *Chardonnay Villa Margon – Lunelli*
- Beet Salad** \$ 15.- ✓ ✕ 🍳
Arugula, roasted beet, goat cheese, cherry tomato, roasted bell peppers, toasted almonds
🍷 *Prosecco DOC - Villa Sandi*
- Black Rice in the Bottle** \$ 18.- ✓ ✕
Black Venere rice, stracciatella cheese, basil pesto, cherry tomato
🍷 *Pinot Grigio – Livio Felluga*
- Salmon and Avocado Salad in the Jar** \$ 20.- 🍳 ✕
In-house marinated salmon, yellow and purple potatoes, avocado, cherry tomatoes, pistachios, lemon juice
🍷 *Sauvignon Blanc – Bastianich*
- Ceci Salad in the Jar** \$ 15.- VG ✕
Chickpea mousse, yellow and purple potatoes, avocado, cherry tomatoes, pistachios, lemon juice
🍷 *Falanghina - Feudi di San Gregorio*
- Caesar Salad** \$ 14.- ✓
Romaine lettuce, focaccia bread croutons, Grana Padano flakes, Caesar dressing
🍷 *Prosecco DOC - Villa Sandi*

PASTA

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

Capellini \$ 16.-


Capellini pasta, fresh tomato, garlic, basil

 *Anthilia - Donnafugata*



Trofie \$ 19.-

Trofie pasta, basil pesto, potato, green beans, Parmigiano-Reggiano

 *Pinot Grigio - Livio Felluga*



Carbonara \$ 19.-

Spaghetti, pancetta, egg, Parmigiano-Reggiano, black pepper


 *Sangiovese La Vite Lucente - Tenuta Luce*



Goat Cheese Gnocchi \$ 24.-

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

 *Falanghina - Feudi di San Gregorio*

Salmon Puttanesca \$24.- 


Spaghetti, salmon, anchovies, capers, Taggiasche olives, tomato sauce, white wine

 *Sangiovese Rosato Purple Rose - Castello di Ama*

Linguine \$ 22.-

Linguine pasta, clams, garlic, white wine, olive oil, parsley, sun-dried tomato

 *Chardonnay Villa Margon - Lunelli*

Tagliatelle \$ 24.- 

Tagliatelle pasta, beef ragu' (Bolognese meat sauce), Parmigiano-Reggiano

 *Chianti Classico Brolio - Barone Ricasoli*

ENTRÉES

Lasagne \$ 26.-

House-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 \$ 30.- 


Salmon filet, black rice, grilled vegetables, pesto cream sauce

 *Pinot Nero Meczan -Hofstaetter*


Timballo \$ 20.-

Black rice, roasted vegetables, vegan cheese, basil

 *Pinot Grigio - Livio Felluga*

12 Oz. Marinated Ribeye Steak \$ 35.- 

Roasted potato, arugula, shaved black pepper pecorino cheese

 *Nebbiolo Ebbio - Fontanafredda*

Polpette \$25.-

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.- 
House-made tomato sauce, Taggiasche olives, capers
- Pizza Farmers Market** \$ 19.-  
House-made tomato sauce, mozzarella, stracciatella, mixed seasonal vegetables
- Pizza Pere e Zola** \$ 22.- 
Mozzarella, gorgonzola, stracciatella, 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.- 
House-made tomato sauce, mozzarella, stracciatella, prosciutto di Parma, arugula
- Pizza Calabria** \$ 24.-
House-made tomato sauce, mozzarella, Italian hot sausage, olives, and chilly oil
- Pizza Sicilia** \$ 28.- 
Mozzarella, stracciatella, raw tuna, caramelized red onions, pistachios, honey mustard sauce drizzle
- Pizza Oro Puro (Black dough)** \$ 75.-
Mozzarella, stracciatella, black lumpfish caviar, 23k gold flakes

DESSERTS

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|---|--|--|
| <p><i>Rita-misù (Rita's Tiramisù)</i> \$ 11.- </p> <p><i>Eggs, sugar, mascarpone cheese, espresso, ladyfingers cookies, Marsala wine, cocoa</i></p> | <p>✓</p> | |
| <p><i>Affogato al caffè or Marsala</i> \$ 9.-</p> <p><i>Vanilla ice cream served with a shot of espresso or Marsala wine</i></p> | <p>✓</p> | <p></p> |
| <p><i>Vegan Chocolate cake</i> \$ 11.-</p> | <p></p> | |
| <p><i>Pistachio crème brûlée</i> \$ 11.-</p> <p><i>Orange jam, fresh raspberry</i></p> | <p>✓</p> | <p></p> |
| <p><i>Chocolate Paradiso</i> \$ 11.-</p> <p><i>Flourless chocolate cake, almond biscotti, vanilla Sauce</i></p> <p style="text-align: center;"></p> | <p>✓</p> | <p></p> |

DESSERT WINES

| | Glass(#) | Bottle |
|--|----------|---------|
| <i>Passito di Pantelleria Ben Ryé</i> | \$ 17.- | \$ 95.- |
| <i>Sweet Marsala</i> | \$ 10.- | \$ 55.- |
| <i>Vin Santo del Chianti</i> | \$ 16.- | \$ 80.- |
| <i>Barolo Chinato</i> | \$ 14.- | \$ 75.- |

LUNCH FOCACCIA PANINI

Served 12:00 pm – 4:00 pm

Crudo \$ 17.- 

House-made rosemary focaccia, Prosciutto di Parma, roasted bell peppers, mix green, tomato

Orto \$ 15.-

House-made rosemary focaccia, eggplant, zucchini squash, red and yellow bell pepper, tomato, tofu or provolone cheese



Dindo \$ 16.-

House-made rosemary focaccia, roasted turkey, sundried tomato cream, provolone cheese, avocado

Caprese \$ 15.-

House-made rosemary focaccia, mozzarella, tomato, arugula



OPPI'Z Sliders \$ 15.-

3 house-made buns, beef patties, provolone, grilled tomato, spicy tomato aioli

KID'S MENU
(12 or younger)

\$ 12.- 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

ENJOY OUR TASTING FLIGHTS!

THE RED FLIGHT \$ 25-

Primitivo *Piluna*

Broad, ripe black fruit and spice aromas, with notes of pepper, toasty vanilla and Mediterranean scrub. On the palate, the wine has a robust, concentrated character, a firm structure, and small black fruit and licorice notes on the aftertaste. From Puglia

Lagrein *Hofstaetter*

Lagrein is an ancient grape variety from Trentino-Alto Adige. Its wines are strong and full bodied with plum and wild cherry flavors, and the variety is particularly well known for the deep, dense color it imparts on wines. From Trentino-Alto Adige

Chianti Classico *Brolio Barone Ricasoli*

Intense ruby red color. Scents of small red fruit, vanilla and liquorice. The mouth shows a complex, but velvety fragrance and a long mineral aftertaste, typical of the territory. Blend: 80% Sangiovese, 15% Merlot, 5% Cabernet Sauvignon. From Tuscany

THE WHITE FLIGHT \$ 22-

Pinot Grigio *Livio Felluga*

Extremely bright and flavorful with cream, sliced-lemon and lemon-curd character. Full body. Flavored and lively. Layered texture. From Friuli

Falanghina *Feudi di San Gregorio*

Falanghina is an ancient white-wine grape, of Greek origin and it is the grape variety behind Falernian, the most famous wine of Roman antiquity. Falanghina can have a slight pine scent but is better known for its citrus-blossom aromas, in particular bitter orange. On the palate it typically shows classic apple and pear flavors, with spicy or mineral notes. From Campania

Vermentino di Sardegna *Argiolas*

Very pale straw yellow and fine, persistent perlage. The aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers. The dry, fresh and flavorsome sensation on the palate is followed by a fruity and harmonious aftertaste. From Sardinia

THE TRICOLOR FLIGHT \$ 23-

Colline Teatine Rosato *Masciarelli*

A pale shade of millennial pink, this rosato carries a delicate nose of orchard blossoms, pollen and white grapefruit. It is pithy and textural on the palate, with lots of citrus rind flavors that lend a slight bitter edge to the finish. From Abruzzo

Falanghina *Feudi di San Gregorio*

Lagrein *Hofstaetter*

RED WINES

Glass () Bottle*

ALTO ADIGE

| | | | |
|--------------------------|-----------------------|-----------|-----------|
| <i>Pinot Nero Meczan</i> | <i>J. Hofstaetter</i> | <i>17</i> | <i>60</i> |
| <i>Lagrein</i> | <i>J. Hofstaetter</i> | <i>15</i> | <i>58</i> |

VENETO

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|---|----------------|--|------------|
| <i>Amarone Della Valpolicella</i> | <i>Bertani</i> | | <i>129</i> |
| <i>Valpolicella Ripasso DOC Superiore</i> | <i>Zenato</i> | | <i>72</i> |

PIEDMONT

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|----------------------------------|--------------------------|-----------|------------|
| <i>Barbera d'Asti Tre Roveri</i> | <i>Pico Macario</i> | <i>18</i> | <i>65</i> |
| <i>Barolo DOCG</i> | <i>Michele Chiarlo</i> | | <i>120</i> |
| <i>Barbaresco DOCG</i> | <i>Castello di Neive</i> | | <i>95</i> |
| <i>Nebbiolo Ebbio</i> | <i>Fontanafredda</i> | <i>18</i> | <i>65</i> |

TUSCANY

| | | | |
|---|------------------------|-----------|------------|
| <i>Bolgheri Rosso – Cabernet S.</i> | <i>Grattamacco</i> | | <i>80</i> |
| <i>Nobile di Montepulciano Santa Pia</i> | <i>La Braccasca</i> | | <i>100</i> |
| <i>Brunello di Montalcino Pian delle Vigne</i> | <i>Antinori</i> | | <i>170</i> |
| <i>Chianti Classico Riserva Castello di Fonterutoli</i> | <i>Mazzei</i> | | <i>92</i> |
| <i>Chianti Classico Brolio</i> | <i>Barone Ricasoli</i> | <i>16</i> | <i>58</i> |
| <i>Sangiovese La Vite Lucente</i> | <i>Tenuta Luce</i> | <i>19</i> | <i>75</i> |
| <i>Rosso di Montalcino Poggio Alle Mura</i> | <i>Castello Banfi</i> | | <i>83</i> |

UMBRIA

| | | | |
|---------------------------------|-------------------|--|-----------|
| <i>Sagrantino di Montefalco</i> | <i>Colpetrone</i> | | <i>58</i> |
|---------------------------------|-------------------|--|-----------|

ABRUZZO

| | | | |
|--------------------------------|------------------------------|-----------|-----------|
| <i>Montepulciano d'Abruzzo</i> | <i>Cantina Valle Tritana</i> | <i>13</i> | <i>45</i> |
|--------------------------------|------------------------------|-----------|-----------|

SICILY

| | | | |
|--------------------------------------|----------------|-----------|-----------|
| <i>Primitivo (Zinfandel)</i> | <i>Piluna</i> | <i>13</i> | <i>49</i> |
| <i>Nero d'Avola La Segreta Rosso</i> | <i>Planeta</i> | <i>15</i> | <i>56</i> |
| <i>Nero d'Avola - Organic</i> | <i>Purato</i> | <i>13</i> | <i>48</i> |

SARDINIA

| | | | |
|----------------------------|-------------|--|-----------|
| <i>Cannonau (Grenache)</i> | <i>Pala</i> | | <i>52</i> |
|----------------------------|-------------|--|-----------|

WHITE WINES

| | | <i>Glass(*)</i> | <i>Bottle</i> |
|--|------------------------------|-----------------|---------------|
| <i>Pinot Grigio</i> | <i>Livio Felluga</i> | 17 | 65 |
| <i>Sauvignon Blanc</i> | <i>Bastianich</i> | 14 | 55 |
| <i>Chardonnay Villa Margon</i> | <i>Lunelli</i> | 17 | 65 |
| <i>Gewuertztraminer</i> | <i>J. Hofstaetter</i> | | 75 |
| <i>Falanghina</i> | <i>Feudi di San Gregorio</i> | 15 | 58 |
| <i>Greco di Tufo</i> | <i>Terredora</i> | | 59 |
| <i>Verdicchio dei Castelli di Iesi</i> | <i>Quercia Antica</i> | 14 | 55 |
| <i>Vermentino di Sardegna</i> | <i>Argiolas</i> | 13 | 48 |
| <i>Anthilia</i> | <i>Donnafugata</i> | 14 | 54 |

ROSÉ WINES

| | | | |
|--------------------------------------|------------------------|----|----|
| <i>Sangiovese Rosato Purple Rose</i> | <i>Castello di Ama</i> | 17 | 65 |
| <i>Colline Teatine Montepulciano</i> | <i>Masciarelli</i> | 12 | 44 |
| <i>Rosé Sicilia DOC</i> | <i>Planeta</i> | 13 | 52 |

SPARKLING WINES

| | | | |
|---------------------------|---------------------|----|-----|
| <i>Franciacorta Brut</i> | <i>Cà del Bosco</i> | | 100 |
| <i>Franciacorta Brut</i> | <i>Monterossa</i> | | 100 |
| <i>Prosecco DOC</i> | <i>Villa Sandi</i> | 14 | 54 |
| <i>Organic Prosecco</i> | <i>Tiamo</i> | | 55 |
| <i>Jeio Prosecco Rosé</i> | <i>Bisol</i> | 16 | 65 |

DESSERT WINES

| | | <i>Glass(#)</i> | <i>Bottle</i> |
|---------------------------------------|-----------------------------|-----------------|---------------|
| <i>Moscato d'Asti Strev</i> | <i>Marenco</i> | | 46 |
| <i>Brachetto d'Acqui Pineto</i> | <i>Marenco</i> | | 56 |
| <i>Passito di Pantelleria Ben Ryé</i> | <i>Donnafugata</i> | 17 | 95 |
| <i>Vin Santo del Chianti</i> | <i>Castello del Trebbio</i> | 16 | 80 |
| <i>Barolo Chinato</i> | <i>Marcarini</i> | 14 | 75 |
| <i>Sweet Marsala</i> | <i>Pellegrino</i> | 10 | 50 |

(*) 5 oz. pour (#) 1,5 oz. pour / Corkage fee: \$27 per bottle – max 2 bottles

MINERAL WATERS AND SODA

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|--|--------|
| <i>Acqua Panna Natural Spring Water (Large/Small)</i> | \$ 7/4 |
| <i>San Pellegrino Sparkling Water (Large/Small)</i> | \$ 7/4 |
| <i>San Pellegrino Essenza Flavored Mineral Water</i> | \$ 4.5 |
| <i>San Pellegrino Lemon</i> | \$ 4.5 |
| <i>San Pellegrino Orange</i> | \$ 4.5 |
| <i>Fountain Sodas:</i> | \$ 3.5 |
| <i>CocaCola, Diet Coke, Fanta Orange, Sprite, Dr. Pepper</i> | |
| <i>Lemonade, Unsweetened Iced Tea</i> | \$ 3.5 |

BEERS

Draft (15 oz.)

| | |
|-------------------------------|--------|
| <i>OPPI'Z Italian Pilsner</i> | \$ 9.- |
| <i>Firestone-Walker 805</i> | \$ 7.- |
| <i>Topa Topa IPA</i> | \$ 8.- |

Bottle

| | |
|---|--------|
| <i>Dolomiti Pils</i> | \$ 8.- |
| <i>Dolomiti Rossa</i> | \$ 8.- |
| <i>Figueroa Mountain Hoppy Poppy</i> | \$ 7.5 |
| <i>Figueroa Mountain Danish Red</i> | \$ 7.5 |
| <i>Modelo</i> | \$ 7.5 |
| <i>Stella Lager</i> | \$ 7.5 |
| <i>Guinness</i> | \$ 8.5 |
| <i>Corona Premier</i> | \$ 7.5 |
| <i>Apple Hard Cider</i> | \$ 7.5 |
| <i>Becks or Heineken non-alcoholic beer</i> | \$ 7.5 |

COFFEE AND TEA

(add \$ 1for decaffeinate)

| | |
|------------------------|--------|
| <i>Espresso</i> | \$ 3.5 |
| <i>Cappuccino</i> | \$ 4.5 |
| <i>Latte Macchiato</i> | \$ 4.5 |
| <i>Americano</i> | \$ 3.5 |
| <i>Milk</i> | \$ 3.5 |
| <i>Tea</i> | \$ 3.5 |

OPPI'Z is a modern, nonconventional food concept rooted in the tradition of the Italian cuisine and to the “Slow-food” manifesto.

Motivated by his love for simple but genuine and tasty foods that characterize the Italian cuisine, Guido Oppizzi has reinterpreted the traditional concept of the pizzeria, by designing a unique menu with a great novel variety of gourmet pizzas and a selection of fresh, light and healthy dishes aside some musts of the Italian culinary art prepared according to very original recipes.

Tradition and innovation merge here in a unique harmony!

Our gourmet pizzas are prepared with a secret recipe of naturally, slow (24 hours) fermented dough, combining high quality imported ingredients and farm-fresh local ones. Signature dishes include rice in a bottle, savory cheesecakes, and many vegetarian, vegan, and gluten free options.

**Taste the quality,
taste the difference!**