



3 COURSE LUNCH PRIX FIXE

APPETIZER

Choice of:

- Garden Salad
- House-made Mozzarella Carozza
- Mini Meatball Parmegiana
- Soup of the Day

MAIN COURSE

Choice of:

- House Ground Brisket Burger with French Fries
- Penne with Tomato Sauce
- Chicken Parmegiana
- Thin Crust Margarita (Additional Toppings + 1.25)
- Seared Wild Salmon, Roasted Fennel (+ 5)
- Grilled Flank Steak, Rosemary, Fried Peppers (+7)

DESSERT

Chef's Selection

\$25 + TAX & TIP



LUNCH

STARTERS

- Cornmeal Crusted Calamari 12.5
- Quinoa, Kale, Asiago Arancini 9
- House-Made Mozzarella Carozza 9
- Mini Meatball Parmegiana 10
- Shrimp Scampi, Lemon Caper Sauce 12
- Tuna Tartare, Black Olive Tapenade 14

SALAD

- Mixed Baby Greens, Heirloom Tomatoes,
Slow Roasted Shallot Vinaigrette 10
- Roasted Baby Beets, Sautéed Tuscan Kale,
Strawberries, Toasted Hazelnuts,
Herbed Marscapone, Honey Vinaigrette 12
- Grilled Romaine Hearts,
Smoked Egg Caesar 11
- Gelato Salad
Heirloom Tomato Salad, Baby Arugula,
Basil Gelato 13
- Roasted Exotic Mushrooms, Peppers,
Raisin Caper, Puree, Carrots, Pea Shoots 16

ADDITIONS

- Chardonnay Chicken 4
- Seared Steak Strips 5
- Grilled Marinated Shrimp 6

SANDWICHES

- Oro Bison Burger, Smoked Bacon Sauce 16
- House Ground Brisket Burger 15
- Breaded Chicken Breast, Melted Mozzarella,
Aged Asiago On Ciabatta 13
- Panelle Chickpea Patty, Ricotta, Parmesan Cheese 12
- Grilled Italian Three Cheese Sandwich,
Roasted Red Pepper, Arugula 13

PASTA

- Penne with Tomato Basil Sauce 16
- Buckwheat Cavatelli, Roasted Corn, Dandelion Greens,
Truffle Vinaigrette 22
- Ricotta Gnocchi, Seasonal Vegetables,
Parmesan Broth 16
- Tagliatelle, Duck Bolognese, Green Peas 23
- Quinoa Rigatoni, Basil And Pepperoni Ragu 16
- Three Cheese Baked Macaroni,
Artichoke Coconut Milk Béchamel 20
- Spaghetti Squash,
Seasonal Vegetable "Bolognese" 14
- Spinach Fettuccini, Smoked Ham,
Cherry Tomatoes, Summer Squash 21
- Squid Ink Linguini, Shrimp, Mussels,
Calamari, Clams 26

MEAT & POULTRY

- 1/2 Roasted Chicken, Lemon Garlic Rub 19
- Chicken Cutlet Parmegiana 19
- Veal Marsala, Sautéed Mushrooms, White Beans 22
- Veal Cutlet Parmegiana 26
- Rosemary Skirt Steak, Charred Peppers 25

FISH

Baked Shrimp, Garlic Scapes,
Lemon Verbena Olive Oil 25

Grilled Octopus, Pickled Jalapeños,
Marinated Ramps, Marcona Almonds 25

Seared Wild Salmon, Roasted Fennel 23

Grilled Whole Branzino, Oregano Oil 25

PIZZA

Thin Crust

Oro Pizza - Tomato, Ham, Mushroom,
Mozzarella, Arugula 18

Tomato, Three Cheese Blend, Basil 15

Artichoke, Aged Parmesan,
Chardonnay Chicken, Roasted Apples 19

Basil Pesto, Mozzarella,
Seasonal Vegetables 16

Cast Iron Deep Dish

Tomato, Mozzarella, Seasonal Vegetables 16

Tomato, Aged Asiago, Duck Confit, Figs 20

Pepperoni Ragu, Mozzarella, Basil 15

SIDES

5 each

Italian Herb Truffle Frites

Roasted Fingerling Potatoes

Porcini Risotto, Mascarpone

Sautéed Haricots Verts Almondine

Spinach Florentine

Sautéed Seasonal Vegetables

Corn Crème Brûlée

All ingredients come from locally grown farms.

Consuming raw or under-cooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food borne illness.



DINNER

RAW BAR

East Coast Oysters / 6pcs 14

Jumbo Shrimp / 4pcs 16

Little Neck Clams / 6pcs 12

STARTERS

Clams Oreganata 13

Crunchy Calamari - Cornmeal Crusted 15

Tuna Tartare - Black Olive Tapenade 16

Prosciutto Di Parma with Seasonal Melon 14

Carrozza - House-made Mozzarella 10

Arancini - Quinoa, Kale, Asiago 11

Mini Meatballs Parmegiana - Tomato Basil Sauce 11

Grilled Cheese Sampler - Three Cheese Blend 13

PIZZAS

Thin Crust

Oro - Ham, Mushroom, Mozzarella, Arugula 17

Argento - Three Cheese Blend, Tomato, Basil, Evoo 15

Rame - Basil Pesto, Mozzarella, Seasonal Vegetables 16

Cast Iron Deep Dish

Nichel - Artichoke Béchamel,
Aged Parmesan, Chicken, Apples 19

Ottone - Aged Asiago, Duck Confit, Figs, Tomato 20

Bronzo - Pepperoni Ragu, Mozzarella, Basil 15

SALAD

- Gelato Salad - Heirloom Tomato Salad,
Baby Arugula, Basil Gelato 13
- Mixed Baby Greens - Heirloom Tomatoes,
Shallot Vinaigrette 10
- Romaine - Grilled Hearts, Smoked Egg Caesar 11
- Chefs' Salad - Beets, Kale, Strawberries, Hazelnuts,
Herbed Mascarpone, Honey Vinaigrette 14
- Roasted Exotic Mushrooms, Peppers,
Raisin Caper, Puree, Carrots, Pea Shoots 16

HOUSE-MADE PASTA

- Tagliatelle - Duck Bolognese, Green Peas 26
- Ravioli - Ricotta, Beets, Walnut Sauce 20
- Three Cheese Baked Macaroni
Artichoke & Coconut Milk Béchamel 22
- Quinoa Rigatoni - Pepperoni Ragu, Basil 19
- Buckwheat Cavatelli - Dandelion Greens,
Corn, Truffle Vinaigrette 24
- Spinach Fettuccini - Smoked Ham,
Cherry Tomatoes, Seasonal Squash 23
- Squid Ink Linguini -
Shrimp, Mussels, Calamari, Clams 27
- Spaghetti Squash -
Seasonal Vegetable Bolognese 16
- Ricotta Gnocchi -
Seasonal Vegetables, Parmesan Broth 19

MEAT & POULTRY

All Chickens Are Organic

- ½ Roasted Chicken - Lemon Garlic Rub 22
- Chicken Milanese - Tomato, Arugula, Mozzarella 21
- Marinated Chicken - Port Wine, Figs, Carrot Puree 22
- All Natural Veal Cutlet Parmegiana 28
- Berkshire Pork Chop - Stuffed with Spinach, Walnuts 25

THE BUTCHERS BLOCK

Dry-Aged Steaks From Double R Ranch

8 Oz Grilled Filet Mignon 37

Veal Chop - Mushroom Au Jus 39

28 Oz Tomahawk Ribsteak -
Charred Peppers, Rosemary 52

THE FISHERMAN

Octopus - Pickled Jalapeños,
Marcona Almonds, Ramps 28

Shrimp - Garlic Scapes,
Lemon Verbena, Olive Oil 26

Salmon - Roasted Fennel 24

Sea Bass - White Wine Caper Sauce 26

Branzino 29

SIDES

The Greens

Broccoli Rabe 7

Seasonal Vegetables 7

Spinach Florentine 7

Haricots Verts Almondine 7

The New Classics

Corn Crème Brûlée 8

Porcini Risotto, Mascarpone 8

Fingerling Potatoes 8

Creamy Polenta 8

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WINE

Rodney Strong Merlot (Sonoma County)	51
Rutherford Hill Merlot Napa Valley	59
Souverain Merlot Sonoma County	49
Hess Select Syrah Sonoma County	38
Oberon Cabernet Sauvignon Napa Valley	56
Stags Leap Cabernet Sauvignon Napa Valley	105
Kenwood Cabernet Sauvignon Sonoma	51
Robert Mondavi Cabernet Sauvignon Napa Valley	63
Simi Winery Cabernet Sauvignon Sonoma County	65
Castle Giocondo Rosso di Montalcino "Campo ai Sassi" Tuscany	48
Riffing Chianti Classico Riserva Ducale Gold Tuscany	92
Ruffino "Lodola Nuova" Vino Nobile di Montepulciano Tuscany	49
Castello di Gabbiano Chianti Classico Tuscany	41
Sette Ponti "Crognolo" Tuscany	69
Donnafugata "Sedara" Nero d'Avola Sicily	40
Masi Amarone Costasera Veneto	115
Luigi Righetti Amarone Veneto	85
Sartori Amarone	89
Bertani Amarone Villa Aruedi Veneto	135
Dom Perignon Champagne	280
Veuve Clicquot Brut Champagne	145
Moet & Chandon Brut Imperial Champagne	140
Piper Sonoma Brut Sonoma	39
Villa Sandi Prosecco Italy	39
Donnafugata Anthilia Cataratto/Ansonica Sicily	39
Salviano Orvieto Classico Umbria	41

Frescobaldi Pomino Chardonnay il Benefizio Tuscany	65
Santa Margherita Pinot Grigio Alto Adige	59
Altanuta Pinot Grigio	45
Fontannafredda Barolo Serralunga Piedmont	108
Michele Chiarlo Barolo Piedmont	110
Michele Chiarlo Babaresco Piedmont	85
Pio Cesare Nebbiolo Piedmont	57
Brancaia il Blu Super Tuscan Tuscany	160
Brancaia Tre Cabernet/Sangiovese/Merlot Tuscany	56
Ornellaia Serre Nuove	113
Ornellaia le Volte Tuscany	59
Frescobaldi Mormoreto Super Tuscan Tuscany	120
Nardi Brunello di Montalcino	135
Beringer Cabernet Sauvignon Knights Valley	65
Sequoia Grove Cabernet Sauvignon Napa Valley	105
Kendall-Jackson Vintners Reserve Pinot Noir Sonoma County	48
Matua Valley Pinot Noir Marlborough New Zealand	41
Penfolds Shiraz Coonawarra Bin 128 Australia	62
Peter Lehman Cabernet Sauvignon Baroosa Australia	50
Silver Oak Alexander Valley	145
Chimney Rock	132
Ruffino Modus	61
Banfi Rosso di Montalcino	65
Michele Gavi	47
Pio Cesare Gavi Piedmont	55
Robert Mondavi Chardonnay Napa Valley	55
Beringer Chardonnay Napa Valley	46
Sonoma Cutrer Russian River Chardonnay Sonoma	49
Monterey Chardonnay Monterey	41
Chateau St Jean Chardonnay Monterey	41
Bonterra Organic Viognier Mendocino	43
Robert Mondavi Fume Blanc Napa Valley	45
Kenwood Sauvignon Blanc Sonoma	43
Hogue Johannesburg Riesling Washington State	39
Prisoner Cabernet Sauvignon Napa Valley	99
Gaja ca'Mercanda Promis	97