



APPETIZERS

REGULAR PRICE / **HAPPY HOUR**

GARLIC BREAD \$6

Toasted house focaccia, garlic oil and parmesan cheese

ADDITIONS: *Mozzarella Cheese* +\$4

JUMBO WINGS (6PC) \$12 / \$8

Crispy wings, buffalo or BBQ, with carrots & celery, served with ranch or bleu cheese sauce

MAC & CHEESE BITES \$10 / \$6

Fresh pasta with four-cheese blend, breaded and fried, served with chipotle queso sauce

TRUFFLE FRIES \$10 / \$6

Crispy potato dippers, truffle and parmesan, served with garlic aioli dipping sauce

PORK BELLY BITES \$13 / \$8

12-Hour slow smoked pork belly, house BBQ sauce, crispy shallots and jalapeño aioli

FRIED CALAMARI \$18

Lightly breaded and fried calamari with zucchini sticks & hot cherry peppers, served with marinara & garlic aioli

CAESAR SALAD



SOUPS & SALADS

ADDITIONS:

Grilled Chicken +\$8 / *Grilled Shrimp* +\$12
Avocado +\$3

REGULAR PRICE / **HAPPY HOUR**

APPLE MANCHEGO SALAD \$12 / \$8

Arugula, Honeycrisp apple, Manchego cheese, Marcona almonds and lemon-basil dressing

CAESAR \$10 / \$6

Romaine lettuce, crouton and Romano cheese

DON'S SALAD \$10

Mixed greens, carrots, cucumbers, olives, red onion, pepperoncini, croutons and house red wine dressing

ANCIENT GRAIN SALAD \$12

Brown rice, red rice, quinoa, arugula, pumpkin seed, carrots, red wine vinaigrette, cherry tomatoes and onions

SOUP OF THE DAY \$10

Ask your server for our current selection

ANTARCTIC SALMON



ENTREES

AVAILABLE AFTER 5PM

NEW YORK STEAK* \$42

Served with rosemary garlic butter and buttery mashed potatoes

OTTIMO DUROC PORK CHOP \$32

Herb-crusted & pan-seared with cremini mushrooms, hot cherry peppers, confit cherry tomatoes and wilted spinach

MEDITERRANEAN BRANZINO* \$32

Crispy skin, sautéed cherry tomatoes, olives & zucchini with lemon and fine olive oil

ANTARCTIC SALMON* \$28

Herb-roasted, served with grilled asparagus and lemon butter sauce

SIDES

AVAILABLE AFTER 5PM

SAUTÉED BROCCOLINI \$10

Garlic butter and toasted pine nuts

MASHED POTATOES \$10

Whipped Yukon Gold Potatoes with butter

RIGATONI OR SPAGHETTI \$12

Choice of marinara, alfredo, or garlic & oil

SAUTÉED BROCCOLINI



MAC & CHEESE BITES



HOUSE BURGERS

Served on a delicious garlic & herb brioche bun with garlic aioli. Comes with your choice of freshly made French fries or side house salad

ADDITIONS: *Onion Rings* +\$5 / *Truffle Fries* +\$6 / *Avocado* +\$3
SUBSTITUTIONS: *Portabello Mushroom Cap* OR *Grilled Chicken* +No Charge

REGULAR PRICE / **HAPPY HOUR**

SIGNATURE OTTIMO BURGER* \$20 / \$15

8oz beef patty, sharp cheddar, crispy fried onion, Applewood smoked bacon, lettuce and tomato

SIGNATURE OTTIMO BURGER



BBQ PEPPER BURGER* \$21 / \$15

8oz beef patty, pepper jack cheese, BBQ sauce, crispy onion straws and roasted jalapeño

DINNER MENU



OPEN DAILY
5:00PM — 9:00PM

HAPPY HOUR
2:00PM — 7:00PM

TABLE RSVP
(725) 214-4950

EXECUTIVE CHEF
JOEL OTT



FRESH PASTA AVAILABLE AFTER 5PM

SHRIMP SCAMPI* \$26

Jumbo shrimp simmered in citrus-garlic-butter sauce, tossed with spaghetti and finished with seasoned breadcrumbs

ALFREDO \$18

Fusilli pasta, garlic cream sauce with parmesan

ADDITIONS: *Grilled Chicken* +\$8 / *Grilled Shrimp* +\$12

SPAGHETTI & MEATBALLS \$24

Beef & ricotta house meatball, fresh pasta and marinara

RIGATONI \$24

Served with roasted Italian sausage and pink basil sauce

CHICKEN PARMESAN \$28

Breaded fried chicken baked with marinara and cheese, served with rigatoni marinara

CHICKEN PICATTA \$28

Chicken cutlets sautéed in a white wine lemon butter sauce with capers, served with fusilli pasta

CHICKEN MARSALA \$30

Chicken cutlets sautéed with cremini mushrooms, sweet marsala wine and fresh pappardelle pasta

SHRIMP SCAMPI



20% gratuity will be added for parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PESTO CHICKEN PIZZA



NY-STYLE HAND TOSSED GOURMET PIZZA

HAPPY HOUR / 12" / 16"

- MARGHERITA \$10 / \$15 / \$24**
San Marzano tomato sauce, basil and mozzarella

MUSHROOM \$16 / \$26
Red sauce with roasted cremini mushrooms

PESTO CHICKEN \$18 / \$29
Basil pesto, grilled chicken, pine nuts and roasted cherry tomatoes

PEPPERONI \$12 / \$17 / \$28
Marinara sauce and cup 'n' char pepperoni

SAUSAGE \$12 / \$17 / \$28
Traditional Italian fennel sausage

SAUSAGE & PEPPERONI \$12 / \$17 / \$28
Classic meat pizza combo

MEATBALL \$17 / \$28
Marinara sauce, meatballs and mozzarella

ALOHA \$17 / \$28
Slow-smoked pork belly, pineapple, torn basil and red onion

- VEGGIE DELUXE \$16 / \$26**
Roman artichokes, mushrooms, onions, olives, grilled zucchini and fire-roasted peppers

KITCHEN SINK \$17 / \$28
Marinara, garlic, spinach, onion, mushrooms, olives, Italian sausage, pepperoni and ricotta

CAPRICCIOSA \$18 / \$29
Rosemary baked ham, cremini mushrooms, Roman artichoke and Mediterranean olives

MEAT DELUXE \$18 / \$29
Cup 'n' char pepperoni, fennel sausage, shredded chicken, Italian ham and house meatballs

VEGGIE BIANCA \$12 / \$16 / \$26
Roasted garlic ricotta, grilled zucchini and sun-dried tomatoes

CHICKEN BACON ALFREDO \$18 / \$29
Garlic-parmesan cream sauce, Applewood smoked bacon, chicken breast, parmesan and mozzarella



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CRAFT BEER & CIDER REGULAR PRICE / HAPPY HOUR

- CZECH PLZ PILSNER \$8 / \$5**
5.0% ABV - 12oz - Crafthaus Brewery

ATOMIC TORPEDO IMPERIAL IPA \$8 / \$5
8.2% ABV - 19.2oz - Sierra Nevada Brewing

90-MINUTE IPA \$12 / \$8
9% ABV - 19.2oz - Dogfish Head Craft

ARROGANT BASTARD ALE \$12 / \$8
7.2% ABV - 19.2oz - Stone Brewing

DRAGON'S MILK BOURBON \$16 / \$10
BARREL AGED STOUT
11.0% ABV - 22oz - New Holland

GOLDEN MONKEY \$9 / \$6
BELGIAN TRIPEL
9.5% ABV - 12oz - Victory Brewing

OBSIDIAN STOUT \$8 / \$6
6.4% ABV - 12oz - Deschutes Brewery
- LA FIN DU MONDE \$9 / \$6**
BELGIAN TRIPEL
9.0% ABV - 12oz - Unibroue

SYMPHONIC CHRONIC \$10 / \$8
DOUBLE HAZE
9.0% ABV - 19.2oz - Deschutes Brewery

BEL AIR SOUR \$8 / \$6
5.8% ABV - 12oz - Brooklyn Brewery

SUPER FRUIT CIDER \$9 / \$6
5.5% ABV - 16oz - Coronado Brewing Co.

HARD APPLE CIDER \$9 / \$6
6.0% ABV - 16oz - Coronado Brewing Co.

SOUR MONKEY \$9 / \$6
TRIPEL BRETTANOMYCES
9.5% ABV - 12oz - Victory Brewing

DRAGON'S MILK BARREL-AGED STOUT



DRAFT BEER REGULAR PRICE / HAPPY HOUR

16oz \$12 / \$5 22oz \$16 / \$8

Get drafted into our lineup of refreshing brews, guaranteed to be a draft pick you'll love!

Ask your server for our current selection.

20% gratuity will be added for parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

