



DINNER MENU



OPEN DAILY
5:00PM — 9:00PM

HAPPY HOUR
2:00PM — 7:00PM

TABLE RSVP
(725) 214-4950

EXECUTIVE CHEF
JOEL OTT

APPETIZERS

REGULAR PRICE / HAPPY HOUR

GARLIC BREAD \$6

Toasted focaccia, garlic oil & 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

CHARCUTERIE BOARD \$18

Italian meats & cheeses, seasonal fruit and house garlic bread

FRIED CALAMARI \$18

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

½ lb. PICKLE BRINED CHICKEN FINGERS \$12

Marinated in tangy pickle brined, fried crispy and served with buffalo sauce and ranch

ROCK SHRIMP SCAMPI \$18

Crispy pan fried breaded rock shrimp finished with lemon, garlic and butter

HOUSE MEATBALL \$12

Tender 100% beef meatball simmered in house marinara and baked with herbed ricotta cheese, mozzarella and parmesan

MAC & CHEESE BITES



CAESAR SALAD



SOUPS & SALADS

ADDITIONS:

Grilled Chicken +\$8 / Grilled Shrimp +\$12

8oz Atlantic Salmon +\$15 / Avocado +\$3

APPLE MANCHEGO SALAD \$12 / \$8

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

CAESAR SALAD \$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

STRAWBERRY BALSAMIC SALAD \$12

Creamy balsamic dressing, fresh sliced strawberries, mixed greens, toasted pistachios, queso fresco

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

STACKED & WRAPPED

Burgers are served on a poppy seed challah bread bun with garlic aioli.
All items served with your choice of French Fries or Side 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

CLASSIC SMASH BURGER* \$19

Double 4oz patties smashed with caramelized onions, melted 3-cheese blend, lettuce and tomato

PASTRAMI REUBEN \$22

7oz of slow smoked brisket pastrami, caramelized sauerkraut, swiss cheese and 1000 Island dressing on marble rye

CRISPY CHICKEN WRAPS (CHOOSE ONE) \$19

Spicy buffalo with spring salad mix tossed with ranch and cheddar cheese
OR Pesto caesar with crisp romaine, caesar dressing and house pesto



SIGNATURE OTTIMO BURGER

ENTREES

AVAILABLE AFTER 5PM

12oz NEW YORK STEAK* \$42

Finished with garlic butter, served with choice of French fries, broccolini or house salad

ATLANTIC SALMON* \$24

Sautéed ancient grain mix with wilted spinach and lemon tarragon cream sauce

FISH & CHIPS \$18

10oz beer battered cod filet, served with fries, coleslaw, tarter sauce and a slice of lemon



ATLANTIC SALMON

SIDES

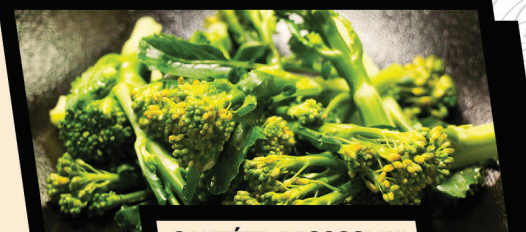
AVAILABLE AFTER 5PM

SAUTÉED BROCCOLINI \$10

Sautéed with garlic butter

RIGATONI OR SPAGHETTI \$12

Choice of marinara, alfredo, or garlic & oil



SAUTÉED BROCCOLINI

ROCK SHRIMP CAJUN PASTA



FRESH PASTA AVAILABLE AFTER 5PM

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

CHICKEN PARMESAN \$28

Breaded chicken baked with marinara & cheese, served with rigatoni

ROCK SHRIMP CAJUN PASTA \$25

Jumbo shrimp sautéed with spinach, garlic, cherry tomatoes with Cajun cream sauce and fusilli pasta

PESTO CHICKEN PIZZA



DINNER MENU



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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 BARREL AGED STOUT \$16 / \$10
11.0% ABV - 22oz - New Holland

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

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

SYMPHONIC CHRONIC DOUBLE HAZE \$10 / \$8
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 TRIPEL BRETTANOMYCES \$9 / \$6
9.5% ABV - 12oz - Victory Brewing

DRAGON'S MILK BARREL-AGED STOUT



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



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.