



DINNER MENU



OPEN DAILY
5:00PM — 9:00PM

HAPPY HOUR
2:00PM — 5:00PM

TABLE RSVP
(725) 214-4950

APPETIZERS

GARLIC BREAD \$6
Toasted house focaccia, garlic oil and parmesan cheese

ADDITIONS: *Mozzarella Cheese* +\$4

JUMBO WINGS (6PC) \$12
Crispy wings, buffalo or BBQ, with carrots & celery, served with ranch or bleu cheese sauce

MAC & CHEESE BITES \$10
Fresh pasta with four-cheese blend, breaded and fried, served with chipotle queso sauce

TRUFFLE FRIES \$10
Crispy potato dippers, truffle and parmesan, served with garlic aioli dipping sauce

PORK BELLY BITES \$13
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



MAC & CHEESE BITES

CAESAR SALAD



SOUPS & SALADS

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

APPLE MANCHEGO SALAD \$12
Arugula, Honeycrisp apple, Manchego cheese, Marcona almonds and lemon-basil dressing

CAESAR \$10
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

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

SIGNATURE OTTIMO BURGER* \$20
8oz beef patty, sharp cheddar, crispy fried onion, Applewood smoked bacon, lettuce and tomato

BBQ PEPPER BURGER* \$21
8oz beef patty, pepper jack cheese, BBQ sauce, crispy onion straws and roasted jalapeño



SIGNATURE OTTIMO BURGER

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



DINNER MENU

OPEN DAILY
5:00PM — 9:00PM

HAPPY HOUR
2:00PM — 5:00PM

TABLE RSVP
(725) 214-4950

PIZZA BY THE SLICE

\$7

PEPPERONI / CHEESE / VEGGIE



NY-STYLE HAND TOSSED GOURMET PIZZA

- MARGHERITA \$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 \$17 / \$28
Marinara sauce and cup ‘n’ char pepperoni

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

SAUSAGE & PEPPERONI \$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 \$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

16oz: \$12 22oz: \$16

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.