



Oggi

B I S T R O

M E N U

Antipasti Appetizers

Crab Cakes 24

Crab Cakes fried and served with aioli

Bruschetta 8

Toasted crostini bread topped with freshly chopped roma tomatoes, onions, fresh basil & garlic mixed with extra virgin olive oil.

Calamari Fritti 18

Fresh calamari prepared in a seasoned batter & fried to perfection.

Shrimp Diavolo 24

Shrimps sautéed in a white wine spicy tomato sauce.

Cozze Marinara 21

Mussels sautéed in white wine & tomato sauce.

Insalate Salad Bar

Insalata Cesare [Cesar Salad] 16

Fresh romaine lettuce tossed in creamy dressing.

Insalata Mista Primavera [Spring Mix Salad] 16

Drizzled with authentic homemade dressing.

Insalata di Arrugala e Formaggio di capra [Arrugala & Goat Cheese] 18

Homemade vinaigrette sprinkled with walnuts & cranberries.

Caprese Salad 21

Ripe tomatoes & creamy mozzarella topped with fresh basil leaves drizzled in olive oil & balsamic vinegar.

Pizza

ALL PIZZAS ARE FRESHLY MADE IN HOUSE & ON DEMAND.

Prosciutto Arugula Goat Cheese 24

Topped with prosciutto, arugula, & goat cheese.

Calabrese 23

Topped with hot calabrese sausage sopressatta & pancetta.

Chicken Pesto 24

Topped with sun-dried tomatoes, grilled chicken, black olives, & artichokes.

Pepperoni 16

Topped with signature mozzarella cheese & pepperoni.

Oggi Bistro 23

Topped with anchovies, black olives, & calabrese nduja.

Cheese 19

Topped with the finest mozzarella.

Pasta

Roman Gnocchi 26

Authentic gnocchi made in-house with rosé sauce & basil leaves, topped with fresh graded parmigiana.

Rigatoni Oggi Bistro 21

Fresh rigatoni in a plum tomato sauce mixed with our wheel of parmigiano.

Fettuccine Oggi Bistro 24

Homemade fettuccine in alfredo sauce, mushrooms & grilled chicken.

Pappardelle 26

Hand cut pasta with a hearty meaty bolognese sauce topped with fresh graded parmigiana.

Fettuccine al Salmone 29

Homemade fettuccine sautéed in white wine cream sauce with smoked salmon.

Carne, Pollo, e Pesce

16 oz Bistecca [Rib Eye or New York Steak] 49

Marinated & aged to perfection on an open flame grill, paired with roasted oven potatoes with rosemary seasoning & a medley of fresh seasonal vegetables.

Chicken or Veal Parmigiana 24

Oven-cooked chicken or veal dusted with herbs topped with mozzarella & paired with pasta or seasoned vegetables & potatoes.

Seafood Risotto 35

Arborio rice with vegetable stock, herbs, silk butter in a rich tomato sauce mixed with a medley of seafood.

Chicken or Veal Scallopini 24

Sautéed in a white wine sauce & mushrooms paired with pasta or seasoned vegetables & potatoes.

Salmon Salsa di Arrangi 29

Sautéed in a pan with white wine, dijon mustard & fresh oranges & paired with pasta or seasoned vegetables & potatoes.

Seafood Casserole for Two 62

A medley of seafood & whitefish in a tomato sauce prepared for two.

Dolce

A variety of fresh desserts prepared daily.

Ask server for details

Special occasion & wedding cakes available.

Every Monday & Tuesday
1/2 Price Bottles of Wine

Every Monday - Thursday • Lunch 11 - 2:30
1/2 Price Bottles of Wine

*Prices are subject to change without notice *Some items may change due to season
ALLERGY DISCLAIMER: Please be advised that our food may have come in contact or contain peanuts,
tree nuts, soy, milk, eggs, wheat, shellfish or fish.
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