

apps

O&B MUSHROOM SOUP

with a little extra porcini
(no cream or butter) 6.75

TUSCAN WHITE BEAN & SMOKED HAM HOCK SOUP

crispy rosemary & extra virgin
olive oil 6.75

GRILLED CALAMARI PUTTANESCA

anchovies, capers, tomatoes, black olives
& smoked paprika 10.25

JUMBO BLACK TIGER SHRIMP RISOTTO

sweet pea & crispy pancetta 14.25

to share

FRIED CALAMARI

lightly battered calamari served with lemon,
roasted garlic & caper mayo 10.25

BRUSCHETTA

three pieces of crispy rosemary pizza bianca
topped with ripened tomatoes, basil,
roasted garlic & balsamic 6.95

FONTINA, MOZZARELLA & PARMESAN CHEESE FONDUE

assorted Italian flatbreads, sticks
& crostini 15.50

RISOTTO BALLS

crispy risotto balls stuffed with porcini
mushroom & mozzarella on homemade
tomato sauce 9.95
...as a main 16.25

YUKON GOLD FRIES

tossed with Parmigiano-Reggiano, served
with lemon & roasted garlic mayo 6.95

SWEET POTATO FRIES

with smoky tomato mayo 7.95

starter salads

MIXED GREENS

baby romaine, spinach, arugula, endive, radish, beet, sundried cranberries & candied pecans,
white balsamic & apple vinaigrette 6.25

CLASSIC CAESAR

balsamic croutons, maple bacon in creamy garlic & Parmigiano-Reggiano dressing 8.50

GAZPACHO SALAD

crispy ciabatta croutons, toasted almonds, ripened tomato, cucumber, hearts of romaine,
grilled red peppers & red onions in charred Roma tomato vinaigrette 8.95

MAKE YOUR SALAD A MEAL...

add Jail Island salmon 10.00

add a grilled lemon chicken breast 9.00

add a grilled jumbo shrimp 9.00

SOUP & SALAD LUNCH COMBO

choice of soup & side salad, served with artichoke pizzetta bianca 12.95

(only available at lunch, 11:30am—3:00pm)

pasta

for gluten free, add 1.50

SPICY ITALIAN SAUSAGE RAGÙ

bite sized lasagne shaped pasta, wilted spinach, basil & classic tomato sauce 15.95

CLASSIC FETTUCCINE ALFREDO

fettuccine in a Parmigiano-Reggiano cream sauce 13.75

...add roasted chicken 2.95

...add rock shrimp 4.50

GNOCCHI & VEAL

handmade potato gnocchi in slow braised veal shank, garlic, tomato & red wine ragù 17.95

O&B MACARONI & CHEESE

aged white cheddar, Parmigiano-Reggiano & goat cheese 12.95

...add Stemmler's double smoked bacon 3.25

...add roasted chicken & sweet garden peas 3.25

ROCK SHRIMP LINGUINE

tomato, basil pesto, white wine & extra virgin olive oil 16.50

SMOKED SALMON PENNE ALLA VODKA

oven roasted tomato & basil in a vodka spiked rosé sauce 15.25

SMOKED CHICKEN FUSILLI

wild mushrooms, sugar snap peas & tomato cream sauce 15.25

pizza from our wood stone oven

MARGHERITA

oven roasted Roma tomatoes, bocconcini
& basil 12.25

...add prosciutto di Parma 3.25

FUNGHI

oven roasted mushrooms, caramelized
onions, Parmigiano-Reggiano, Taleggio
& black pepper 14.95

GIOVANNI

Italian sausage, salami, mozzarella,
red onion & hot peppers 14.95

GIARDINIERA

grilled zucchini, eggplant,
glazed onions, fire roasted peppers
& sundried tomato 14.50

POLLO E FUNGHI

grilled chicken, portobello mushrooms,
Woolwich goat cheese, basil pesto
& tomato sauce 15.95

In the interest of all guests, we cannot accommodate changes or substitutions. We will do our utmost to assist with food allergies, though we are unable to guarantee an allergen-free kitchen environment.

burgers & sandwiches

served with your choice of Caesar or fries

CLASSIC

flame broiled 100% chuck beef with dill
pickle & roasted garlic mayo 12.95

CHICKEN

lean ground chicken, crispy pancetta,
smoked Provolone & balsamic
glazed onions 13.95

PORTOBELLO

fire roasted red peppers, oven dried Roma
tomatoes, pickled eggplant, goat cheese
& basil pesto 14.25

top up your burger...

crispy bacon, sautéed mushrooms,
aged cheddar 1.95 each

CHICKEN PARMIGIANA PANINI

crispy pancetta, tomato & arugula 13.75
(only available at lunch, 11:30am—3:00pm)

ROASTED ANGUS BEEF BAGUETTE

portobello mushrooms, Gorgonzola
& arugula with roasted garlic
horseradish mayo 15.25
(only available at lunch, 11:30am—3:00pm)

mains

ROAST CHICKEN & GNOCCHI

rosemary gnocchi, sautéed mushrooms
& roasted garlic jus 24.95

AUSTRALIAN LAMB RACK

lamb sausage shepherd's pie
& pan jus 32.95

OSSO BUCO

veal shank slowly braised in red wine
& risotto 18.25

GRILLED CALAMARI PUTTANESCA

anchovies, capers, tomatoes, black olive &
smoked paprika with broccolini & rosemary
flatbread 17.50

SMOKY BLACK ANGUS BRISKET & WILD MUSHROOM

GRB slow braised beef, hand rolled
tagliatelle pasta, broccolini & Marsala wine
cream sauce 25.95

steaks

served with chef's daily vegetables & peppercorn sauce
with a choice of roasted garlic & Pecorino mashed potatoes or fries

12 OZ AGED BLACK ANGUS BEEF STRIPLOIN

32.95

6 OZ BEEF TENDERLOIN WRAPPED IN STEMMLER'S DOUBLE SMOKED BACON

32.95

sides

ROASTED GARLIC & PECORINO MASHED POTATOES

5.95

BUTTERED BROCCOLINI

5.95