

OYG

{New World Italian}

TO SHARE

OCTOPUS CARPACCIO 17*
Tuna Poke | Seaweed | Pine Nut
Cured Mackerel

ZUPPA NAPULITANA 8
Chilled Mozzarella Broth | Basil
Heirloom Tomatoes | Trampetti Olive Oil

ROMAN ARTICHOKE HEARTS 13
Bagna Cauda Aioli | Pickled Ramp Mignonette

SPAGHETTI CARBONARA FRITTERS 8
Smoked Pancetta | Pea Tendril | Fava Bean Pesto

ITALIAN 'TOSTADA' 14
Shredded Goose | Bone Marrow Salsa
Fresh Mozzarella | Iceberg Slaw

FRIED GREEN TOMATOES BLT 12
Fried Pork Belly | Housemade Pimento | Wild Arugula
Citrus Drizzle | Tomato Bacon Jam

FROM THE GARDEN

SIMPLE PLEASURES 10
Wild Arugula | Shaved Parmigiano | Apple Balsamic Drizzle

SNAP PEA SALAD 11
Watercress | Heirloom Tri-Color Carrots | Green Goddess | Green Almonds | Coconut Gremolata

GUIDO'S GODFATHER 13
Grilled Baby Iceberg | Fontina & Fennel Salame | Mixed Peppers & Carmelized Onions
Taggiasca Olives | Roasted Artichoke Dressing

NOT YOUR NONNA'S CAPRESE 12
Pulled Mozzarella | Black Pepper Strawberries | Rhubarb Marmalade | Toasted Almonds | Pea Tendrils

FLOUR & WATER

OYG LASAGNA 22
Our Original Layered Pasta Bowl | Paulie's Spiced Provolone Sausage | Ricotta
San Marzano Tomatoes | Basil | Grated Parmigiano

RASCALLY RABBIT 27
Pappardelle | Braised Rabbit Ragout | Calabrese | Nicoise Olives | Montasio

DOMINICK 'SONNY BLACK' NAPOLITANO 19
Fusilli | Wild Mushrooms | Fried Eggplant | Fava Beans | Whipped Ricotta | Tomato Gravy | Black Garlic

REUBEN MAC & CHEESE 22
Hollow Tubed Pasta | Buffalo Pastrami | Sauerkraut | Béchamel | Toasted Rye Breadcrumbs | Emmentaler

POTATO GNOCCHI 22
Morel Mushrooms | Grilled Asparagus | Baby Heirloom Tomatoes | Sage | Fromage Blanc

DINNER BELL

THE PRETTY PANTS BANDIT 18
Open Faced Portobello & Quinoa Burger | Naan Bread | Spinach | Punjabi Tomato Relish | Sweet Potato Fries

JOE PESCE 37*
Pan Seared Black Cod | Stone Fruit Salsa | Green Almonds | Grilled Scallions & Tri-Color Carrots | Miso Glaze

GREEN ACRES 35*
Buffalo 'Porchetta' | Locally-Raised Pork Belly | Chilled Salsa Verde Potato Salad | Lemon Caper Aioli | Italian Hush Puppies

MARCO POLLO 27*
Grilled Chicken Wings | Chicken Apple Sausage | Shishito Peppers | Fresno Chili | Balsamic Soy Vinaigrette

THE LIGHTER SIDE 21
Spiced Tofu | Lentil 'Meatless' Balls | English Peas & Favas | Artichoke & Tomato Sugo

RALPH 'RALPHIE BONES' MOSCA 38*
Grilled Lamb T-Bone | Heirloom Bean Ragout | Zucchini Fritters | Adobo Sauce | Orange

GRAZING THE PASTURE

12 oz ALLEN BROTHERS PRIME NEW YORK 47*

8 oz 'SRF' ZABATON 38*

8 oz GILLETTE BUFFALO TENDERLOIN 46*

ACCESSORIES 6

HEIRLOOM BEAN
RAGOUT

SWEET POTATO
FRIES

ITALIAN HUSH
PUPIES

CHILLED SALSA VERDE
POTATO SALAD

TRI-COLOR
CARROTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PIZZA PIE

OLD FAITHFUL 17

San Marzano Tomatoes | Pulled Mozzarella | Basil

BIANCO 18

Mascarpone | Ricotta | Parmigiano | Locatelli Pecorino Romano | Mozzarella

LA DOLCE VITA 22

Crème Fraîche | Smoked Salmon | Caviar | Chives

GREASEBALL 20

San Marzano Tomatoes | Paulie's Spiced Provolone Sausage
Soppressata | Fennel Salame | Crush Chili

GUIDO SARDUCCI 22

Chef Paulie's Spiced Provolone Sausage | Mixed Mushrooms | Caramelized Onions
Wilted Kale | Wild Arugula | Housemade Mascarpone | Mozzarella

PROSCIUTTO & MORTADELLA MEATBALLS 19

Tomato Gravy | Watercress | Ricotta

EGGPLANT PARMIGIANO 18

San Marzano Tomatoes | Battered Eggplant | Pulled Mozzarella | Herbed Pesto

MENU GLOSSARY

Aioli: Mediterranean sauce made with garlic & oil, sometimes emulsified with eggs.

Bagna Couda: Translates to 'hot dish'. Originally introduced in the 16th century in Piedmont, Italy.

Bechamel: Rich white sauce made with milk infused with herbs and other flavorings.

Carpaccio: dish of raw meat or fish, thinly sliced or pounded thin and served mainly as an appetizer.

Calabrian Chilis: Small red cherry peppers or "Devil's Kiss".

Moderate heat, bright red when ripe moderate hot pepper.

Capo: The boss of bosses.

Chutney: Sauce originated from Indian cuisine, usually fruits with sugar, malt or cider vinegar.

Consigliere: Counselor. Position within the leadership structure of the Sicilian, Calabrian & American Mafia.

Crème Fraîche: Soured cream.

Crostini: Crispy bread croutons.

Emmentaler: yellow, medium-hard Swiss cheese that originated in the area around Emmental, Canton Bern. It has a savory, but mild taste.

Gremolata: Chopped garnish.

Fennel Salame: Typically from southern Tuscany, generally made from pork cheek, shoulder or belly. Fennel is the key ingredient, cured no less than 5 months. Also called finocchiona.

Fingerling Potatoes: Small, stubby finger-shaped potato.

Fromage Blanc: type of soft French cheese made from cow's milk and having a creamy sour taste.

Fusilli: Pasta pieces in the form of short spirals.

Gastrique: Caramelized sugar, deglazed with vinegar used as flavoring for sauces.

Hanger Steak: Derived from the diaphragm of a cow. Cut is taken from the plate, which is the lower belly of the animal.

La Dolce Vita: The good life.

Locatelli Pecorino Romano: Pasteurized sheeps' milk. Aged for a minimum of 9 months, hard & dense, strong & sharp flavor.

Mackerel: Migratory surface-dwelling fish known for its strong flavor.

Mascarpone: Italian cream cheese made with either vinegar or citric acid.

Montasio: A creamy, unpasteurized cows' milk, aged minimum of 2 months. Originated in the regions of Friuli-Venezia.

Pancetta: Italian-cured belly of pork.

Pappardelle: Pasta in the form of broad flat ribbons.

Peppadew Pepper: Sweet piquanté peppers grown in the Limpopo province of South Africa. Has a sweet flavor with mild heat.

Pesce: Fish.

Pimento: Spread mainly consisting of cheese, pimentos, and mayonaise. Known as a staple in the Southern United States.

Pollo: Chicken

Poke: Raw fish, typically served in a salad.

Ramp Mignonette: Vinegar based sauce made with the rampion flower.

Sambal: Condiment made typically of peppers, pickles, grated coconut, salt fish or roe.

Short Ribs: Cut taken from the brisket, chuck, plate or rib area.

Soppressata: Dry salami, robust flavor with peppercorn & garlic.

Speck: Cured, smoked meat native to Alto di Adige region of Northern Italy. Deep red color with heavily marbled traces of fat.

Sugo: Sauce.

Taggiasca Olives: Small, fruity Italian olive from Liguria, Italy.

Thai Basil: Native to Southeast Asia. Flavor describes as anise & licorice-like & slightly spicy. Small narrow leaves, purple stems & pink-purple flowers.

Tostada: Toasted.

Trampetti Olive Oil: Prestigious organic Umbrian oil features an ultra low acidity level.

MOBSTER NAMES

Guido Sarducci: Fictional character created by American comedian Don Novello. Sarducci, a chain-smoking priest with tinted glasses, works in the United States as gossip columnist & rock critic for the Vatican newspaper L'Osservatore Romano.

Pretty Pants Bandit: Name given to female gangsters. Marie Baker was often referred to as the 'Pretty Pants Bandit'. After committing a robbery, she would demand the shop clerks to take off their pants. She always carried two guns. She served three years in prison as Mrs. Rose Durante and then disappeared.

Ralph 'Ralphie Bones' Mosca: also known as Funzie, was a Queens/Bronx-based Gambino crime family caporegime. Mosca's crew was involved in labor racketeering, specifically through the United Brotherhood of Carpenters and Joiners of America and the International Longshore and Warehouse Union, loan sharking and gambling, and was responsible for

Executive Chef/Il Capo: Paulie O'Connor | Sous Chef/Consigliere: Josh Neiman

Please be patient, everything is prepared to order with love

A 20% gratuity will be charged to parties of 5 or more

We do not except OYG gift cards from the Alpine location or Million Dollar Cowboy Steakhouse. We will honor the cards if they exceed the expiration date at both those locations. Sorry for the inconvenience.

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