

# OYG

{New World Italian}

## SNACKS

ROASTED LAMB MEATBALLS 'GYRO STYLE' 14\*  
Mint Pesto | Coconut Tzatziki

BUTTERNUT SQUASH CAPPUCCHINO SOUP 8  
Toasted Hazelnut | Coconut Foam

FOCCACINO 5  
Puffed Dough | Seas Salt | Trampetti Olive Oil

MEXICAN MAC & CHEESE BITES 12  
House-made Chorizo | Ritz Cracker Crust  
Roasted Poblano

BONE MARROW FONDUE W/ CIABATTA 16  
Vegetable Add Ons 1.50 ea | Meat Add Ons 2 ea  
Broccolini | Fingerling Potatoes | Sun-Dried Tomatoes Charred  
Fennel | King Trumpet Mushrooms  
San Daniele Prosciutto | Speck | Fennel Salumi

MOZZARELLA & SPECK 13  
Spiced Tomato Sauce | Grated Parmigiano | Basil

VITELLO TONNATO 16\*  
Tuna Capers Aioli | Wild Arugula | Montasio

## FROM THE GARDEN

SIMPLE PLEASURES 10  
Wild Arugula | Shaved Parmigiano | Toasted Almonds | Fig Balsamic Dressing

YOU OLD GOAT 12  
Coffee Roasted Beets | Pomegranate Seeds | Spinach | Citrus Goat Cheese | Pistachio Vinaigrette

GUIDO'S GODFATHER 14  
Grilled Baby Iceberg | Fontina & Fennel Salumi | Mixed Peppers & Caramelized Onions  
Taggiasca Olives | Roasted Artichoke Dressing

JEWELS ON TOAST 11  
Brussels Sprouts Caesar Bruschetta | White Anchovy | Grated Parmigiano

## FLOUR & WATER

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

CROQUE MONSIEUR MAC & CHEESE 24\*  
Hollow Tubed Pasta | Porchetta | Emanthellar | Fried Egg | Toasted Baguette

ROOTS UP 19  
Fusilli | Roasted Root Vegetables | Mixed Mushrooms | Apples & Currants | Artichoke Pesto

NOT YOUR GRANDMA'S PASTA 19  
Spaghetti | Giant Wagyu Meatball | Pulled Mozzarella | Tomato Gravy | Locatelli Pecorino Romano

VINCENT 'VINNY OCEAN' PALMERO 34  
Fusilli Col Buco | Little Neck Clams | PEI Mussels & Gulf Shrimp | Nduja | Calabrese Tomatoes | Basil

## DINNER BELL

JOE PESCE 32  
Bronzino | Artichoke Caponata | Sage Brown Butter | Lemon

DOWN SOUTH 29\*  
Gulf Shrimp & Green Chili Grits | Mixed Peppers | Caramelized Onions | Charred Scallions

PHILIP 'CHICKEN MAN' TESTA 28\*  
Pan Rosted 1/2 Chicken | Candied Sweet Potatoes | Collard Greens w/ Guanciale | Winter Squash Agrodolce

THE LIGHTER SIDE 23  
Cauliflower Bang Bang | Marinated Tofu | Shishito Peppers | Picada Sauce

ARNOLD THE PIG 33\*  
12 oz Grilled Pork Porterhouse | Italian Baked Beans | OYG Street Corn | BBQ Glaze

BABY SHANKS 38  
Braised Lamb Shank | Roasted Root Vegetables | Red Bliss Potatoes | Lemon Jus

VENERO 'BENNY EGGS' MANGANO 26\*  
Poached Eggs | Everything Crossiant | Foie Gras Mousse | Prosciutto Cotto | Potato Hash | Prosecco Hollandaise

HEAVY HITTER 75\*  
16 oz Allen Brothers Prime Bone in Ribeye | Baked Potato Fries | Creamed Spinach | Mixed Mushrooms | Steak Sauce

## ACCESSORIES 7

GREEN CHILI GRITS

BAKED POTATO  
FRIES

CREAMED SPINACH

ROASTED ROOT  
VEGETABLES

COLLARD GREENS  
W/ GUANCIALE

SHISHITO PEPPERS

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

## PIZZA PIE

### OLD FAITHFUL 18

San Marzano Tomatoes | Pulled Mozzarella | Basil

### BIANCO 26

House-made Mascarpone & Ricotta | Gulf Shrimp | Grated Parmigiano | Locatelli Pecorino Romano | Mozzarella

### 9TH AVE 22

Calabrese Salumi | Fennel Salumi | San Marzano Tomatoes | Esposito's Spiced Provolone Sausage | Crushed Chilis

### FATHER GUIDO SARDUCCI 23

Esposito's Spiced Provolone Sausage | Mixed Wild Mushrooms | Caramelized Onions | Tuscan Kale | Wild Arugula  
House-made Mascarpone | Mozzarella

### TRIPLE G 18

Tomato Gravy | Roasted, Toasted Garlic & Raw Garlic | Basil

### MOTHER OF DRAGONS 18

Alici | Lemon | Calabrian Chilis | Trampetti Olive Oil

### RALPHIE BONES 24

Bone Marrow Béchamel | Montasio | Pickled Red Onions | Fried Capers | Wild Arugula | Bison Canoe Tartar

## MENU GLOSSARY

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

**Alici:** Marinated white anchovy.

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

**Bronzino:** European Sea Bass, is an iconic Mediterranean fish that ranges from 1 to 3 pounds. It has delicate, white flesh & mild, almost sweet flavor.

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

**Capo:** The boss of bosses.

**Candied Bacon:** Cherry peppers, jalapenos, brown sugar, cooked really slow until crispy.

**Charcuterie:** Chair means 'meat' & cuit means 'cooked'. Is the branch of cooking devoted to prepared meat products, such as bacon, ham, sausage, terrines & confit.

**Chimichurri:** Uncooked sauce that can have a variety of uses. It comes in a green & red version, originated in Argentina & Uruguay. Made from finely chopped parsley, garlic, olive oil, oregano & red wine vinegar.

**Chorizo:** Mexican chorizo made from fatty pork. Meat is usually ground & often contains chili peppers, paprika, garlic powder.

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

**Crème Fraîche:** Soured cream.

**Croque Monsieur:** Is a baked fried boiled ham & cheese sandwich topped with a fried egg.

**Currants:** Dried berries, of the small, sweet seedless grape cultivar 'Black Corinth'.

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

**Fennel Salumi:** 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.

**Flank Steak:** Cut from the abdominal muscle or lower chest of the cow.

**Foie Gras:** Considered a luxury food product made of the liver of a duck or goose that has been especially fattened.

**Fusilli:** Pasta pieces in the form of short spirals.

**Fusilli col Buco:** Looks like fusilli but is long as spaghetti.

**Grappa:** An alcoholic beverage, a fragrant, grape based pomace brandy of Italian origin that contains 35 to 60 percent alcohol by volume.

**Guanciale:** Italian cured meat product prepared from pork jowl or cheek. Name derived from guancia, Italian for cheek.

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

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

**Pancetta:** Italian-cured belly of pork.

**Pesce:** Fish.

**Picada Sauce:** Aromatic sauce traditionally Catalan style pesto. Picada is a dense, pounded paste of fried bread, nuts, garlic, olive oil & other aromatics.

**Pollo:** Chicken.

**Pork Belly:** Boneless cut of fatty meat from the belly of the pig.

**Prosciutto Cotto:** Italian version of boiled ham.

**San Daniele Prosciutto:** Italian dry cured ham that is usually thinly sliced & served uncooked. Must come from the region to be called San Daniele. Our prosciutto is aged for 24 months.

**Squeaky Cheese:** Another name for cheese curd. Cheese curds are the moist pieces of curdled milk. Quebec, Canada is where poutine originated. Most famous name is bacon.

**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.

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

**Tzatziki:** Is a sauce served with grilled meats or as a dip. Made of salted strained yogurt, cucumbers, garlic, salt, olive oil, some type of vinegar & herb depending on preference.

**Wagyu:** Any of four Japanese breeds of beef cattle. Four breeds are Japanese black & brown cow, Japanese Polled & Japanese Shorthorn. These breeds contain a higher percentage of omega-3 & omega-6 fatty acids. Has increased marbling compared to normal cattle. Some examples are Matsusaka, Kobe, Yonezawa & Mishima beef.

### MOBSTER NAMES

**Arnold the Pig:** Arnold Ziffel is the pig featured in Green Acres.

**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.

**Philip 'Chicken Man' Testa:** Was a Sicilian-American Mafia figure known for his brief leadership of the Scarfo crime family. He worked in the poultry business and died from a nail bomb attack.

**Ralph 'Ralphie Bones' Mosca:** Also known as Funzie, was a Queens/Bronx-based gambino crime family caporegime. Mosca was indicted for operating a massive gambling business in Manhattan, Brooklyn, Queens & Bronx.

**Venero 'Benny Eggs' Managano:** Was an underboss of the Genovese crime family. Nickname came from his mother running an egg farm.

Executive Chef/Il Capo: Paulie O'Connor | Chef de Cuisine/Consigliere: Jeremy Williamson

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.

Sorry for the inconvenience.

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