

OYG

{New World Italian}

SNACKS

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

BUTTERNUT SQUASH CAPPUCINO SOUP 8
Toasted Hazelnut | Coconut Foam

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

OYG POUTINE 14
Calabrian Chilis | Squeaky Cheese | Tater Tots
Brown Gravy

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

HOUSE-MADE CHARCUTERIE & CHEESE 18
Grilled Bread | Assorted Jams & Mustards | Dried Fruits
Toasted Nuts

1# BREADED WING DINGS 15*
Grappa Hot Sauce | Pt. Reyes Blue Cheese Dressing

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

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

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

NOT YOUR GRANDMA'S PASTA 19*
Spaghetti | Tomato Gravy | Locatelli Pecorino Romano

SANDWICHES & THANGS

FRANK 'FRANKY THE BEAST' SCARABINO 19*
10 oz 'SRF' Wagyu Burger | White Cheddar | Grilled Onions | Candied Bacon | Creole Mayo
Shredded Lettuce | Baked Potato Fries

MARCO POLLO 16*
Open Faced Chicken Parmigiano | Pulled Mozzarella | Tomato Gravy | Basil

FROM THE RANGE 18*
6 oz Flank Steak | Garlic Spinach | Italian Chimichurri | Baked Potato Fries

THE HEALTH NUT 16
Tri-Color Quinoa Skillet | Flax Seed | Heirloom Carrots | Tuscan Kale

FOR THE LITTLE ONES
Basic Salad - Mixed Greens | Red Onions | Cucumbers | Baby Heirloom Tomatoes 9

5 oz Cheeseburger w/ Baked Potato Fries 13*

Grilled Chicken w/ Vegetables 13*

Hollow Tubed Pasta - Plain, Butter, Mac & Cheese or Tomato Sauce 12
Kid's Cheese Pizza 12 | Kid's Pepperoni Pizza 13

ACCESSORIES

HEIRLOOM CARROTS 7

BAKED POTATO FRIES 7

GARLIC SPINACH 6

SWEET POTATO FRIES 7

GRILLED CHICKEN BREAST 7

6 OZ FLANK STEAK 14

PESCE OF THE MOMENT 13

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

PIZZA PIE

OLD FAITHFUL 18
San Marzano Tomatoes | Pulled Mozzarella | Basil

BIANCO 19
House-made Mascarpone & Ricotta | Grated Parmigiano
Locatelli Pecorino Romano | Mozzarella

NINTH AVENUE 22
Calabrese Salumi | Fennel Salumi | San Marzano Tomatoes
Esposito's Spiced Provolone Sausage | Crushed Chili

GUIDO SARDUCCI 23
Esposito's Spiced Provolone Sausage | Mixed Wild Mushrooms
Caramelized Onions | Tuscan Kale | Wild Arugula
House-made Mascarpone | Mozzarella

MENU GLOSSARY

Alici: Marinated white anchovy.

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

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.

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.

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

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.

Pollo: Chicken.

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

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 were 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

Frank 'Franky the Beast' Scarabino: New York City mobster and former 'soldier' in the New Jersey based

DeCavalcante crime family before becoming a government informant. Scarabino's criminal activities were labor & construction racketeering, illegal gambling, loansharking, extortion & murder.

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.

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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