

OLD YELLOWSTONE GARAGE

SNACKS

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

BUTTERNUT SQUASH CAPPUCINO 9
Toasted Hazelnut | Coconut Foam

FOCCACINO 5
Puffed Dough | Sea Salt | Trampetti Olive Oil

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

BONE MARROW FONDUE W/ CIABATTA 12*
Vegetable Add Ons 1.50 ea | Meat Add Ons 3.00 ea
Broccolini | Fingerling Potatoes | Sun-dried Tomatoes
Charred Fennel | King Trumpet Mushrooms
San Daniele Prosciutto | Speck Alto Adige | Fennel Salumi

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

VITELLO TONNATO 16*
Tuna Caper Aioli | Wild Arugula | Montasio

FROM THE GARDEN

SIMPLE PLEASURES 11
Wild Arugula | Shaved Parmigiano | Toasted Almonds | Fig Balsamic Dressing

YOU OLD GOAT 13
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 12*
Brussels Sprouts Caesar | White Anchovy | 460° Grilled Ciabatta | 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 | Emmentaler | Fried Egg | Toasted 460° Baguette

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

NOT YOUR GRANDMA'S PASTA 30*
Spaghetti | Giant Wagyu Meatball | Pulled Mozzarella | Tomato Gravy | Locatelli Pecorino Romano

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

DINNER BELL

JOE PESCE 32*
Branzino | Artichoke Caponata | Sage Brown Butter | Lemon

DIXIE MAFIA 29*
Gulf Shrimp & Green Chili Grits | Mixed Peppers | Caramelized Onions | Charred Scallions

PHILIP 'CHICKEN MAN' TESTA 28*
Pan Roasted Half 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

HEAVY HITTER 75*
16 oz Allen Brothers Prime Bone in Ribeye | Roasted Garlic Mash Potatoes | Creamed Spinach | Mixed Mushrooms | Steak Sauce

ACCESSORIES 7

GREEN CHILI GRITS SHISHITO PEPPERS CREAMED SPINACH ITALIAN BAKED BEANS COLLARD GREENS W/ GUANCIALE BAKED POTATO FRIES

*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

TRIPLE G 18

Tomato Gravy | Roasted, Toasted & Raw Garlic | Basil

BIANCO 26*

Housemade 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 | Chili Flakes

FATHER GUIDO SARDUCCI 23*

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

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 sausage is 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 'Blac 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.

Tramptetti 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.

Vitello Tonnato: Italian based dish consist of thinly sliced veal covered with a creamy tuna aioli.

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.

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 may be added 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

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