

Oregano

Pizzeria & Ristorante

BRICK OVEN PIZZA

LUNCH

SMALL PLATES

- Teta's Wings** - Chicken wings grilled and tossed in a lemon garlic vinaigrette small 10 large 13
- Crab Cakes** - A savory blend of crab, herbs, celery, scallions, mildly spicy aioli sauce, over mixed greens 16
- Mozzarella Fritta** - House breaded, boquerones caper sauce, marinara 10
- Ravioli Di Funghi** - Mushroom ravioli in a wild mushroom purée, finished with fontina cheese, organic white truffle oil 12
- Charred Steak Fries** - Hand cut, Calabrian chili aioli 10
- Tripoli Dip** - Traditional hummus, baba ghanouj, labneh, cured olives, herb olive oil, grilled flatbread 15
- Eggplant Rollatini** - Lightly fried, herb ricotta, house marinara 12
- PEI Mussels** - Prince Edward Island mussels in white wine, lemon, butter, pistachios 14
- Grape Leaves** - Rice, lamb, middle eastern spices, yogurt sauce 12

SALADS

Add to any salad: chicken 5, lamb kabob 9, salmon 9, shrimp 6

- The Oregano** - Arugula, bulgur wheat couscous, caramelized onion, cucumber, tomato, red onion, mixed herbs, lemon vinaigrette 12
- Fattoush** - Romaine lettuce, tomato, cucumber, red onion, pita chips, sumac, lemon garlic vinaigrette 12
- Beet Salad** - Roasted beets, goat cheese, topped with prosciutto crudo on a bed of arugula 13
- Burrata** - pickled mustard seeds, arugula, tomato jam, finocchiona, basil oil 13
- Caesar Salad** - Romaine, garlic herb croutons, parmesan cheese 12
- The Ugly Caprese** - Mozzarella di bufala (DOC), seasonal heirloom tomatoes, basil, capers, EVOO 14

PANINIS & SANDWICHES

Served with a side salad

- The Oregano** - Pesto spread, grilled chicken, smoked gouda, artichoke, roasted red peppers 17
- The Guido** - Housemade meatballs, marinara sauce, fresh mozzarella 16
- Veggie Press** - Fried eggplant, tomato jam, burrata, roasted red peppers, arugula 16
- Lamb Burger** - Seasoned to perfection served on a pretzel bun, smoked gouda, with a side of charred steak fries 16
- Traditional** - Prosciutto, fresh mozzarella, tomato, basil, EVOO 17
- Chicken Avocado** - Grilled chicken, sliced avocado, red onion & aioli avocado spread 16
- Tre Formaggi** - Applewood smoked bacon, gorgonzola, cheddar, mozzarella, mustard, tomato 15

PASTA

Gluten-free pasta available, ask your server.

- Pasta with Meatballs** - Housemade meatballs, San Marzano tomato sauce, parmigiano reggiano, penne or linguini 17
- Shrimp Scampi** - Garlic, lemon, white wine butter sauce with fresh parsley over linguini 18
- Chicken Broccoli Penne** - Parmigiano reggiano, garlic, white wine, broccoli 17
- Fettuccine Pesto** - House made semolina fettuccine, basil walnut pesto, ricotta cheese, sun dried tomatoes, extra virgin olive oil 16
- Add chicken, shrimp or prosciutto 19

Please inform your server if someone in your party has a food allergy.

ARTISAN PIZZA

Oregano's pizza is a traditional thin crust made with (DOC) flour. Our tomato sauce is prepared with crushed San Marzano Italian tomatoes (DOC). Our fresh mozzarella di Bufala cheese is Italian imported (DOC). All of our pizza can be ordered Gluten-free.

9 inch - Baked in our brick oven 14

Oregano (2,000 year old recipe!) - Oregano, thyme, roasted sesame, sumac, olive oil, fresh mozzarella, feta cheese, cured olives, grape tomatoes, red onion, cucumber, mint

Berkshire - Fontina and ricotta cheese, roasted wild mushrooms, caramelized onion, smoked ham, arugula, truffle oil, parmigiano reggiano

Lasagna Pizza - Garlic olive oil, fresh mozzarella, spinach, meatballs, herb ricotta, dollops of San Marzano tomato sauce, parmigiano reggiano

Margherita di Bufala - San Marzano Tomato sauce, DOC mozzarella di bufala, basil leaves, extra virgin olive oil

Ricotta Napolitana - Garlic olive oil, smoked mozzarella, herb ricotta, cherry tomatoes, arugula, prosciutto, evoo

Quattro Carne - San Marzano tomato sauce, fresh mozzarella, house made sausage, smoked bacon, meatballs, pepperoni

Italian Garden - Spring cream, mozzarella, marinated zucchini squash, shaved red onion, cherry tomatoes, chili oil, finished with a chili slaw

Wild Mushroom - Garlic olive oil, mozzarella & fontina, wild mushrooms, red onion jam, truffle oil, scallions

Pepperoni Classico - San Marzano tomato sauce, fresh mozzarella, spicy pepperoni, sliced button mushrooms, parmigiano reggiano

Traditional Sausage - San Marzano tomato sauce, fresh mozzarella, house made sausage, roasted red peppers, parmigiano reggiano

Shrimp Scampi - Garlic white wine butter sauce, mozzarella cheese, shrimp, cherry tomatoes, olive oil, parmigiano reggiano

Buffalo Chicken - Smoked mozzarella, roasted pulled chicken, shaved red onions, housemade buffalo sauce, gorgonzola, celery

CREATE YOUR OWN PIZZA

9 inch Plain Cheese 10

Create Your Own Specialty Pizza - 2 each topping

Toppings: Broccoli, mushrooms, caramelized onions, spinach, roasted red peppers, green peppers, cherry tomatoes, anchovies, bacon, Italian sausage, cured olives, mozzarella, ricotta cheese, artichokes, pepperoni, meatballs, prosciutto, chicken, goat cheese, gorgonzola cheese, smoked mozzarella cheese, Gouda cheese, ham.

KIDS CHOICES

Each entree 10
 Cheese Pizza
 Pasta with Sauce
 Pasta with Butter
 Mac & Cheese
 Pepperoni Pizza 2 extra
 Pasta with Meatballs 2 extra

Included with the kids meal:
 Free soft drinks: Coca-Cola, Diet Coke, Sprite, Orange Soda, Ginger Ale & Lemonade (Free refills)
 Chocolate Milk or Milk First one is Free
 Second Milk 1
 Chocolate Milk 1.50
 Kids Juice (No refills) 1.50

KIDS DESSERTS

Ice Cream - (Vanilla Only) one scoop 2.50

Ice Cream Sundae 5

Pizza Cookie Our Signature Dessert - Baked housemade chocolate chip cookie dough in our brick oven, top with a gigantic scoop of vanilla ice cream 7

BEVERAGES

Coca-Cola, Diet Coke, Sprite, Orange Soda,
 Ginger Ale, Lemonade (Free refills) 3.50
 Chocolate Milk or Milk (No refills) 3

Hot Tea or Coffee (Free refills) 3.50
 Espresso Single 3
 Espresso Double 4.50

(DOC) Denominazione di Origine Controllata, certified authenticity of origin & quality.

*These items may be served raw or undercooked. *Consumer Advisory Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server if someone in your party has a food allergy.