

Oregano

Ristorante
BRICK OVEN PIZZA

LUNCH

SMALL PLATES

Kibbeh Balls - A traditional Lebanese Mazza plate, ground lamb mixed with bulgur wheat and Lebanese spices over bed of parsley salad 9	Tripoli Dip - Traditional hummus, baba ghanouj, labneh, salad, cured olives, herb olive oil, grilled flatbread 25
Teta's Wings - Chicken wings grilled and tossed in a lemon garlic vinaigrette 9	Your Choice - Individual plate of either hummus, baba ghanouj or labneh, served with pita chips 9
Crab Cake - A savory blend of crab, herbs, celery & scallions, mildly spicy aioli sauce, over mixed greens 10	Grape Leaves - Rice, lamb, middle eastern spices, yogurt sauce 10
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 10
Charred Steak Fries - Hand cut, Calabrian chili aioli ... 10	Eggplant Rollatini - Lightly fried, herb ricotta, house marinara 12
PEI Mussels - Prince Edward Island mussels in white wine, lemon, butter, pistachios 14	House Meatballs - San Marzano marinara, shaved parmigiano reggiano 14

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 14	Prosciutto Beet - Arugula, goat cheese, in a balsamic vinaigrette 15
Fattoush - Romaine lettuce, tomato, cucumber, red onion, pita chips, sumac, lemon garlic vinaigrette 14	Caesar - Romaine, garlic herb croutons, parmesan cheese 12
	The Ugly Caprese - Fresh 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 18	The Vermonter - Ham, provolone cheese, tomato jam, Dijon mustard, lettuce, tomato 17
The Guido - Housemade meatballs, marinara sauce, fresh mozzarella 17	Traditional - Prosciutto, fresh mozzarella, tomato, basil, EVOO 18
Veggie Press - Fried eggplant, tomato jam, burrata, roasted red peppers, arugula 17	Chicken Avocado - Grilled chicken, sliced avocado, red onion & aioli avocado spread 17

PASTA

Gluten-free pasta available, ask your server.

Fettuccine Pesto - House made semolina fettuccine, basil walnut pesto, ricotta cheese, sun dried tomatoes, extra virgin olive oil 16 Add chicken, shrimp or prosciutto 20	Shrimp Scampi - Garlic, lemon, white wine butter sauce with fresh parsley over linguini 19
Pasta with Meatballs - Housemade meatballs, San Marzano tomato sauce, parmigiano reggiano, penne or linguini 18	Wild Mushroom Risotto - Topped with sautéed shrimp, chicken and chorizo sausage 19
	Chicken Broccoli Penne - Parmigiano reggiano, garlic, white wine, broccoli 18

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 Antimo Caputo 00 flour. Our 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 15

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

The Mediterranean - Olive oil, fresh mozzarella, chicken, spinach, sundried tomatoes, olives, feta cheese

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

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

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

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

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

Louisiana Pizza - Barbecue sauce, smoked mozzarella cheese, chicken & red caramelized onions, fresh cilantro

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

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

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

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

CREATE YOUR OWN PIZZA

9 inch Plain Cheese 11

Create Your Own Specialty Pizza - each topping 2

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

Cheese Pizza	11
Pasta with Sauce	11
Pasta with Butter	11
Mac & Cheese	12
Pepperoni Pizza	14
Pasta with Sauce & Meatballs	15

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	2
Chocolate Milk	2
Kids Juice (No refills)	2

KIDS DESSERTS

Ice Cream - (Vanilla Only) one scoop 3.50

Ice Cream Sundae 6

Pizza Cookie Our Signature Dessert - Baked housemade chocolate chip cookie dough in our brick oven, top with a gigantic scoop of vanilla ice cream 8

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.

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