

ALMOST EVERYTHING ON THE MENU CAN BE MADE GLUTEN FREE

STARTERS

STUFFED PORTABELLA MUSHROOMS *Specialty!*

Roasted portabella mushrooms stuffed with a spinach, crab & mozzarella stuffing 16

MUSSELS

Mussels sautéed with diced tomatoes, garlic & fresh herbs 17

CHILLED SHRIMP COCKTAIL

Jumbo shrimp with house made cocktail sauce 6 per shrimp

BRUSCHETTA

Grilled baguette topped with diced tomatoes, capers, black olives, fresh basil & garlic tossed in our balsamic vinaigrette topped with melted mozzarella cheese & a balsamic glaze 14

MOZZARELLA FRITTA

Fresh breaded mozzarella, pan fried in olive oil & served with marinara sauce 12

BUFFALO CAULIFLOWER

Breaded cauliflower florets, served with buffalo sauce & blue cheese crumbles 14

EGGPLANT ROLLATINI *Specialty!*

Thinly sliced eggplant stuffed with four cheeses & herbs topped with marinara sauce 14

WINGS *Specialty!*

Boneless or bone-in. Choice of plain, buffalo or sweet chili sauce 16

POMODORO CAPRESE *Specialty!*

Fresh mozzarella, tomatoes, fresh basil, sweet roasted peppers, extra virgin olive oil & a balsamic reduction 14

***STEAK & CHEESE EGGROLLS**

Thinly shaved steak with peppers, onions & provolone cheese served with a chipotle aioli 16

CALAMARI FRITTI

Crispy calamari tossed with banana peppers & a side of marinara 17

ARACINI BALLS

Housemade rice balls 14

{ BOLOGNESE
SPINACH, ARTICHOKE & FETA

MARGHERITA FLATBREAD 15

BIG MAC FLATBREAD 16

SOUPS

ITALIAN WEDDING OR MINESTRONE

Bowl 7 | Cup 6

STRACLIATELLA A LA ROMANO

Our Italian egg drop soup made to order – chicken stock with spinach, egg, pasta & parmesan cheese
Bowl 8 | Cup 7

SALADS

OTC SALAD *Specialty!*

Mixed greens, tomato, roasted pineapple, mango, portobello mushrooms, dried cranberries, red onion, cucumber, olives & goat cheese, tossed in a housemade balsamic vinaigrette 16

CLASSIC HOUSE

Mixed greens, tomatoes, cucumbers, red onions, roasted red peppers, carrots, black olives & banana peppers 14

CAESAR SALAD CLASSICO

Crisp romaine lettuce, housemade roasted croutons, grated parmigiano cheese with housemade Caesar dressing 14

COBB SALAD

Grilled chicken, bacon, boiled egg, avocado, tomato, blue cheese crumbles over mixed greens with your choice of dressing 16

SPINACH SALAD**

Baby spinach, boiled egg, bacon, blue cheese crumbles, red onion & candied nuts, tossed in a housemade balsamic vinaigrette 15

WEDGE SALAD

Iceberg lettuce with carrots, cherry tomatoes, bacon, red onion, blue cheese crumbles & blue cheese dressing 16

ADD TO ANY SALAD Grilled Chicken 8 | Shrimp 12 | *Steak 12 | *Salmon 12

SIDES

BROCCOLI 6
ASPARAGUS 7
JULIENNE VEGETABLES 6
SAUTEED GARLIC SPINACH 7
MASHED POTATOES 6

MEATBALLS OR SAUSAGE (2) 8
SAUTEED GARLIC GREEN BEANS 6
GARLIC BREAD 8
ROASTED POTATOES 6
GLUTEN FREE BREAD 5

DUE TO THE INCREASE OF FOOD COST A SHARED ENTRÉE FEE OF \$7.00 WILL BE APPLIED.

We charge a market fee based on fluctuating operating costs. Contact management with any questions.

Before placing your order, please inform server if a person in your party has a food allergy. We will prepare your food accordingly, however, please keep in mind. We are not a gluten/nut/dairy/allergen free kitchen. *Consuming raw or undercooked meats may increase your risk of foodborne illness.

** These items contain nuts

Specialty! is our specialty!

Ask your server about Keto/Gluten Free options

SANDWICHES

Served with choice of housemade potato chips or pasta salad.
No substitutions (V) Vegetarian Options *Add fries +3

*OTC BACON CHEESEBURGER

A classic burger served provolone cheese, bacon, lettuce, red onion & tomatoes topped with our chipotle aioli 16

CHICKEN PARM

Breaded chicken breast covered in fresh mozzarella & our marinara sauce 14

*MEATBALL

Italian meatballs with provolone cheese & marinara sauce 14

STEAK & CHEESE

Specialty!

Shaved steak, provolone cheese, mushrooms, peppers & onions 15

CHICKEN CAESAR SALAD WRAP

Marinated grilled chicken, crisp romaine, parmesan cheese, housemade croutons & our Caesar dressing 14

*SOUTHWESTERN

Grilled marinated steak, roasted red peppers, onions, provolone cheese & chipotle aioli 16

CAJUN CHICKEN

Blackened chicken, fresh mango, red onion dressed baby greens & our housemade balsamic vinaigrette 15

EGGPLANT PARM (V)

Thinly sliced breaded eggplant covered in fresh mozzarella & our housemade marinara sauce 12

CAPRESE (V)

Fresh tomatoes, mozzarella & basil with olive oil, our housemade balsamic vinaigrette 12
Add grilled chicken 5

CHICKEN BLT

Grilled chicken breast, applewood smoked bacon, tomatoes, mixed greens & mayo 15

LITTLE ITALIAN

Chicken Parmesan cutlet, fresh mozzarella, Roma tomatoes & pesto with a balsamic glaze 17

CHICKEN KABOB WRAP

Grilled chicken, lettuce, tomato, onion, feta, kalamata olives with Caesar dressing 16

HADDOCK

Fried haddock with lettuce, tomato, onion & tartar sauce 16

CUBAN

Ham, pork, provolone cheese, mayo, mustard & pickles 18

HOT PASTRAMI & SWISS

Fresh hot pastrami smothered with Swiss cheese & mustard 16

PARMESAN CRUSTED CHICKEN SANDWICH

Grilled chicken topped with panko parmesan bread crumbs topped with bacon, lettuce & tomato with ranch dressing 16

LUNCH ENTREES

Add side house or Caesar salad to any entrée +5

Add gluten-free bread crumbs +2 | Sub gluten-free pasta +6

FETTUCCINE ALFREDO

Specialty!

Fettuccine tossed with a creamy blend of cheeses 22
Add vegetables +5 Add chicken +8
*Add shrimp +12

EGGPLANT AL FORNO

Specialty!

Thinly sliced eggplant layered and baked topped with house marinara sauce and fresh mozzarella served over your choice of pasta 20

BAKED RAVIOLI

Cheese ravioli topped with marinara sauce & mozzarella 18

SAUSAGE & CHICKEN CACCIATORE RISOTTO

Sautéed chicken & Italian sausage tossed with peppers, onions, mushrooms in a marinara sauce 27

PARMIGIANO

Specialty!

Lightly breaded cutlet topped with a fresh marinara sauce & mozzarella cheese served over pasta
Gluten free breadcrumbs available +2
Eggplant 20 | Chicken 24 | Veal 28

MARSALA

Pan seared with sautéed wild mushrooms finished in a sweet Italian marsala sauce served over your choice of pasta
Chicken 24 | Veal 28

PICCATA

Pan seared, topped with a lemon, caper & white wine sauce served over your choice of pasta
Chicken 24 | Veal 28

STEAK TIPS

Specialty!

Premium cut grilled marinated steak tips topped with onions & peppers served with mashed potato & julienne vegetables 30

MUSSELS & CALAMARI

Mussels & calamari in your choice of a scampi, fra diavolo or marinara sauce over linguine 26

SHRIMP SCAMPI OR FRA DIAVOLO

Lightly sautéed shrimp in a garlic lemon or spicy tomato sauce served over linguine 30

BAKED HADDOCK

Lightly breaded baked haddock served with mashed potato & julienne vegetables 26

CHICKEN BROCCOLI & ZITI

Sauteed chicken, broccoli, ziti tossed in garlic white wine butter sauce 24

LINGUINE WITH MEATBALL

Housemade Italian seasoned meatball served with linguine & house marinara sauce 20

ESPRESSO

All items available in decaf

SINGLE ESPRESSO

DOUBLE ESPRESSO

ICE COFFEE

CAFÉ LATTE

Espresso topped with steamed milk & foam

CAFÉ MOCHA

Espresso, steamed milk topped with whipped cream & chocolate sauce

CARAMEL LATTE

Espresso, steamed milk, caramel, topped with whipped cream

OTC LATTE

Espresso, steamed milk, caramel, chocolate syrup, topped with whipped cream

COLD BEVERAGES

Coke
Diet Coke
Sprite
Ginger Ale

Sweetened Iced Tea
Lemonade
Juice
Milk

Fresh Brewed Iced Tea
Root beer
S. Pellegrino Medium

HOT BEVERAGES

Coffee – Regular or Decaf
Tea/Green Tea
Hot Chocolate

FULL SERVICE BAR

Assorted Wines
Draft Beer | Bottled Beer

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