



PASTA

PIZZA

MAINS





MENU

Antipasti Appetizens

Bruschetta 7 Toasted crostini bread topped with Freshly chopped roma tomatoes, onions, fresh basil δ garlic mixed with extra virgin olive oil.

Polenta Fritte 14 Polenta sticks prepared with herbs, fried, δ served with lemon aioii.

Calamari Fritti14Fresh calamri prepared in a seasoned batter δ fried to perfection.

Shrimp Diavolo 19 Shrimps sautéed in a white wine spicy tomato sauce.

Cozze Marinara 18 Mussels sautéed in white wine δ tomato sauce.

Insalate Galad Ban

Insalata Cesare [Ceasar Salad] 12 Fresh romaine lettuce tossed in creamy dressing.

Insalata Mista Primavera [Spring Mix Salad] 12 Drizzled with authentic homemade dressing.

Insalata di Arrugala e Formaggio di capra [Arrugala δ Goat Cheese] [4 Homemade vinaigrette sprinkled with walnuts δ cranberries.

Caprese Salad 18

Ripe tomatoes δ creamy mozzarella topped with fresh basil leaves drizzled in olive oil δ balsamic vinegar.

Pasta

Roman Gnocchi 26 Authentic gnocchi made in-house with rosé sauce δ basil leaves, topped with fresh graded parmigiana.

Rigatoni Oggi Bistro 21

Fresh rigatoni in a plum tomato sauce tossed in our wheel of parmigiano.

Fettuccine Oggi Bistro 24 Homemade fettuccine in alfredo sauce, mushrooms δ grilled chicken.

Pappardelle 24

Hand cut pasta with a hearty meaty bolognese sauce topped with fresh graded parmigiana.

Fettuccine al Salmone 26

Homemade fettuccine sautéed in white wine cream sauce with fresh salmon.

Pizza

ALL PIZZAS ARE FRESHLY MADE IN HOUSE $\ensuremath{\delta}$ on demand.

Prosciutto Arugula Goat Cheese 24

Topped with prosciutto, argula, δ goat cheese.

Calabrese 23

Topped with hot calabrese sausage sopressatta δ pancetta.

Chicken Pesto 24

Topped with sun-dried tomatoes, grilled chicken, black olives, δ artichokes.

Pepperoni 16

Topped with signature mozzerella cheese δ pepperoni.

Oggi Bistro 23

Topped with anchovies, black olives, δ calabrese nduja.

Canne, Pollo, e Pesce

IO oz Bistecca [Steak]32Marinated δ aged to perfection on an open flame grill, paired with roasted oven
potatoes with rosemary seasoning δ a medley of fresh seasonal vegetables.

Chicken or Veal Parmigiana 22

Oven-cooked chicken or veal dusted with herbs topped with mozzarella δ paired with pasta or seasoned vegetables δ potatoes.

Seafood Risotto 29

Aborio rice with vegetable stock, herbs, silk butter in a cream sauce, mixed with a medley of seafood.

Chicken or Veal Scallopini 22

Sautéed in a white wine lemon sauce δ mushrooms δ paired with pasta or seasoned vegetables δ potatoes.

Salmon Salsa di Arrangi 24

Sautéed in a pan with white wine, dijon mustard δ fresh oranges δ paired with pasta or seasoned vegetables δ potatoes.

Seafood Casserole for Two 48

A medley of seafood δ whitefish in a tomato sauce prepared for two.

Please advise your server of any food sensitivities or severe allergies.





Oggi Botter Primitivo II/glass A ripe southern Pinot Grigio wine that carries the Oggi House name. Red - White - Rosé

Oggi Bistro Peller Estates II/glass

Red - White

Vino Rosso

Fantini Casale Vecchio Montepulciano d'Abruzzo 30/bottle

Deep ruby colour wine with hints of licorice, nuts, chocolate δ dried fig aromas. A dry, medium body brought out by ripe tanning with good length.

Passo del Sud Appassimento 34/bottle

Very ripe (almost off-dry), full-bodied appassimento wine made from Negroamaro/Primitivo in Puglia.

Cusumano Nero d'Avola 37/bottle

Ripe Sicilian style that compliments tomato-based dishes because of its acidity δ deep ruby colour, dark fruit with coffee δ spice aromas, dry, medium body, cherry δ plum flavours with balanced acidity, ripe tannins in soft medium length finish.

Negrar Appassimento Veneto 42/bottle

This red a medium to full-bodied wine is rich with lifted aromas δ flavours of licorice, smoke δ dark fruit lingering on the smooth finish. Best with homemade pizza.

The Wanted Cabernet Sauvignon, d'Italia 43/bottle

An Italian wine with aromas of spice, cedar, δ mint fill the nose while leading the palate to a spiced dark fruit, cedar and toast notes. Medium-plus bodied, with soft δ flavourful finish. Great with grilled lamb, beef or chicken.

Pipoli Aglianico del Vulture 49/bottle

A vivid cherry fruit δ peppery licorice spiced wine. Perfectly paired with grilled meats.

Carpineto Dogajolo Rosso Toscano 49/bottle

Clear medium ruby coloured wine is extra dry δ light to medium bodied with well-integrated flavours of licorice, mixed berries, leather δ earth- medium finish.

Tommasi II Sestante Valpolicella Ripasso 57/bottle

Deep ruby red coloured wine with complex lifted aromas of toast, nut butter, licorice, black plum δ hints of chocolate δ earthy herbal notes.

Barone Ricasoli Rocca Guicciarda Riserva Chianti Classico 60/bottle

A fine ripe δ layered wine, with red fruit, chestnut, floral notes, cedar δ a fresh, food-friendly acidity. Pair this classic with a favourite meaty pasta.

Renato Ratti Ochetti Nebbiolo 2018 <u>62/bottle</u>

A very fragrant δ light expression wine that reveals wild berry δ tangy forest fruit with some bitter almond. A good dose of camphor ash or licorice that builds some nice complexity into the bouquet.

Vino Del Mondo

Masi Tupungato Passo Doble 44/bottle

Medium deep red cherry colour with lifted aromas of wild honey, black plum jam δ citrus. A dry, light to medium rich body with sweet dried fruit flavours, medium balanced acidity δ supporting tannins, long finish.

Kew Vineyards Soldier's Grant Cabernet 50/bottle

A nicely typical, well balanced, mid-weight δ quite savoury Niagara blend with generous aromas of raspberry, tobacco, dried herbs δ woodsy notes. It is a medium weight, firm, dusty dry δ savoury with fine tannin.

Peninsula Ridge Falcon's Nest Pinot Noir 50/bottle

A Niagara Pinot Noir that has a nice combination of dried cherry, cinnamon δ sandalwood on the nose δ palate. Good fruit concentration, balance δ structure that is best paired with beef, veal δ chicken.

Vino Bianco

Botter Oggi Pinot Grigio Rosato Doc Delle Venezie 30/bottle

The vibrant pink colour of this rosé has an elegant bouquet of citrus zest δ hibiscus notes with flavours of red apple δ a dry finish. Serve chilled as an aperitif or with grilled fish.

Oggi Botter Moscato Frizzante 35/bottle

A pale straw with green highlights of floral, peach, grape δ citrus aromas. This wine has an off-dry with soft spritz δ hints of sweet melon, grape δ citrus flavours.

Fazi Battaglia Verdicchio dei Castelli di Jesi 37/bottle

A pale straw yellow coloured wine with hints of fresh bread aromas, mineral notes, spice, nuts δ mushrooms.

The Wanted Chard Chardonnay 39/bottle

A combination of complexity & richness, this wine has notes of toast, nuts, yellow plum & vanilla blend in this soft, round chardonnay. Excellent with wood-fire roasted chicken or grilled fish.

I Balzi BIO Grillo 2020 43/bottle

A crisp δ vibrant wine, with lifted yellow apple, lemon citrus, almond notes enriching the saline minerality that brings added depth δ complexity. Pair it with grilled fish or roasted vegetables.

Villa Teresa Organic Prosecco 45/bottle

Certified organic made from IOO^g Glera grapes, this vegan-friendly fizz offers notes of green apple, floral accents δ a lovely mousse. Great partner for lighter veggie or fish dishes.

Anselmi San Vincenzo 49/bottle

An intense δ complex wine, with piquant aromas of red currant, lavender, yellow plum with grassy δ nutty notes. A suave match for pasta in creamy pesto sauce or risotto with pork tenderloin.

Tenuta Fratelli Povero Terre del Conte Roero Arneis 2019 52/bottle

This fine wine has extra depth of texture δ flavour of apricot, peach, apple δ pear notes with a suggestion of hazelnut.



DOLCE

A variety of fresh desserts prepared daily. Ask server for details

Special occasion $\boldsymbol{\delta}$ wedding cakes available.



*Prices are subject to change without notice *Some items may change due to season ALLERGY DISCLAIMER: Please be advised that our food may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shelfish or fish.

C 1 BISTRO

16 ONTARIO STREET, GRIMBSY, ON L3M 3G8 905.945.6544

www.oggibistro.com

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