

# Obrigado

## All Aboard! – Northern Italy!

### Vino!

G.D. Vajra Langhe Rosso Red Blend – 2022 (Red) 10/34

Tiefenbrunner Pinot Grigio – 2022 (White) 10/32

### Cicchetti – Small Plates

**The Board** – melon, speck, fontina, creamy gorgonzola, house made bread, olives & cippolini **15**

**Soup** – creamy Tuscan chicken & gnocchi **5.50/7**

### Antipasto - Entrees

**Italian Sausages** – with roast grapes over creamy polenta **21**

**Roast Fish of the Day** – topped with peperonata, served with rice & grilled lemon – **market price**

### Dolce – Dessert

fruit crostata with ice cream **10**

## Small Plates

### **PATATAS NACHOS 13.9**

baked crispy potato rounds topped with cheese, scallions, bacon & creamy garlic sauce

### **FRIED CALAMARI 15.9**

lightly battered, served with fried banana pepper rings & chipotle aioli

### **CHESAPEAKE OYSTERS 16.9**

cornmeal crusted & fried, served with creole tartar

### **HOUSE MADE PIMENTO DIP 9**

crisp celery & tortilla chips

### **MOROCCAN STYLE LAMB MEATBALLS 13 (GF)**

sauteed spinach & toasted almonds, tzatziki sauce

### **SAGRES STYLE SHRIMP 14 (GF)**

seared shell on shrimp marinated with garlic, smoked paprika, olive oil & lemon

### **HOUSE MADE BREAD**

half loaf 3 / whole loaf 6

### **GRILLED PIZZAS 15**

ask your server for tonight's selection

## Salads

### **HOUSE 7/12**

local greens, cucumber, carrots, tomato, & red onion

### **CAESAR 8/14**

crisp romaine, house made croutons, parmesan, romano, creamy caesar dressing

### **SUNNY SOUTH 8/14**

local greens, tomatoes, scallions, egg, bacon, pecans & honey dijon dressing

### **FALAFEL PLATTER 18**

House made falafel, tzatziki, dolmas, salad & flat bread

### **ADD**

falafel +5 chicken +6  
shrimp or oysters +10

### **Wine a little?**

Ask your server about our wine selection!

## Entrees

### **BISTRO BURGER 16\***

6 ounce Seven Hills local angus beef burger, Cabot's white cheddar, lettuce, tomato, roast garlic mayo toasted bun & fries

### **BLACKENED CATFISH 18/25**

served with orzo rice pilaf, seasonal salsa

### **CORNMEAL CRUSTED CHESAPEAKE OYSTERS 32**

baked potato & creamy coleslaw

### **HOMEMADE CRAB CAKES 25/33**

homemade crab cakes with lots of crabmeat & little else! served with orzo rice pilaf & vegetable of the day

### **PORTUGUESE PASTA 23**

orecchiette pasta, chorizo, sun dried tomatoes, roast red peppers, garlic,

kale, white wine, fresh herbs, romano & parmesan

### **BOLOGNESE 26**

Italian sausage, tomatoes, wine, onions, garlic, chili flakes, rosemary, cream, parmesan & romano

served over pappardelle egg noodles

### **12OZ NY STRIP 35\* (GF)**

local Seven Hills Farm beef, served with mashed potatoes

topped with choice of chimichurri sauce or garlic-herb compound butter

## Sides \$5

baked potato // mashed potatoes // orzo rice pilaf // vegetable of the day // creamy coleslaw

## Soft Drinks \$3

Coca-cola

Diet Coke

Barq's root beer

Minute Maid lemonade

Seagram's ginger ale

Sprite

brewed iced tea

club soda

Orange County Roasters

Costa Rican Dark coffee

or Brazilian decaf

## Homemade Desserts

cheesecake of the day **10**

vanilla bean crème brulee **10**

chocolate peanut butter pie **10**

Hal'va good brownie sundae **10**

fruit crostata with ice cream **10**

Homestead Creamery lemon crunch ice cream **7**

Italian gelato **7**

vanilla bean ice cream **5**

20% gratuity added to all unsigned credit card slips & to parties of 6 or more

Please notify us of any allergy before placing your order.

All items in fryers assume cross-contamination with some or all of the following; shellfish, poultry, fish, flour, corn.

\*VA health department advises that eating raw or undercooked foods may lead to food borne illness

