

## Lunch Specials

Lunch Served: 11:30am - 4:00pm, Monday - Friday and 3:00pm on Saturday

### Panini

All Panini sandwiches are served with salad on plate. (Lunch only)

#### *The Oregano* \$8

Grilled chicken, smoked gouda, artichoke hearts and caramelized onions.

#### *The Veggie* \$8

Portabella Mushroom, provolone cheese, roasted red peppers, fresh basil and roasted eggplant.

#### *The Tri-Colore* \$8

Prosciutto, fresh basil, tomatoes, fresh mozzarella and roasted red peppers.

#### *The Italian Classico* \$8

Imported prosciutto and mortadella, sopressata, provolone cheese, romaine lettuce, tomatoes and red onion dressed with Italian herb oil.

#### *The American* \$8

Turkey bacon, tomatoes, fontina cheese and our special spread (mayo based) with Dijon, horseradish and tomatoes.

#### *The Pesto* \$8

Grilled chicken, pesto, roasted red peppers and asiago cheese.

For Lunch only, Pasta Entrees may be ordered as lunch portions for \$5.00 off the dinner price.

You may order a half salad for \$4.50 with any meal or appetizer.

## Desserts

#### *Homemade Cannoli* \$4.25

A traditional Italian favorite, made with mini chocolate chips and pistachio nuts.

#### *Pizza Cookie* \$4.75

Chocolate chip cookie dough, lightly baked and topped with vanilla ice cream.

#### *Gelato* \$4

Authentic Italian ice cream dessert.

#### *Sorbetto* \$4.25

A frozen treat. Fat-free sorbet.

#### *Espresso Mousse Torte* \$4.25

A light and tasty treat.

#### *Tiramisu* \$4.25

The classic Italian dessert!

## Drinks

**Beer & Wine** Ask your waiter or bartender for a wine and beer list.

Coca-Cola®, Diet Coke®, Sprite, Orange Soda, Ginger Ale, Lemonade, Cranberry Juice, Ice Tea, Tea and Coffee. \$2.25 (free refills)

#### *Espresso* \$2.25

#### *Cappuccino* \$2.75

#### *Caffe Latte* \$2.75

## Take-Out Menu

# Oregano

## Pizzeria & Ristorante

BRICK OVEN PIZZA



**Lunch Served: 11:30am - 4:00pm**

**Saturday 11:30am-3:00pm**

For Lunch only, Pasta Entrées may be ordered as lunch portions for \$5.00 off the dinner price.

Hours: Sunday - Wednesday 11:30am - 8:30pm  
and Thursday - Saturday 11:30am - 9:30pm

16 Pleasant Street, Newburyport, MA 01950

**Tel. 978.462.5013**

**www.oreganopizzeria.com**

# Appetizers

## *Sautéed Calamari* \$9

Calamari sautéed with garlic, red onions and diced tomatoes in a hot cherry pepper white wine sauce.

## *Baked Chicken Wings* small \$8 large \$12

Wings marinated with olive oil, garlic and fresh lemon juice.

## *Mussels Mediterranean* \$9

Fresh mussels steamed in a white wine, butter and garlic broth.

## *Crudo di Buffalo* \$9

Imported buffalo mozzarella cheese surrounded with prosciutto, dressed with extra virgin olive oil.

## *Goat Cheese Ravioli* \$8

Served with rosemary and basil white wine sauce.

## *Artichoke Dip* \$8

Oven baked artichoke hearts in a three-cheese sauce, served with Pita bread.

## *Portobella Caps* \$9

Portobella mushrooms with a crabmeat and breadcrumb stuffing, drizzled with fresh lemon juice.

## *Tripoli Dip* \$9

Hummus tahini, baba ghanouj and labneh, (all homemade) drizzled with extra virgin olive oil. Served with olives, onions and pita bread for dipping.

# Salads

## *Oregano Salad* \$7.50

Fresh oregano leaves, scallions, diced tomatoes, fresh lemon and a touch of mint, tossed in an olive oil lemon dressing, served over a bed of lentils, rice and caramelized onions.

## *Fatoush* \$7.50

In season fresh garden vegetables, tossed with toasted pita bread, served with a fresh lemon, garlic and olive oil dressing.

## *Dinner/House Salad* \$7

Fresh spring mix greens, grape tomatoes, Bermuda onions and cucumber wheels.

## *Insalata Simplice Salad* \$8

A mixture of arugula and seasonal greens, dressed with extra virgin olive oil, balsamic vinegar and a dash of salt.

## *Tri-Colore* \$8.50

Fresh arugula, grape tomatoes, ricotta cheese, dressed with extra virgin olive oil and a dash of salt and pepper.

## *Caprese Salad* \$9

Beefsteak tomatoes, fresh mozzarella, fresh basil and garlic, drizzled with olive oil and balsamic vinegar.

## *Spinach Salad* \$9

Fresh spinach, applewood smoked bacon, cranberry raisins and walnuts with gorgonzola cheese in a warm honey lemon dressing.

## *Apple & Pistachio Salad* \$9

Spring mix greens, roasted pistachio nuts, thinly sliced granny smith apples, grape tomatoes and goat cheese tossed in an herb vinaigrette.

## *Caesar Salad* \$9

Romaine lettuce, homemade croutons, caesar dressing, sprinkled with parmesan cheese.

Add to any salad, grilled chicken \$2, shrimp \$3, sirloin tips \$3, grilled salmon \$3

You may order a half salad for \$4.50 with any meal or appetizer.

# Pizza

Choose your homemade pizza crust: Traditional thin, 100% Honey whole wheat or Whole wheat sesame.

## *Oregano Herb* individual \$9.50 large \$15

Our House Pizza. A mix of sun-dried oregano leaves, thyme, roasted sesame seeds, tomatoes, feta cheese, extra virgin olive oil and kalamata olives. Very aromatic.

## *Shrimp Scampi* individual \$12 large \$18

Scampi sauce, mozzarella cheese and sautéed shrimp, finished with pecorino romano cheese. The Chef's favorite.

## *Italian Garden* individual \$11 large \$17

Olive oil base, topped with spinach, sun-dried tomatoes, broccoli, red onions, oven roasted zucchini and mozzarella cheese.

## *Ricotta Napoletana* individual \$12 large \$17

White sauce, topped with kalamata olives, ricotta, smoked mozzarella cheese, fresh arugula, prosciutto crudo and finished with shaved parmigiano.

## *Margherita* individual \$9.50 large \$15

Olive oil-brushed dough, fresh Roma tomatoes, fresh mozzarella cheese, topped with fresh basil. A classic.

## *Margherita di buffalo* individual \$11 large \$17

Crushed tomatoes, fresh imported Buffalo mozzarella, drizzled with olive oil and fresh basil.

## *Piazza Dante* individual \$11 large \$17

Crushed tomatoes, smoked mozzarella, grape tomatoes, arugula, prosciutto crudo and shaved parmigiano cheese.

## *Quattro Carne* individual \$12 large \$18

Our traditional pizza, topped with pepperoni, sausage, homemade meatballs and pancetta.

## *Lasagna Pizza* individual \$10 large \$16

Meatballs, spinach, mozzarella and ricotta cheese, topped with marinara sauce.

## *Louisiana* individual \$11 large \$16

BBQ sauce, smoked gouda cheese, grilled chicken, caramelized onions and fresh cilantro.

## *The Vegan* individual \$10 large \$15

Oven-roasted eggplant, zucchini, caramelized onions, roasted red peppers and artichoke hearts. Our original Vegan Pizza.

## *Wild Mushroom* individual \$10 large \$15

Olive oil, minced garlic, mozzarella and fontina cheeses, shitake, oyster and portabella mushrooms topped with roasted red peppers.

## *Traditional Sausage* individual \$10 large \$15

Sweet and spicy sausage with roasted red peppers.

## *Pepperoni Classico* individual \$10 large \$15

Imported pepperoni and white button mushrooms.

## *Buffalo Chicken* individual \$11 large \$16

Mozzarella and blue cheese, grilled chicken breast tossed in a homemade buffalo sauce, topped with finely diced celery and drizzled with ranch dressing.

## *Create Your Own Pizza!*

12" Pizza \$9 - Choose your toppings for \$1.25 each

16" Pizza \$13.25 - Choose your toppings for \$1.75 each

*Choose your sauce:* Red or white sauce

*Choose your Toppings:* Pepperoni, sausage, mushrooms, peppers, onions, caramelized onions, grilled chicken, eggplant, zucchini, garlic, artichoke hearts, buffalo mozzarella, bacon, roasted red peppers, anchovies, kalamata olives, fresh mozzarella, pancetta, prosciutto, arugula, smoked mozzarella, sun-dried tomatoes, spinach, ricotta cheese, shaved parmigiano, fresh basil and meatballs.

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# Pasta

## *Shrimp Scampi* \$16

Shrimp sautéed in olive oil, butter, garlic, white wine and Italian herbs, finished with pecorino romano cheese.

## *Veal Scaloppini* \$16

Veal medallions and sautéed mushrooms in a white truffle oil sauce, finished with romano cheese.

## *Pasta Al Greco* \$15

Sautéed chicken, diced tomatoes, kalamata olives and feta cheese in a white wine garlic sauce.

## *Primavera* \$12

Roasted vegetables in our homemade marinara sauce.

## *Chicken Broccoli Ziti* \$14

Sautéed chicken breast and fresh broccoli florets in a white wine garlic sauce.

## *Frutti Di Mare* \$19.50

Mussels, shrimp, scallops and calamari in a pink vodka cream sauce.

## *Lobster and Shrimp Ravioli* \$18

Served with a mildly spicy roasted red pepper cream sauce.

## *Two Flavor Ravioli* \$12

Goat cheese Ravioli and Eggplant Ravioli, tossed together in a roasted garlic cream sauce.

## *Shrimp or Chicken Gorgonzola* Shrimp \$17 Chicken \$15

Sauteed with a white wine garlic and rosemary sauce, finished with gorgonzola cheese.

## *Fettuccini Alfredo with Chicken* \$16

Spinach Fettuccini in alfredo sauce with chicken, baby spinach and a hint of nutmeg.

## *Chicken or Veal Parmesan* Chicken \$14 Veal \$16

A traditional Italian favorite. Breaded, topped with tomato sauce, fresh romano and melted mozzarella cheese.

## *Chicken or Shrimp Limone* Chicken \$14 Shrimp \$16

Pan-seared, in a lemon and white wine caper sauce.

# Choice of Pasta

Penne, linguini or angel hair pasta.

## *Mediterranean Grill* \$17

Skewered leg of lamb marinated in sweet mint and garlic herbs, served over a bed of saffron rice with grilled vegetables.

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.