

O G G I

cichetti

- olives 5
- fontina arancini, pomodoro, parmigiano 10
- chefs daily soup 8
- bruschetta, parmigiano, aged balsamic 11
- house meatballs*, pomodoro, basil 14
- beef carpaccio*, wild arugula, parmigiano, lemon 14

appetizer

- ahi tuna tartare*, avocado, tuile, yuzu 16
- galician octopus, salmoriglio, cherry tomato, roasted potato 16
- calamari fritti, spicy pomodoro, calabrian chili aioli 14
- p.e.i. mussels, fradiavolo 15
- dave's s.c. clams, scallion, vin jaune, butter 18

salad

- little gem caesar*, herbed crouton, parmesan 11
- arugula, pear, chevre, marcona almond, citron dressing 13
- heirloom caprese, siano bufala, basil, aged balsamic 14
- mixed leaf greens, tomato, onion, castelveltrano, champagne vinaigrette 11

pasta e risotto

- ricotta ravioli, winter squash, butter, sage, parmigiano 21
- gnocchi bolognese, parmigiano 24
- penne vodka 16
- spaghettini & meatballs, pomodoro, basil 22
- lasagna oggi, the best 22
- fettuccine carbonara, pancetta, onion, cream 20
- crab ravioli, lobster cream 23
- vongole, dave's s.c. clams, squid ink linguini, garlic, chablis 27
- frutti di mare, squid ink linguini, s.c. clams, p.e.i. mussels, shrimp, calamari 32
- lobster spaghettini, shrimp, tomato, chili, basil 34
- u.g.f. mushroom risotto, parmesan, demi 23

entree

- joyce farms chicken parmigiana, spaghetti 24
- eggplant parmigiana, arugula, lemon, parmesan 20
- faroe island salmon*, rosemary, spinach, tomato 25
- sunburst farms trout, salmoriglio, sunchoke puree, broccoli rabe 25
- veal picatta, lilliput capers, lemon, chablis, fettuccine 28
- filet mignon porcini*, chablis, demi, mashed potato, asparagus 38
- skirt steak*, caramilized onion, port demi, frites 33
- veal chop marsala*, u.g.f mushrooms, marsala demi, risotto parmigiano 44

sides

- risotto cacio e pepe 12
- spinach 8
- asparagus 9
- broccoli rabe, calabrian chili 9
- house frites 9
- truffle frites, parmesan 12

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the farmers & artisans

joyce farms winston salem n.c., clammer dave s.c. coast, holly grove dairy mt. olive n.c. urban gourmet farms charlotte n.c.,
tega hills farms tega cay s.c., j & j farms clover s.c., basal coffee & verdant bread charlotte nc

Our menu has been thoughtfully created by chef eloy jr., chef carlos & our culinary team.

Many items contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

**These items contain raw & undercooked seafood, poultry, meat or eggs.*

**Consumption of carpaccio, tartare, raw or undercooked seafood, poultry, meat or eggs may increase your risk of contracting a foodborne illness.*

sparkling

borgo moncalvo *rosato 'ancestrale' metodo classico - loazzolo italy* 14/56
alla costiera *prosecco - vo' eugano veneto italy* 12/48
sant'evasio *moscato d'asti - piemonte italy* 11/44

white

visintini *pinot grigio 'skin contact' - friuli italy* 12/48
hofgut falckenstein *riesling spatlese kabinett trocken - mosel germany* 15/60
scarpetta *pinot grigio friuli italy* 12/48
fred sigonneau *chenin blanc - chinon france* 15/60
pikorua *sauvignon blanc - marlbourough new zealand* 11/44
dough *chardonnay - sonoma coast california* 12/48

red

pruneto *chianti classico - tuscanly italy* 14/56
delta *pinot noir - california* 12/48
cdc 'rivale' *rosso toscano - tuscanly italy* 15/60
centorame 's. michele' *montepulciano d' abruzzo - abruzzo italy* 12/48
ultraviolet *cabernet sauvignon - napa valley california* 13/52
le croizillon *malbec - cohors france* 11/44

cocktails

cucumber mule - tito's handmade, cucumber, lime, gingerbeer 12
the standard - grey goose, cucumber, mint, lime 13
a pear forever - grey goose le poire, st. germain, lime, angostura, cinnamon 13
piccante - cazadores reposado, lime, parsley, agave, chili 15

classics with a touch

negrone floral - the botanist gin, partida creaus vermuz natural, campari, herbs 15
manhattan mustache - templeton rye, carpano antica, angostura, amarena, citrus foam 14
oggi old fashioned - bulleit rye, amarna, orange, raw sugar, angostura 14
aperol spritz - aperol, alla costiera prosecco, orange 13

beer

red oak 'amber' - greensboro nc 7
sycamore 'mountain candy ipa' - charlotte nc 8
sycamore 'southern blonde ale' - charlotte nc 6
peroni 'lager' - italy 5

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