

-ANTIPASTI-

ZUPPA DI BROCCOLI

Café Oggi's Own Housemade Broccoli Soup

\$8

INSALATA INDIVIA

Endive Salad, Fennel and Fresh Mango dressed with Gorgonzola

\$9

PROSCIUTTO

Italian Parma Ham, Olives, Shaved Parmesan Cheese

\$10

CALAMARI

Steamed Calamari stuffed with Crab Meat over Garlic Bread

\$11

-PASTA-

FETTUCINE AL RAGU

Ribbons of Pasta cooked in Café Oggi's Classic Three-Meat Ragù

\$15

FARFALLE CON SALSICCIA

Bow Tie Pasta, Italian Sausage, Broccoli, Olive Oil and Garlic

\$15

SACCHETTI DI VITELLO

Pouches of Pasta filled with veal in Cherry Tomato Sauce

\$15

-I SECONDI-

ANATRA AL CHAMBORD

BACK BY POPULAR DEMAND...

Duck simmered in Chambord Liqueur

\$21

PESCE DEL GIORNO

A Fisherman's Dream

Café Oggi's Catch of the Weekend, seasoned with Homegrown Herbs,
prepared and presented at Your Table!

-Market Price-

-I DOLCI-

LIMONCELLO

Chilled Lemon Cream drizzled with Limoncello Liqueur

\$10

PROFITTEROLE

Homemade Pastry Puffs lightly filled with Cream and covered in Hot Chocolate

\$9

TORTA DI CIOCCOLATA

Light and Airy Chocolate Mousse Cake

\$9

-IL VINO-

BY THE GLASS

AGLIANICO 2008, Due Mari	\$9
NERO D'AVOLA 2008, d'Alessandro	\$10
MONTEPULCIANO 2007, villa Medoro	\$10
DOLCETTO 2010, Luigi Einaudi	\$12

BY THE BOTTLE

TORNAMIRA 2006, a blend of Syrah and Cabernet from Sicily	\$60
NERO D'AVOLA 2006, a blend of Nero d'Avola and Syrah, Cutaja	\$44

From Café Oggi's Private Cellar, Limited Quantity Only

BAROLO 2004, Pajana, Seghesio	\$99
BARBARESCO 2006, Quarantadue Rattalino	\$82

WEEKEND SPECIALS

Join us in Celebrating our 20th Anniversary in McLean!

*Il Vostro Chef,
Pasquale Esposito*

HAVE YOU VISITED CAFÉ OGGI ON FACEBOOK?

**'LIKE' OUR PAGE SO THAT YOU, TOO, CAN RECEIVE THE NEWEST UPDATES
ON OUR EVENTS AND MENU ITEMS, SUCH AS SNEAK PREVIEWS TO OUR WEEKEND SPECIALS!**

