SALADS
CLASSIC CAESAR* 9
Romaine, croutons, anchovies, Parmesan cheese, Caesar dressing, Add chicken $3 Add shrimp $6

HOUSE SALAD 6
Mixed greens, tomatoes, red onions, balsamic and herb vinaigrette

CAPRESE SALAD 8
Sliced tomatoes, fresh mozzarella, basil, balsamic vinaigrette

CHOP SALAD 8
Mixed greens, radicchio, cherry tomatoes, red onions, salami, cherry peppers, black olives, mozzarella, Italian dressing

ANTIPASTI
BRUSCHETTA 6
Garlic toast with tomatoes, red onion, parsley, olive oil, lemon

CALAMARI 12
Fried then sautéed with lemon and red sauce

STUFFED BANANA PEPPERS 8
Italian sausage stuffed peppers

PROSCIUTTO AND MELON 8
Melon and Prosciutto di Parma

SPICY MUSSLES 14
Garlic, pepperoncini, white wine and red sauce

PASTAS
CAVATELLI & MEATBALL 14
Pork, veal and beef meatballs with red sauce

LINGUINE AND CLAMS 19
Little neck clams with linguine and white wine butter sauce.

FETTUCCINE ALFREDO 12
Add Chicken $3, Shrimp $6

LASAGNA 12
With ground beef, veal and red sauce

PASTA BOLOGNESE 13
Bucatini noodles with a ground beef red sauce and pancetta

PASTA CARBONARA 12
Penne noodles with pancetta, peas, Parmesan cheese

CHEESE RAVIOLI 13
Ohio City Pasta ravioli with a truffle rose sauce

ORECCHIETTE & SAUSAGE 12
Italian sausage, rappini, olive oil and orecchiette

Gluten free pastas available. Additional $2.00

SECONDO E CONTORNO
“BISTECCA”* 32
Strip steak with roasted potatoes, green beans, gremolata

ROASTED BRANZINO FILET 23
Roasted potatoes and a lemon garlic white wine sauce

CHICKEN / VEAL PARMESAN 15 / 18
Served with spaghetti & red sauce

OSSO BUCO 25
With risotto

CHICKEN / VEAL MARASALA 15 / 18
Marsala wine, wild mushrooms, and fettuccine

CHICKEN CACCIATORE 14
Braised chicken, tomato, green peppers, mushrooms, olives and fettuccine

PIZZA 12" 16" SHEET
SHEET (24 HOUR NOTICE)
12" GLUTEN FREE DOUGH AVAILABLE +$4

CHEESE 12 15 20

PEPPERONI 14 17 22

MEATBALL 16 19 28

SAUSAGE 16 19 28

SPECIALTY PIZZA
THE VEGGIE Mushrooms, Red Onions, Black Olives, Red and Green Peppers, Tomatoes
*Vegan available

THE BIG BILL Pepperoni, Sausage, Salami, Mushrooms, Red Onions, Black Olives, Red and Green Peppers

THE WHITE Chicken, White sauce, Ricotta, Basil

THE FORMAGGI Garlic, Mozzarella, Provolone, Parmesan, Basil
(does not have a sauce)

THE MAZZELLA Pepperoni, Sausage, Meatballs, Salami, Bacon

THE HAWAIIAN Ham, Pineapple, Cherry Juice

ENGINE #4 Pepperoni, Salami, Red and Green Peppers, Cherry Peppers, Jalapenos, Red Onions

THE WILDCAT Meatballs, Red Onions, Basil, Green Peppers, Mushrooms, Balsamic Reduction

TOPPINGS
1 2 4
Egg • Red Onion • Mushrooms • Red Peppers
Banana Pepper • Pineapple • Fresh Basil

2 3 5
Pepperoni • Sausage • Meatball • Bacon • Chicken • Ham
Salami • Prosciutto • Extra Cheese • Anchovies

OCP CLASSICS
CALZONE 9
Cheese and two toppings

FRIED MOZZARELLA 6
Served with red sauce

GARLIC BREAD 6
With spicy red sauce. Add cheese $1.00

FRENCH FRIES 4

PIZZA FRIES 8
Choose a pizza, we serve it over fries

CHICKEN WINGS 1 EACH
Buffalo • BBQ • Garlic Parm • Peppercorn rub
Hickory Molasses rub

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
great food. great cause. — We at Ohio City Pizzeria and The West Side Catholic Center focus on fulfilling one’s potential and contributing to the service and support of those in our Community who need and desire a helping hand.

WINES BY THE GLASS

SPARKLING
Prosecco  La Luca, Treviso, NV  9
Moscato  Bartenura, Moscato D’Asti, 2018  10
Lambrusco  Opici, Delle’emilia NV  7
Cava  Dibon, Brut Reserve, Vilafranca del Penedes, NV  7

WHITES
Pinot Grigio  diLenardo-Friuli, Italy 2017  8
Riesling  Weinkelte, Kabinett, Mosel, Germany 2016  8
Chardonnay  Annabella-Napa 2016  11
Sauvignon Blanc  Totara, Marlborough, NZ, 2018  9
Vermentino  Tenuta Perolla, Toscana, 2017  10
Gavi  La Scolca, Gavi, 2018  12
Rose  Massimo Rivetti, Langhe, 2018  10

REDS
Chianti  Melini, Riserva, 2014  8
Cabernet  Giapoa, California, 2016  10
Pinot Noir  William Kavney Cellars, R. River/Sonoma, 2016  12
Barbera  Ello Perrone, “Tasmoncan”, Asti, 2018  10
Nero d’Avola  Settesoli, Nero D’Avola, Sicilia, 2016  8
Montepulciano  Cantina Zaccagnini, D’Abruzzo, 2016  9
Super Tuscan  Fattoria dei Fossili “Fossilia”, 2010  10

BEERS
Peroni  4
Miller Lite  3
Platform Speed Merchant IPA  5
Left Hand Milk Stout  6
Heineken  4
Market Garden Prosperity Wheat  6
Menebrea Rossa  7
Southern Tier Mango Crush Gose  6
Founders All-Day IPA  5
Pabst Blue Ribbon  2

DESSERT
Tiramisu  7
Cannolis  6
Mitchell’s Vanilla Bean Ice Cream with Amarena Cherries  5
Ricotta Cheesecake with Punch D’Abruozzo  7
Chocolate “Mt. Vesuvius” Cake  8

COFFEE/TEA
Coffee  2
Espresso  3
Cappuccino  4
Assorted Tea  2

COCKTAILS/APERITIVOS
NEGRONI  10  Gin, Campari, Sweet Vermouth
APEROL SPRITZ  11  Aperol, Prosecco, Club Soda
BELLINI  8  Prosecco, Peach Puree
THE GODFATHER  10  Scotch Whisky, Amaretto
AMARO MANHATTAN  10  Bourbon, Amaro Averna, Orange Bitters
ST. AMBROSE  11  Gin, Sweet Vermouth, Fernet-Branca, Gran Gala
ITALIAN MULE  9  Vodka, Jannamico Super Punch, Lime Juice, Ginger-Beer
CAMPARI  6
APEROL  5
ANTICA SWEET VERMOUTH  5

NON-ALCOHOLIC BEVERAGES
Coke  2
Diet Coke  2
Sprite  2
Ginger Ale  2
Pellegrino ( lemon, orange or chinotto )  3
Sprechers Root Beer  3
Sprechers Cream Soda  3
Sparkling-S. Pellegrino  5
Still-Acqua Panna  5

DESSERT WINES
Vin Santo, San Felice, Belcanto, 2010  12
Recioto, Cesarì, Veneto, 2013  10
Sauternes, Chateau Bastor-Lamontagne Bordeaux 2011  12
Graham’s, Six Grapes, Ruby Port, Porto, NV  7
Sandeman, 10 Year Tawny, Porto  10

DIGESTIF
Rivetto, Barolo Chinato  8
Montenegro  6
Amaro Averna  3
Lemoncello  5
Fernet Branca  4
Gran Gala  7
Punch Jannamico D’Abruozzo  6
Grappa Poli  9
Sambuca Molinari  7