'CRUISE IN' on a sunny afternoon...

OREgano's To Go

STEREOPHONIC
OREGANO’S VINTAGE MARTINI
Our martinis are hand-shaken the old-fashioned way, and made with premium Ketel One Vodka. Served straight up, this magic giggle juice always made Grandma blush. Try it dirty or as a Lemondrop or Cosmopolitan. 9.00

BIG OLD FASHIONED GREYHOUND
This is one bus you’ll want to ride. Premium vodka and fresh-squeezed grapefruit juice make this old classic refreshingly new again. Go greyhound and leave the drinking to us! 7.50

MANHATTAN
We make this American classic with Jack Daniel’s and sweet vermouth and then shake it real good. It’s served with a cherry straight up or on the rocks. 7.50

THE LONG ISLAND EXPRESS
This original recipe Long Island Iced Tea is your ticket to the fast lane! Premium vodka, tequila, rum, gin and triple sec mixed with fresh-squeezed lemon. Mrs. G loved her spirits, and a good car ride. 9.00

THE ORIGINAL MOJIT-O
This cool Bacardi Rum drink took a boat over and received immunity. 7.50

HI-FI ROOT BEER
You’ll be singin’ after this unique family concoction made with Captain Morgan Spiced Rum, root beer, and other special ingredients. It’s too good! 7.50

DIRTY MONKEY
Don’t get too close to this funky monkey or you might fall in love. We mix Cruzan Mango Rum and Pomegranate Liqueur with our tasty island juices to create a drink so good you’ll beg for more. Get some! 7.50

THE ORIGINAL GIBBILINI BELLINI
A swinging concoction sure to melt your thirst. Some rum, champagne, a little chianti, and a bit of peach schnapps, mixed with our secret ingredients and voilà, you’ve got a Gibbilini Bellini. 6.50

PRICKLY PEAR MARGARITA
We don’t use a real cactus to make it prickly, it’s the tequila! Made with Camarena Reposado Tequila, fresh lime juice and orange liqueur. It’s simple and very strong. 8.25

ANITA MARGARITA
This marg’ is Top Shelf, the Cadillac or whatever you want to call it. We start with premium tequila (the good stuff), fresh lime juice, a tasty orange liqueur, and then we give it a good hand shakin’, if you know what I mean. 7.50

All LIQUOR, BEER, & WINE SUBJECT TO CHANGE TO SOMETHING BETTER
**BISTRO CALAMARI**
We cook scrumptious strips of calamari and serve them with our house marinara sauce for dipping. We like to call them the onion rings of the sea. An Oregano’s favorite, try ‘em! 6.99

**KICKBUTT GARLIC BREAD**
A family favorite, our garlic bread is a BIG tear-off loaf. It’s one of Mrs. Gibbilini’s kick-fanny recipes. 3.99 w/Cheese 4.99
Side of homemade marinara .89

**ITALIAN FRIED ZUCCHINI**
These skinny zucchinis are lightly battered and fried to a golden perfection. Whoever thought being naughty would feel so good! Served with a side of ranch for your dipping pleasure. Get some! 6.89

**HUGE GUAC-TONY**
A very tasty Italian guacamole made with basil, garlic, avocado, red onions, and a little tomato all surrounded with our pizza crust chips. It’s Guac-tastic! Sorry, that’s a different Tony. Handmade to Order! 9.49

**BIG BRUSCHETTA AUTHENTICO**
We grill our tasty Italian bread and cover it with fresh Roma tomatoes, basil, red onions, garlic, extra virgin olive oil, oregano and a sprinkling of fresh Parmesan cheese. It’s real and big. Real Big! 7.49

**MINISTRUMBO SOUP**
Meatballs, sausage, zucchini and mozzarella cheese all cooked in a real tasty tomato broth and served in our delicious pizza crust bowl. Sounds like an instrument, eats like a meal. The name says it all! 7.29

**ITALIAN WEDDING SOUP**
We mix pasta, fresh spinach, and Italian meatballs in our delicious chicken broth and serve in a unique and tasty pizza crust bowl. You’ll run to the altar for another spoonful! 6.29 Refills 1.69

**MINESTRUMBO SOUP**
Meatballs, sausage, zucchini and mozzarella cheese all cooked in a real tasty tomato broth and served in our delicious pizza crust bowl. Sounds like an instrument, eats like a meal. The name says it all! 7.29

**SUPER WINGS**
**WINGS OF FIRE - MEDIUM OR HOT**
**ITALIAN GOLD**
**GARLIC LIME PARMESAN**
**BARBECUE**

When it comes to making wings, Mrs. G doesn’t mess around. Try these kick-fanny award winners in any of four tasty flavors. Extra napkins included.

**BIG BUB’S SCAMPI SCHOONER**
Five large tail-on shrimp baked in a spicy chipotle garlic butter served with our “south of the border” bread. Batten down your hatch! 9.99 Add extra shrimp for just 1.99 each.

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All Kale Caesar!
Friends, Arizonans and countrymen, lend us your stomachs. This salad is made with kale, a little bit of fresh spinach, Caesar dressing, special breadcrumbs, red onions, Parmesan, and finished with raisins and the infamous cheese-tons for a tasty combination. After just one bite you’ll salute this Caesar tool! 8.89
Add Lots o’chicken, just 3.49

Simple House Salad
Fresh Romaine blend, tomatoes, red onion, pepperoncini, homemade croutons, a sprinkle of Italian cheese and your choice of dressing. It’s a great addition to the main course!
Big 4.59 Real Big 6.89
Add Lots o’chicken, just 3.49

Pablo Picasso Mexico Salad
A masterful blend of grilled fajita chicken, Romaine blend, cotija, cheddar and a four cheese blend, fresh cilantro, tomatoes and onion, all tossed in a slightly spicy chipotle ranch dressing and mixed with tri-colored corn strips. Cubista unite! 8.99
Veg Heads, try pinto beans instead of chicken.

Oregano’s Favorite
And soon to be yours! Romaine blend, roasted red peppers, our spiced feta cheese, combined with a medley of sun dried tomatoes, Kalamata olives, pine nuts and raisins, tossed with our tasty honey vinaigrette dressing and topped with red onions.
Are you drooling yet? 7.69
Add Lots o’chicken, just 3.49

Julius Caesar Salad
Julius would have marched all the way to Arizona for this rendition of his immortal salad: Romaine blend, our special dressing, homemade croutons and shredded Parmesan cheese.
Big 6.39 Real Big 8.39 Add Lots o’chicken, just 3.49

Our Chicago Italian Sausage
This recipe is like an old family friend. Over a 1/2 lb. of our fresh sausage made the Chicago way (we’d tell you, but you don’t want to meet our friend Rocco). It’s topped with melted provolone cheese and is a bit hot and spicy. Yow! 8.79

The Original Italian Stuffed
We stuff about a 1/2 lb. of pepperoni, capicolla and salami into an Italian roll, add provolone, and bake this baby to perfection! Then we add lettuce, tomatoes, onions, green peppers, black olives and oil & vinegar dressing sprinkled with some dried oregano. 8.69

The Big Meatball Sandwich
Weighing in at over a 1/2 lb., three HUGE homemade meatballs are nestled in an Italian roll and topped with provolone cheese, then baked. Get It! 8.79

The Big Beefstro Salad
Belly up! We start with a LARGE amount of our tasty shaved ribeye, add jalapenos, cotija cheese, tomatoes, spinach, Romaine blend, a little onion, dashes of ollamato, and topped with crispy sweet onions. It’s served with our sweet sesame pepper fat-free dressing. It’s kinda low fat, has a kick, and great for you high protein nuts! Moo. 10.29

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O’Zone Especial
This family recipe goes way back. It’s stuffed with premium Italian meats, garlic, tomatoes, fresh basil and a secret sauce and then mixed with our special blend of cheeses. It’s all packed inside a tasty thin crust and baked to perfection. This one will shoot you into the stratosphere! No sides included with this big fella! 8.69
THE COOP DE VILLE JUMBO CHICK PARM
Hungry? We'll fill your tank with a great American classic! This model rolls off our assembly line and into your stomach with a HUGE all natural chicken breast served on a bed of fettuccine and topped with our homemade marinara, provolone and our four cheese blend. It's a real thrill ride. Hop in! 10.89

ITALIAN FLAG LASAGNA
You'll be standing at attention when we raise this flag. We stuff sausage, meatballs, spinach, mozzarella and ricotta cheese between our fresh, roasted red pepper pasta. This kind of traditional lasagna flies high! 9.99

ROASTED GARLIC CHICKEN LASAGNA
After eating this lasagna you'll know that garlic breath is sexy. Roasted chicken is nestled among homemade fresh pasta, four cheeses, a little spinach, a pinch of fresh roasted garlic and then topped with a special marinara. You'll see why the chicken crossed the road. 9.99

LADY IS A SCAMPI
It's like a taste of high society from the very first bite. We take nearly a 1/2 lb. of BIG, wild caught fresh ocean shrimp and mix it with corkscrew pasta, diced tomatoes, fresh cilantro, imported Parmesan and garlic, all swimming happily in our chipotle sauce. Go ahead, let your hair down! 15.69
Want chicken instead? 13.49

EL DIABLO SHRIMP PASTA
You won't need a firehose but this dish definitely has a kick! We toss nearly a 1/2 lb. of BIG, wild caught fresh ocean shrimp in a special chipotle cream sauce and mix with a Fettuccine pasta, cotija cheese and pico de gallo. Sound the alarm! 15.69
Like chicken instead of shrimp? 13.49

SHROOM BOOM PASTA
Big, beautiful and very fresh Portobello mushrooms are mixed with a creamy mushroom truffle sauce and served over a zany, flower-shaped pasta. It comes with our ‘south of the border’ bread! Be the fungi at your table and order this dish. 9.99

THE ORIGINAL BOLLO PASTA
It's pronounced “BOWL O’ PASTA” and it's a neighborhood favorite. Our delicious Angel Hair pasta topped with Oregano's homemade marinara sauce. All you can eat! 6.99
Choose meat sauce, add only .99
Add sausage, meatballs, or chicken, only 3.49

BIG RIG PASTA
A huge bowl of rigatoni pasta (BIG RIG, get it?) covered with a tasty tomato chipotle cream sauce, chopped basil, diced Roma tomatoes, Parmesan and a spicy finish. You'll want to form your own convoy! 8.99
Add sausage, meatballs, or chicken, only 3.49

ALFREDO THE DARK
Poblanos, pasta and cream, oh my! First, we take the finest cream and teach it Spanish! Then our Poblano peppers and a special blend of Southwest cheeses are sautéed with a spiral pasta. It's topped with diced Roma tomatoes, a tasty jalapeño and our “south of the border” bread. There's nothing to be “Alfredo” of. 8.99
Add sausage, meatballs, or chicken, only 3.49

ZANY ZITI
The ziti pasta, meat sauce and a bit of garlic make it zany but it's the four Italian cheeses that make this dish a winner! It's all topped with mozzarella cheese, baked in a bread bowl and sprinkled with oregano. Get crazy! 8.99
Add sausage, meatballs, or chicken, only 3.49

STUFFED RIGA TONY
These tubular rigatoni are hand stuffed with our fresh ricotta cheese, Oregano's herbs and covered with a slightly creamy and spicy meat sauce. It's finished with shredded Parmesan. This “Tony” has been in hiding since the old days. Welcome home! 9.89

PESTO PENNE BAKE
Our unique pasta creation makes all others turn green with envy! Penne pasta, Italian cheeses and pesto, mixed with tomato, basil, and a bit of onion and garlic. Then we smother it with mozzarella cheese, bake in a bread bowl to perfection and finish with sundried tomatoes! 9.69
Add sausage, meatballs, or chicken, only 3.49

KING PARMESAN DE EGGPLANT
We take an abundance of beautiful eggplant prepared for its finest hour and cover it with Italian and Parmano cheeses, special marinara, fresh basil and gently lay it over angel hair pasta. Get yours before we run out! 9.79

ALFREDO'S ARTICHOKE LASAGNA
This light and tasty premium lasagna is a dandy! We only use artichoke, béchamel sauce, freshly made whole wheat pasta, a bit of Alfredo, sprinkled with Parmano and baked. Then we top it with fresh pasta and sundried tomatoes for a thrilling finish. This one deserves an encore. 10.99

PASTA SPECIALTIES
OUR RICH AND FLAVORFUL PREMIUM PASTA SPECIALTIES ARE HAND-CRAFTED FROM CLASSIC GIBBILINI FAMILY RECIPES FROM THE OLD DAYS AND COME WITH A BIG HUNK OF OUR FAMOUS GARLIC BREAD. YOU CAN TASTE THE LOVE THAT CAME STRAIGHT FROM MOM'S KITCHEN. ASK YOUR SERVER ABOUT MULTI-GRAIN WHEAT PASTA!

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Choose from a Boatload of PIZZA TOPPINGS

SAUSAGE
PEPPERONI
MUSHROOMS
ONIONS
GREEN PEPPERS
BLACK OLIVES
SPINACH
ANCHOVIES
PORTOBELLO
JALAPEÑOS
SALAMI
CAPICOLLA
RED ONIONS
MEATBALLS
BACON
FRESH BASIL
CANADIAN BACON
ROASTED GARLIC
ROMA TOMATOES
SUNDRIED TOMATOES
SPICED FETA CHEESE
ARTICHOKE
CARAMELIZED ONIONS
GREEN OLIVES
PINEAPPLE
POBLANO PEPPERS
CAJUN CHICKEN
GORGONZOLA CHEESE

CHICAGO PAN

Our own rendition of this classic. It’s hand-tossed and baked in our classic oven for a light, flaky crust, topped with REAL (not the fake stuff!) Wisconsin cheese, tomatoes and a few shakes of oregano. Add any ingredient from the toppings list above to make it your own!

Pizza Size | 10” | 12”
---|---|---
Cheese | 12.99 | 14.99
Add Toppings | 2.99 | 2.99

CHICAGO STUFFED

Our “pizza de resistance.” We take a deep dish, add our housemade crust and fill it with cheese and fresh ingredients (we suggest at least ONE ingredient). We cover it with a layer of thin crust and top with a tangy sauce.

Pizza Size | 10” | 12”
---|---|---
Cheese | 14.99 | 17.99
Add Toppings | 2.39 | 2.49

The Original PIZZA COOKIE

YOU GOTTA HAVE THIS!

More than a 1/2 pound of Chocolate Chip Cookie Dough slightly baked in a 6-inch pizza pan and topped with 3 scoops of vanilla bean ice cream. Or try Salted Caramel Chocolate Chunk, Peanut Butter Chocolate Chip or White Chocolate Macadamia Nut. This baby serves 2-4. It will knock your socks off!

The Original PIZZA COOKIE™

BAKED FRESH! Only 4.99
### Puerto Peñasco Carne Street Pie
This pizza will blow your cabeza! It’s got marinated carne asada (this ain’t no drive thru taco - we use lots of ribeye!), a little pesto, mozzarella cheese, white onion, poblano peppers, a light four cheese blend, and it’s finished with pico de gallo, cotija cheese and cilantro. It’s even served with a bottle of Cholula Hot Sauce. This is like a cheese and cilantro. It’s even served with a little pesto, mozzarella cheese, white onion, poblano peppers, a light four cheese blend, and it’s finished with pico de gallo, cotija cheese and cilantro. It’s even served with a bottle of Cholula Hot Sauce. This is like a trip to Mexico in your mouth!
12” 19.89 / 16” 24.89 / 18” 26.99

### The Ol’ Mexigano
This pizza has roots so deep in Mexico its father’s name is Juan. We take fajita chicken, caramelized red onions, diced red jalapenos, fresh green jalepenos and add cheddar and mozzarella cheeses. Then we finish this Spanish treasure with our own pico de gallo (no, that’s not a cheap wine). You’ll need your passport for a bite of this pie!
12” 17.49 / 16” 22.49 / 18” 24.99

### Aunt Margherita Pizza
If the Queen of Savoy would eat this pizza then it’s good enough for your Aunt. Our light and flaky dough is lightly sauced and topped with our four cheese Italian blend, fresh cut Roma tomatoes, fresh thinly sliced basil and finished with a pie cut. This thing is royalty.
12” 13.89 / 16” 18.39 / 18” 19.99

### O-Riva Pizza
A Mediterranean blend of Roma tomatoes, artichokes, our spiced feta cheese, kalamata olives, spinach and light, imported Italian and mozzarella cheeses over a thin, flaky crust. Then we finish with a pie cut. Kinda makes you feel like you’re in Greece or something.
12” 15.99 / 16” 20.49 / 18” 21.99

### Grandma G’s Rosemary Chicken Potato
This family favorite is made with our red pepper pesto. Grandma’s special garlic chicken, diced Roma tomatoes, Gorgonzola cheese, seasoned potato slices, havarti, our four cheese blend, caramelized onions and fresh rosemary. Welcome home!
12” 18.79 / 16” 22.99 / 18” 24.99

### Clark Street Meat Pizza
It’s the spicy meat pizza that keeps on giving. It’s loaded with our Chicago sausage, capicolla, salami, garlic, mozzarella, oregano, chili flakes, Parmesan and Parmano cheeses, then finished with fresh basil. You won’t remember your name after a night with this hottie.
12” 18.99 / 16” 23.79 / 18” 25.99

### The Yahoo Barbecue Chicken Pizza
Who doesn’t like a good barbecue? We pile on our tasty chicken (what else?), cotija, cheddar and mozzarella cheeses, red onions, scallions, diced tomatoes, and Oregano’s own BBQ sauce. This pizza will leave a mark on you. Get branded!
12” 17.79 / 16” 21.99 / 18” 23.99

### Fancy Dancy Mushroom Pizza
If you’re a mushroom lover and want something a little lighter, this pizza is top shelf! We combine a tasty, homemade truffle spread with portobello and classic mushrooms, fontina and blended Italian cheeses, caramelized onions and a sprinkle of thyme. It’s a special recipe we found in Mom’s basement and it’s sure to win you over. Fancy napkins not included.
12” 18.49 / 16” 22.69 / 18” 24.99

### Numero One-O
The name says it all. A traditional combo of housemade sausage, pepperoni, mushrooms, onions, green peppers and mozzarella cheese makes one really tasty pizza. It’s a must-have.
12” 18.99 / 16” 23.79 / 18” 25.99

### The Sproccoli
Funny name, but this unique family recipe is sure to win you over. We combine fresh spinach, broccoli, cheese and a hint of fresh garlic. It’s a pizza you’ll fall in love with all over again. Even if it’s your first time. Yow!
12” 13.99 / 16” 18.49 / 18” 19.99

### Lawrence’s Original
Grampa G couldn’t eat meat so Grandma made him this pie. Spinach, mushrooms, roasted garlic and mozzarella cheese combine to make an absolute HIT! He loved it and you will, too! A must see... two thumbs way up!
12” 13.99 / 16” 18.49 / 18” 19.99

### Oregano’s Own Pesto Pizza
This will wake up those snoozing taste buds! We spread pesto on a fresh, thin crust, then top it with ripe tomatoes and mozzarella cheese... POW!!
12” 13.99 / 16” 18.49 / 18” 19.99
Try it with our Cajun chicken or sausage for a little extra dough!

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<thead>
<tr>
<th>Pizza</th>
<th>Size</th>
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Enjoy!
In honor of
Lawrence Gibbilini

PLEASE enjoy yourself at any of our Arizona locations!

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Cave Creek, AZ 85331
(480) 889-0386

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Glendale, AZ 85308
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Queen Creek
20677 East Maya Rd.
Queen Creek, AZ 85142
(480) 355-0750

Surprise
16914 W. Bell Rd.
Surprise, AZ 85374
(623) 223-1511

Chandler
1960 W. Germann Rd.
Chandler, AZ 85286
(480) 265-4580

Goodyear
15280 W. McDowell Rd.
Goodyear, AZ 85395
(623) 760-9588

Scottsdale (Shea)
7215 E Shea Blvd.
Scottsdale, AZ 85260
(480) 348-0500

Tempe
523 W. University Dr.
Tempe, AZ 85281
(480) 858-0501

Flagstaff
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Flagstaff, AZ 86001
(928) 773-8600

Mesa
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Mesa, AZ 85202
(480) 962-0036

Scottsdale (Old Town)
3102 N. Scottsdale Rd.
Scottsdale, AZ 85251
(480) 970-1860

Tempe (South)
1475 W. Elliot Rd.
Tempe, AZ 85284
(480) 966-0401

Flagstaff (Country Club)
980 N. Country Club Dr.
Flagstaff, AZ 86004
Phone: (928) 233-3000

Paradise Valley
4602 E. Cactus Rd.
Phoenix, AZ 85032
(602) 482-0054

Sedona
150 Highway 179 Suite #1
Sedona, AZ 86336
OPEN SUMMER 2017

Tucson
4900 E Speedway Blvd.
Tucson, AZ 85712
(520) 327-8955

Gilbert
328 N. Gilbert Rd.
Gilbert, AZ 85234
(480) 882-9336

Phoenix
1008 E Camelback Rd.
Phoenix, AZ 85014
(602) 241-0707

Superstition Springs
6821 E. Superstition Springs Blvd.
Mesa, AZ 85209
(480) 305-5096

Tucson (North)
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Tucson, AZ 85704
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