

On The Hill

1200 Oread Ave The Oread Hotel 66044-3142 · +17858303998 · Updated: Jan 14, 2026

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ANTIPASTI (APPETIZERS) 6

Polpette **\$9.00**

house made meatballs | grated parmigiano reggiano | house made marinara | basil olive oil

Caprese **\$9.00**

house made mozzarella | heirloom tomatoes | balsamic glaze | basil olive oil | fresh basil

Prosciutto Crostini **\$12.00**

prosciutto | ricotta | asparagus | balsamic glaze | basil olive oil

Arancini **\$10.00**

mushroom risotto balls | gorgonzola fonduta

Fritto Misto **\$11.00**

fried calamari | peppercinis | garlic aioli | house made marinara

Italian Charcuterie Board **\$12.00**

italian sausage | assorted cured meats | parmigiano reggiano | fontina | kalamata olives | basil olive oil | grilled baguette | garlic aioli

INSALATE (SALADS) 3

Insalata Caesar Cardini **\$10.00**

romaine lettuce | parmigiano reggiano | cerignola olives | croutons | prosciutto crisp

Insalata di Agrume **\$8.00**

(citrus) arugula | kale | grapefruit | orange | feta | pecans | white balsamic

Barbabietola **\$9.00**

beets | whipped goat cheese | hazelnuts | arugula | grapefruit

ZUPPE (SOUPS) 1

Roasted Tomato Florentine **\$8.00**

parmigiano reggiano | basil olive oil | fresh basil

PASTA 10

Gnocchi **\$14.00**

with the choice of pesto, alfredo or bolognese sauce

Ravioli di Manzo **\$21.00**

short rib | wild mushroom | marsala sauce

Qattro Reggiano Pansotti	\$15.00
ricotta mozzarella parmigiano reggiano spinach pasta hazelnut romesco sauce	
Lobster Medaglioni	\$24.00
lobster filled ravioli cognac cream sauce	
Bucatini	\$26.00
marinara and basil house made meatballs or italian sausage	
Pappardelle Carbonara	\$17.00
peas pancetta eggs pecorino romano	
Fettucine Alfredo	\$16.00
alfredo sauce pecorino romano shrimp or chicken	
Lasagne al Forno	\$19.00
spinach pasta beef and pork béchamel marinara ricotta mozzarella balsamic glaze fresh herbs	
Tre Colori	\$23.00
pasta trio fettucine alfredo lasagna quattro reggiano pansotti	
Spaghetti al Limone con Pesce Bianco	\$22.00
mahi-mahi lemon cream sage aioli asparagus	

ENTREÉS 5

Pollo al Marsala	\$19.00
chicken slow roasted carrots garlic mashed potatoes	
Salmone	\$27.00
salmon spicy tomato polenta asparagus white wine cream sauce	
Italian Sausage Plate	\$18.00
italian sausage peppers and onions truffle potatoes	
Pollo ala Parmigiana	\$18.00
breaded chicken bucatini with marinara	
Pork Osso Buco	\$22.00
braised pork shank spicy tomato polenta fennel citrus zest	

BISTECCHES (STEAKS) 2

8oz Prime Filet	\$36.00
port demi spicy tomato polenta asparagus	
12oz KC Strip	\$33.00
garlic mashed potatoes asparagus gorgonzola fonduta	