

OTTIMO

— *Ristorante Italiano* —

CHEF'S SPECIAL

BONE-IN

T-Bone approx. 800 gr
Tomahawk approx. 1 kg

PRIME

Tenderloin approx. 150 gr
Sirloin approx. 250 gr
Rib-eye approx. 300 gr

Served with sauce and side dish of your choice

SAUCES

Cognac-black peppercorn, béarnaise, rosemary jus, porcini

SIDE DISH


Garden salad, seasonal vegetables,
Parmesan truffle fries, mashed potato

ANTIPASTI

BURRATA

Creamy buffalo cheese, tomato,
pesto & rucola -L-N-V

CAPRINA

Goat cheese, mesclun salad, tomato,
Roman artichokes, hazelnuts, beans,
black quinoa & lemon-yoghurt dressing -L-N-V 

VITELLO TONNATO

Thin sliced slow cooked veal,
with preserved tuna & caper sauce -S-N

MANZO CRUDO

Beef tenderloin, toasted bread with lavender butter,
marinated vegetables, egg,
balsamic vinegar & lemon -G-L-N-S

TONNO ALLE MANDORLE

Fresh tuna, grapes, lime, almond sauce,
herb & extra virgin olive oil -G-S

CALAMARI CARBONARA

Calamari, guanciale, egg, parmesan,
black pepper & sea asparagus -S


TOMATO CARPACCIO

Local heritage tomatoes, cherry tomatoes, capers,
olives, sour cream, körözött,
superior extra virgin olive oil -L-V

OCTOPUS SALSA

Grilled balsamic marinated octopus, tomato salsa,
aioli & sea asparagus -S

ZUCCHINI CAROTE


Eggplant purée, baby zucchini, baby carrots,
gremolata salsa & pine nuts -N-V 

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ZUPPE

ZUPPA DI POMODORO

Roasted tomato & basil soup -V-N 

TORTELLINI IN BRODO

Chicken broth, root vegetables, tortellini-G-L

RISONI

PRAWN ORZO

Orzo, tiger prawn, sundried tomato, orange & black garlic puree -G-L-S

RISOTTO AI FUNGHI

Morels, oyster, button & porcini mushrooms, pine nuts, thyme, truffle & parmesan -L-N-V

PASTA


ORECCHIETTE PESTO

Classic Puglia pasta with basil pesto, broccoli, zucchini, baby spinach -G-L-V-N

CONCHIGLIONI AL TARTUFO

Pasta shells, truffle ricotta, béchamel, tomato sauce & parmesan -G-L-V


TAGLIOLINI SAN MARZANO

Long artisanal pasta with tomato sauce made out of San Marzano tomatoes -G-L-V 

RAVIOLI RICOTTA E SPINACI

Spinach and ricotta ravioli, sage-butter sauce, toasted almonds -G-L-N-V

LINGUINE DEL CONTADINO

Linguine pasta, chili and garlic, anchovies, cherry tomato, olives and capers -G-S-V 

CASERECCIA DELLA CASA

Twisted pasta, porcini mushrooms, homemade pork sausage, creamy truffle sauce -G-L-P

PESCE E CARNE

ORATA ALLA LIGURE

Pan-seared sea bream, capers, potato, cherry tomato, Kalamata olives, white wine sauce -A-G-L-N-S

GAMBERONI ALLA PIASTRA

Grilled king prawns, oven-roasted vegetables, rucola -S

MILANESE DI VITELLO

Breaded veal escalope, herbs, lemon, parmesan & truffle fries -G-L

POLLETTO ARROSTO

Lemon & rosemary marinated roasted baby chicken, new potato -L

MAIALE AL FORNO


Roasted pork belly, broccoli, black eyed beans,

PIZZA

TARTUFO

Creamy truffle paste, fior di latte, wild mushrooms, shaved truffle -G-L-V

MARGHERITA

Tomato sauce, fior di latte, basil -G -L-V 

QUATTRO FORMAGGI

Fior di latte, gorgonzola, provolone, taleggio, parmesan, toasted nuts -G -L-N-V


PARMA

Tomato sauce, fior di latte, Parma ham, rucola, parmesan -G-L-P

BURRATA

Truffle cream, cherry tomato, burrata & rucola -G-L-V

Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork
S) Seafood (V) Vegetarian

 Can be prepared vegan