

# OTTIMO

ON 5TH

CUCINA & BAR

## STARTERS/ SMALL PLATES

|  |           |  |           |   |           |
|--|-----------|--|-----------|---|-----------|
| <b>OLIVES AND CHEESE</b><br>EvoO marinated, orange zest & Spice  | <b>17</b> | <b>BRUSCHETTA</b><br>Grilled bread, Balsamic marinated tomatoes basil, garlic, EVOO  | <b>16</b> | <b>NONA'S MEATBALLS</b><br>Homemade meatballs served with fresh tomato sauce, shaved Parmigiano             | <b>16</b> |
| <b>TASTE OF ITALY</b><br>Assorted Italian meats, cheese, and olives  | <b>24</b> | <b>GNOCCHI AL SUGO</b><br>Fried ricotta filled gnocchi tossed with rustic meat sauce   | <b>16</b> | <b>CALAMARI FRITTI</b><br>Sun-ripe tomato sauce, Calabrian chili, garlic aioli                              | <b>18</b> |
| <b>GARLIC PRAWNS</b><br>Citrus marinated prawns, Garlic and Chili roasted, Charred lemon, Tuscan Olive oil | <b>26</b> | <b>WHIPPED RICOTTA</b><br>Spreadable whipped ricotta, roasted tomato, confit garlic, basil, and EVOO, served with rosemary bread | <b>18</b> | <b>MUSHROOM TRUFFLE RISOTTO</b><br>Creamy Arborio rice, oven roasted mixed wild mushrooms, truffle Pecorino | <b>28</b> |

## SALADS

|   |           |  |           |   |           |
|---|-----------|--|-----------|---|-----------|
| <b>INSALATA MISTA ROMANA</b><br>Mixed greens, tomato, cucumber, red onion, citrus Balsamic      | <b>18</b> | <b>TOMATO &amp; STRACCIATELLA</b><br>Heirloom Tomato, straciatella di buffalo, Tuscan olive oil              | <b>19</b> | <b>PANZANELLA</b><br>Tomato, cucumbers, onions, kalamata olives, red peppers, EVOO croutons, and Mozzarella | <b>18</b> |
| <b>SHAVED ROMAINE CAESAR</b><br>Roman crisp bread, parmeggiano reggiano, creamy caesar dressing | <b>18</b> | <b>ROASTED BEETS SALAD</b><br>Roasted beets, whipped goat Cheese, charred citrus, onion jam, figs, pistachio | <b>18</b> | <b>ADD TO ANY SALAD</b><br><i>Grilled Steak - 14 Chicken - 10</i><br><i>Salmon - 14 Shrimp - 14</i>         |           |

## CARPACCIO/ PROSCIUTTO

|   |           |   |           |  |           |
|---|-----------|---|-----------|--|-----------|
| <b>OCTOPUS &amp; SMOKED TUNA</b><br>Thinly sliced octopus and cold Smoked Mediterranean Tuna, Rocket greens, preserved lemon emulsion | <b>30</b> | <b>PROSCIUTTO CRUDO</b><br>Sliced Prosciutto di Parma, melon, Pear Mostardo | <b>26</b> | <b>WAGYU CARPACCIO</b><br>Fresh horseradish, arugula, roasted sweet pepper | <b>28</b> |
|---|-----------|---|-----------|--|-----------|

## PIZZA

|  |           |   |           |   |           |
|--|-----------|---|-----------|---|-----------|
| <b>MARGHERITA</b><br>Fire roasted tomato, fresh Mozzarella, Basil                                    | <b>24</b> | <b>SHORT RIB</b><br>Barolo Braised Short Rib, Gorgonzola, Ciopolini Onion | <b>26</b> | <b>QUATTRO</b><br>Mozzarella, Ricotta, Gorgonzola, and Parmigiano Reggiano                        | <b>26</b> |
| <b>SALAMI PICCANTE</b><br>Tomato sauce, salami piccante, pepperoni, and whole milk Mozzarella cheese | <b>26</b> | <b>OTTIMO</b><br>Bolognese, Ricotta, shaved locatelli, oregano            | <b>25</b> | <b>AMERICANA</b><br>Tomato sauce, roasted pepper, crumbled sausage, salami, and Mozzarella cheese | <b>26</b> |

## PASTA

|  |           |   |           |   |           |
|--|-----------|---|-----------|---|-----------|
| <b>OTTIMO LASAGNA</b><br>Layers of ground beef & pork, Ricotta, Mozzarella, fire roasted tomato                | <b>30</b> | <b>LINGUINE WITH MEATBALLS</b><br>Slow cooked tomato sauce, basil Shaved Pecorino                           | <b>30</b> | <b>RIGATONI ALLA VODKA</b><br>Rigatoni served in a creamy tomato vodka sauce with sautéed Pancetta        | <b>29</b> |
| <b>LOBSTER RAVIOLI</b><br>Maine lobster Meat & Ravioli filled with Lobster & Ricotta cheese, pink tomato sauce | <b>42</b> | <b>CALAMARATA PESCATORE</b><br>Shrimps, clams, mussels, and calamari Pasta ring, Tomato broth, garlic aioli | <b>42</b> | <b>TAGLIATELLE BOLOGNESE</b><br>Traditional fresh ground veal, beef and pork sauce in the Bolognese style | <b>32</b> |

## PESCE & CARNE

|  |           |  |           |   |           |
|--|-----------|--|-----------|---|-----------|
| <b>SALMONE ON 5TH</b><br>Pan seared salmon, capers, preserved lemon, Vermentino Butter sauce, Parmesan risotto | <b>40</b> | <b>STEAK FIORENTINA</b><br>Rosemary grilled Porterhouse steak, red wine saba, truffle butter, finger potato        | <b>59</b> | <b>CHICKEN CON MARSALA</b><br>Chicken sautéed in mushrooms and Marsala wine sauce, with linguine            | <b>32</b> |
| <b>BRANZINO ALLA ROMANA</b><br>Pan seared Branzino, Artichoke heart, sweet daterino tomato, garlic potato      | <b>46</b> | <b>FLAME SEARED BEEF TENDERLOIN</b><br>Dry marinated, aged beef tenderloin, roast finger potato,veggie             | <b>48</b> | <b>VEAL MILANESE</b><br>Lightly Breaded Veal Cutlet, saffron risotto, arugula, Parmigiano                   | <b>52</b> |
| <b>BAROLO BRAISED SHORT RIB</b><br>Creamy herb and garlic polenta, Red wine reduction, crispy shallot          | <b>44</b> | <b>CRISPY CHICKEN PICATTA</b><br>Pan-fried tender chicken thigh, capers, lemon Velutina sauce, served with risotto | <b>32</b> | <b>SWORDFISH CAPONATA</b><br>Herb & Garlic marinated, grilled tomatoes, eggplant, peppers, olives pine nuts | <b>40</b> |

## SIDES FOR THE TABLE

|   |           |                                |           |
|---|-----------|--------------------------------|-----------|
| <b>SAUTEED SPINACH</b><br>Spinach sautéed with garlic       | <b>11</b> | <b>FRENCH FRIES</b>            | <b>12</b> |
| <b>BROCCOLI RABE</b><br>Garlic, chili, olive oil, Locatelli | <b>12</b> | <b>CREAMY HERB POLENTA</b>     | <b>12</b> |
| <b>VEGGIE OF THE DAY</b>                                    | <b>15</b> | <b>ROASTED FINGER POTATOES</b> | <b>12</b> |
|   |           | <b>PARMESAN RISOTTO</b>        | <b>12</b> |
|   |           | <b>GARLIC WHIPPED POTATO</b>   | <b>12</b> |

## CHILDREN UNDER 12

|                                  |           |
|----------------------------------|-----------|
| <b>PASTA WITH MEATBALL</b>       | <b>14</b> |
| <b>CHEESE OR PEPPERONI PIZZA</b> | <b>14</b> |
| <b>MACARONI &amp; CHEESE</b>     | <b>14</b> |
| <b>GRILLED CHICKEN BREAST</b>    | <b>14</b> |
| <b>CRISPY CHICKEN BITES</b>      | <b>14</b> |

*Owner: Edmond Metaj*

*Executive Chef: Sean Cooper*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, AND SEAFOOD, MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. DUE TO THE SIZE AND SELECTION OF OUR MENU, WE WILL MAKE EVERY EFFORT, WHEN POSSIBLE, TO ACCOMMODATE SPECIAL REQUESTS. SPLIT CHARGES: \$6 PER ENTRÉE. \*1 COMPLIMENTARY BREAD & OIL PER TABLE.

20% Gratuity charge is added for party of 6 or more - No separate checks. Please inform our servers of any dietary restrictions or food allergies.