

OTTIMO

ON 5TH

CUCINA & BAR

STARTERS/ SMALL PLATES

SALADS

CARPACCIO/ PROSCIUTTO

PIZZA

PASTA

PESCE & CARNE

SIDES FOR THE TABLE

OLIVES AND CHEESE Evoo marinated, orange zest & Spice	17	BRUSCHETTA Grilled bread, Balsamic marinated tomatoes basil, garlic, EVOO	16	NONA'S MEATBALLS Homemade meatballs served with fresh tomato sauce, shaved Parmigiano	16
TASTE OF ITALY Assorted Italian meats, cheese, and olives	20	GNOCCHI AL SUGO Fried riccoota filled gnocchi tossed with rustic meat sauce	16	CALAMARI FRITTI Sun-ripe tomato sauce, Calabrian chili, garlic aioli	18
GARLIC PRAWNS Citrus marinated prawns, Garlic and Chili roasted, Charred lemon, Tuscan Olive oil	24	WHIPPED RICOTTA Spreadable whipped ricotta, roasted tomato, confit garlic, basil, and EVOO, served with rosemary bread	17	MUSHROOM TRUFFLE RISOTTO Creamy Arborio rice, oven roasted mixed wild mushrooms, truffle Pecorino	26
INSALATA MISTA ROMANA Mixed greens, tomato, cucumber, red onion, citrus Balsamic	18	TOMATO & STRACCIATELLA Heirloom Tomato, straciatella di buffala, Tuscan olive oil	19	PANZANELLA Tomato, cucumbers, onions, kalamata olives, red peppers, EVOO croutons, and Mozzarella	18
SHAVED ROMAINE CAESAR Roman crisp bread, parmeggiano reggiano, creamy caesar dressing	18	ROASTED BEETS SALAD Roasted beets, whipped goat Cheese, charred citrus, onion jam, figs, pistachio	18	ADD TO ANY SALAD Grilled Steak - 14 Chicken - 10 Salmon - 14 Shrimp - 14	
OCTOPUS & SMOKED TUNA Thinly sliced octopus and cold Smoked Meditereanean Tuna, Rocket greens, preserved lemon emulsion	30	PROSCIUTTO CRUDO Sliced Prosciutto di Parma, melon, Pear Mostardo	26	WAGYU CARPACCIO Fresh horseradish, arugula, roasted sweet pepper	28
MARGHERITA Fire roasted tomato, fresh Mozzarella, Basil	23	SHORT RIB Barolo Braised Short Rib, Gorgonzola, Ciopolini Onion	25	QUATTRO Mozzarella, Ricotta, Gorgonzola, and Parmigiano Reggiano	25
SALAMI PICCANTE Tomato sauce, salami piccante, pepperoni, and whole milk Mozzarella cheese	25	OTTIMO Bolognese, Ricotta, shaved locatelli, oregano	24	AMERICANA Tomato sauce, roasted pepper, crumbled sausage, salami, and Mozzarella cheese	25
OTTIMO LASAGNA Layers of ground beef & pork, Ricotta, Mozzarella, fire roasted tomato	29	LINGUINE WITH MEATBALLS Slow cooked tomato sauce, basil Shaved Pecorino	29	RIGATONI ALLA VODKA Rigatoni served in a creamy tomato vodka sauce with sautéed Pancetta	27
LOBSTER RAVIOLI Maine lobster Meat & Ravioli filled with Lobster & Ricotta cheese, pink tomato sauce	42	CALAMARATA PESCATORE Shrimps, clams, mussels, and calamari Pasta ring, Tomato broth, garlic aioli	40	TAGLIATELLE BOLOGNESE Traditional fresh ground veal, beef and pork sauce in the Bolognese style	32
SALMONE ON 5TH Pan seared salmon, capers, preserved lemon, Vermentino Butter sauce, Parmesan risotto	38	STEAK FIORENTINA Rosemary grilled Portehouse steak, red wine saba, truffle butter, finger potato	58	CHICKEN CON MARSALA Chicken sautéed in mushrooms and Marsala wine sauce, with linguine	30
BRANZINO ALLA ROMANA Pan seared Branzino, Artichoke heart, sweet daterino tomato, garlic potato	44	FLAME SEARED BEEF TENDERLOIN Dry marinated, aged beef tenderloin, roast finger potato,veggie	48	VEAL MILANESE Lightly Breaded Veal Cutlet, saffron risotto, arugula, Parmigiano	48
BAROLO BRAISED SHORT RIB Creamy herb and garlic polenta, Red wine reduction, crispy shallot	42	CRISPY CHICKEN PICATTA Pan-fried tender chicken thigh, capers, lemon Velutina sauce, served with risotto	30	SWORDFISH CAPONATA Herb & Garlic marinated, grilled tomatoes, eggplant, peppers, olives pine nuts	38
SAUTEED SPINACH Spinach sautéed with garlic	11	FRENCH FRIES	12	CHILDREN UNDER 12	
BROCCOLI RABE Garlic, chili, olive oil, Locatelli	12	CREAMY HERB POLENTA	12	PASTA WITH MEATBALL	14
VEGGIE OF THE DAY	15	ROASTED FINGER POTATOES	12	CHEESE OR PEPPERONI PIZZA	14
		PARMESAN RISOTTO	12	MACARONI & CHEESE	14
		GARLIC WHIPPED POTATO	12	GRILLED CHICKEN BREAST	14
				CRISPY CHICKEN BITES	14

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.