

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	24	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	26	WHIPPED RICOTTA Spreadable whipped ricotta, roasted tomato, confit garlic, basil, and EVOO, served with rosemary bread	18	MUSHROOM TRUFFLE RISOTTO Creamy Arborio rice, oven roasted mixed wild mushrooms, truffle Pecorino	28

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

OTTIMO LASAGNA Layers of ground beef & pork, Ricotta, Mozzarella, fire roasted tomato	30	LINGUINE WITH MEATBALLS Slow cooked tomato sauce, basil Shaved Pecorino	30	RIGATONI ALLA VODKA Rigatoni served in a creamy tomato vodka sauce with sautéed Pancetta	29
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	42	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	40	STEAK FIORENTINA Rosemary grilled Portehouse steak, red wine saba, truffle butter, finger potato	59	CHICKEN CON MARSALA Chicken sautéed in mushrooms and Marsala wine sauce, with linguine	32
BRANZINO ALLA ROMANA Pan seared Branzino, Artichoke heart, sweet daterino tomato, garlic potato	46	FLAME SEARED BEEF TENDERLOIN Dry marinated, aged beef tenderloin, roast finger potato,veggie	48	VEAL MILANESE Lightly Breaded Veal Cutlet, saffron risotto, arugula, Parmigiano	52
BAROLO BRAISED SHORT RIB Creamy herb and garlic polenta, Red wine reduction, crispy shallot	44	CRISPY CHICKEN PICATTA Pan-fried tender chicken thigh, capers, lemon Velutina sauce, served with risotto	32	SWORDFISH CAPONATA Herb & Garlic marinated, grilled tomatoes, eggplant, peppers, olives pine nuts	40

SAUTEED SPINACH Spinach sautéed with garlic	11	FRENCH FRIES	12		
BROCCOLI RABE Garlic, chili, olive oil, Locatelli	12	CREAMY HERB POLENTA	12		
VEGGIE OF THE DAY	15	ROASTED FINGER POTATOES	12		
		PARMESAN RISOTTO	12		
		GARLIC WHIPPED POTATO	12		
				PASTA WITH MEATBALL	14
				CHEESE OR PEPPERONI PIZZA	14
				MACARONI & CHEESE	14
				GRILLED CHICKEN BREAST	14
				CRISPY CHICKEN BITES	14

Owner: Edmond Metaj

Executive Chef: Sean Cooper

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE GUESTS.
THIS AUTOMATIC GRATUITY IS SHARED AMONG THE SERVICE TEAM MEMBERS WHO CONTRIBUTE TO YOUR DINING EXPERIENCE.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Due to the size and selection of our menu, we will make every effort, when possible, to accommodate special requests. A \$6 split charge applies per entrée. One complimentary bread and oil service is provided per table.