OTTIMO ON 5TH CUCINA & BAR

Starters/ Small Plates

OLIVES AND CHEESE 17
Evoo marinated, orange zest & spice, Chef's Selection of Italian Cheeses

TASTE OF ITALY 24
Assorted Italian meats, Cheese, and Olives

GARLIC PRAWNS 28
Citrus marinated, Garlic and Chili roasted, Charred lemon, Tuscan Olive oil

BRUSCHETTA 16
Grilled bread, Balsamic marinated tomatoes, basil, garlic, EVOO

GNOCCHI AL SUGO 16
Fried Riccoota filled Gnocchi tossed with rustic meat sauce

WHIPPED RICOTTA 18
Roasted Tomato, Confit Garlic, Basil, EVOO, House Foccacia Bread

NONA'S MEATBALLS 16
Beef, Pork, Veal meatballs, Fresh Tomato Sauce, Shaved Parmigiano

CALAMARI FRITTI 18
Sun-ripe Tomato sauce, Calabrian Chili, Garlic Aioli, Sweet Pepper

MUSHROOM TRUFFLE RISOTTO 28
Creamy Arborio rice, oven roasted mixed wild mushrooms, shaved truffle

CHIVALINI SAUSAGE 24
Sautéed Broccoli Rabe, Roasted Cipollini Onions, Charred Tomato and Shaved Parmesan

Salads

INSALATA MISTA ROMANA 19
Mixed greens, tomato, cucumber, red onion, citrus Balsamic

SHAVED ROMAINE CAESAR 19
Crisp bread, Parmeggiano Reggiano, creamy Caesar dressing

TOMATO & STRACCIATELLA 20
Heirloom Tomato, Straciatella di Buffala, Tuscan olive oil

ROASTED BEETS SALAD 19
Roasted beets, whipped goat Cheese, charred citrus, onion jam, figs, pistachio

PANZANELLA 19
Crisp fried bread, olives, tomato, cucumbers, onions, red peppers, Mozzarella

Add to Any Salad
Grilled Steak $18 | Chicken $12
Salmon $16 | Shrimp $16 | Meatball $8

Carpaccio/ Prosciutto

OCTOPUS & SMOKED TUNA 30
Thinly sliced Octopus and cold Smoked Meditereanean Tuna, Rocket greens, preserved lemon emulsion

GAMBERO ROSSO CRUDO FLAT BREAD 44
Sicilian Red Shrimp, preserved Lemon Aioli, Garlic, Pecorino, Frisee & greens

CURED WAGYU BEEF 28
Fresh horseradish, roasted sweet pepper, arugula, onions, capers

Pizza

MARGHERITA 25
Fire roasted tomato, fresh Mozzarella, cheese, Basil, EVOO

SALAMI PICCANTE 26
Tomato sauce, salami piccante, pepperoni, Mozzarella cheese

SHORT RIB 26
Barolo Brased Short Rib, Gorgonzola, Ciopolini Onion

OTTIMO 25
Bolognese, Ricotta, Shaved locatelli, oregano

QUATTRO 26
Mozzarella, Ricotta, Gorgonzola Parmigiano Reggiano cheese

AMERICANA 26
Tomato sauce, Roasted pepper, crumbled sausage, salami, Mozzarella cheese

Pasta

OTTIMO LASAGNA 30
Layers of ground beef & pork, Ricotta, Mozzarella, fire roasted tomato sauce

LOBSTER RAVIOLI 42
Maine lobster Meat & Ravioli filled with Lobster & Ricotta cheese, pink tomato sauce

LINGUINE WITH MEATBALLS 30
Slow cooked tomato sauce, basil shaved Parmigiano cheese

CALAMARATA PESCATORE 42
Shrimp, clams, mussels, and calamari Pasta ring, Tomato saffron broth

RIGATONI ALLA VODKA 29
Creamy tomato vodka sauce, sautéed pancetta, tomato, Parmigiano cheese

TAGLIATELLE BOLOGNESE 32
Traditional ground veal, beef and pork sauce in the Bolognese style

PAPPARDELLE "CARBONARA" 34
Egg Pappardelle with golden squash puree and crispy speck

Pesce & Carne

SALMONE ON 5TH 40
Pan seared, capers, preserved lemon, Vermentino Butter sauce, Parmesan rissotto

BRANZINO ALLA ROMANA 46
Pan seared, Artichoke heart, sweet daterino tomato, garlic potato purée

BAROLO BRAISED SHORT RIB 44
Creamy herb garlic polenta, Red wine reduction, crispy shallot

GRILLED PRIME RIBEYE 60
Hand cut finger potato fries, charred scallion, Calabrian N'Duja butter

STEAK FIORENTINA 59
Rosemary grilled Porterhouse, red wine Saba, shaved truffle butter, finger potato

FLAME SEARED BEEF TENDERLOIN 48
Dry marinated, aged beef tenderloin, roasted finger potato, Nebbiolo wine sauce

CRISPY CHICKEN PICATTA 32
Pan-fried thigh, Sicilian capers, lemon Velutina sauce, Parmesan risotto

PAN SEARED PORCHETTA 38
Rosemary herb seasoned, sauteed Gnocchi a la Cacio e Pepe, and sauteed broccoli rabe

CHICKEN CON MARSALA 32
Sautéed with mushrooms, tomato, Marsala wine sauce over linguine

VEAL MILANESE 52
Lightly Breaded Veal Chop, saffron risotto, arugula salad, shaved Parmigiano

SWORDFISH CAPONATA 40
Marinated, grilled tomatoes, eggplant, peppers, olives, pine nuts, butter sauce

Sides for the Table

SAUTÉED SPINACH 12
Olive Oil, Garlic, Parmigiano Cheese

BROCCOLI RABE 12
Garlic, chili, olive oil, Locatelli

FRENCH FRIES 12

ROASTED FINGER POTATOES 12

PARMESAN RISOTTO 12

GARLIC WHIPPED POTATO 12

CREAMY HERB POLENTA 12

Children
UNDER 12

CHEESE 14
PEPPERONI PIZZA 14
PASTA WITH MEATBALLS 14
CRISPY CHICKEN BITES 14
GRILLED CHICKEN BREAST 14
MACARONI & CHEESE 14

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish. A $6 split charge applies per entrée. $5.00 for bread and oil service is provided per table.