

**DAILY  
3PM - 5PM  
BAR ONLY!**

# OTTIMO

ON 5<sup>TH</sup>  
CUCINA & BAR

## HAPPY HOUR

### FOOD

<b>OLIVE &amp; CHEESE</b>	<b>10</b>
Evoo marinated, orange zest & spice	
<b>BRUSCHETTA</b>	<b>10</b>
3 Crostini topped with fresh tomatoes, basil, garlic, and Balsamic Vinaigrette	
<b>FRIED CALAMARI</b>	<b>10</b>
Sun-ripened tomato sauce, Calabrian chili, garlic aioli	
<b>GNOCCHI</b>	<b>10</b>
Fried Ricotta filled gnocchi tossed with rustic meat sauce (8 ea)	
<b>NONA'S MEATBALLS</b>	<b>10</b>
Homemade meatballs served in fresh tomato sauce, shaved Parmigiano (2 ea)	
<b>BOLOGNESE DIP</b>	<b>10</b>
Served with homemade fresh bread	
<b>SAUSAGE &amp; PEPPERS</b>	<b>10</b>
Italian Sausage sautéed with peppers & onions in tomato sauce	
<b>WAGYU SLIDERS</b>	<b>10</b>
Grilled Wagyu Beef Slider, Cheese, Shallot Butter (2 ea)	
<b>CHEESE OR PEPPERONI PIZZA (10")</b>	<b>10</b>
Tomato sauce, mozzarella cheese	

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# HAPPY HOUR DRINKS

## HOUSE WINE **7**

RED: Cabernet, Merlot, Pinot Noir & Chianti

WHITE: Chardonnay, Pinot Grigio & Sauvignon Blanc

## COCKTAILS **10**

Classic Margarita  
Old Fashioned  
Whiskey Sour  
Negroni  
Deep Eddy Tea

Rockey Spritz  
Aperol Spritz  
Le Mone Spritz  
Paloma Spritz  
Hugo Spritz

## MARTINIS **10**

Espresso Martini  
Apple Martini  
Cosmopolitan  
French Martini

Italian Maid  
Naples Sunset  
Paradise Martini

## BEER BOTTLES **6**

Budweiser  
Bud Light  
Miller Light  
Coors Light  
Michelob Ultra  
Yuengling

Heineken  
Corona  
Peroni  
Moretti  
Menabrea  
Lagunitas

## DRAFT BEERS **6**

Ankrolab  
Stella

Modelo Esp.  
Michelob Ultra