

# OTTIMO!

## DINNER MENU

### APPETIZER

- BRUSCHETTA [VG]** 13  
garlic crostini, crumbled feta, plum tomato
- CHEF'S SALAD [VG | GF]** 14  
radicchio, fennel, arugula, olive, grapefruit, parmesan, balsamic reduction
- FRIED CALAMARI [NF]** 17  
garlic aioli, herb salad
- FISH CARPACCIO [GF | DF | NF]** 18  
arugula, caper, shaved red onion, tomato confit, sweet & sour vinaigrette
- BURRATA [VG]** 18  
aged balsamic marinated tomato, arugula, rustic garlic bread
- SAUTEÉD MUSSELS [NF]** 20  
mussels, garlic, chili, crustacean foam, rustic garlic bread

### PIZZA

- MARGHERITA [VG]** 20  
tomato sauce, mozzarella, basil
- FUNGI [VG]** 22  
sautéed mushroom, basil, tomato sauce, mozzarella, parmesan
- PEPPERONI [NF]** 23  
tomato sauce, mozzarella, olive

### PASTA

- POTATO GNOCCHI [NF]** 28  
beef ragu, mushroom, parmesan
- SPINACH CANNELLONI [VG | NF]** 26  
burrata cream, smoked tomato salsa
- LINGUINI [DF | NF]** 30  
mixed seafood, chili, garlic, tomato

### SIGNATURE DISHES

- ROASTED CHICKEN [GF | NF]** 32  
honey garlic marinated, creamy herb polenta, vegetable, thyme jus
- CATCH OF THE DAY [GF | NF]** 38  
eggplant caponata, caper butter sauce
- SIRLOIN STEAK [GF | NF]** 45  
mash potato, grilled asparagus, thyme jus

### DESSERTS

- CANNOLI [VG]** 14  
ricotta and mascarpone, pistachio crumb, vanilla ice cream
- TIRAMISU [VG | NF]** 15  
mascarpone cheese, espresso, lady finger biscuit
- CHOCOLATE LAVA CAKE [VG | NF]** 15  
vanilla ice cream  
(please allow 20 minutes for order)

GF - gluten-free

VG - vegetarian

N- contains nuts

DF - dairy free

please inform your server should you have any allergies or intolerances

prices are stated in US dollar and subject to 15% government tax and 10% service charge.