

OTTIMO

ON 5TH

CUCINA & BAR

STARTERS/ SMALL PLATES

OLIVES AND CHEESE Evoos 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
ROSEMARY BREAD Roasted tomato, rosemary, EVOO	12	GNOCCHI AL SUGO Fried ricotta 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 house foccacia	17	MUSHROOM TRUFFLE RISOTTO Creamy Arborio rice, oven roasted mixed wild mushrooms, truffle Pecorino	24

SALADS

INSALATA MISTA ROMANA Mixed greens, tomato, cucumber, red onion, citrus Balsamic	18	TOMATO & STRACCIATELLA Heirloom Tomato, straciatella di buffalo, Tuscan olive oil	19	PANZANELLA Crisp fried bread, kalamata olives, tomato, cucumbers, onions, red peppers, and Mozzarella	18
SHAVED ROMAINE CAESAR Roman crisp bread, parmeggiano reggiano, creamy caesar,	18	ROASTED BEETS SALAD Roasted beets, whipped goat Cheese, charred citrus, onion jam, figs, pistachio	18	ADD TO ANY SALAD <i>Grilled Steak - 12 Chicken - 8</i> <i>Salmon - 14 Shrimp - 14</i>	

CARPACCIO/ PROSCIUTTO

OCTOPUS & SMOKED TUNA Thinly sliced octopus and cold Smoked Mediterranean Tuna, Rocket greens, preserved lemon emulsion	28	PROSCIUTTO CRUDO Sliced Prosciutto di Parma, melon, Pear Mostardo, fresh bread	26	WAGYU CARPACCIO Fresh Horseradish, Roasted Sweet pepper, and upland cress	27
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PIZZA

MARGHERITA Fire roasted tomato, fresh Mozzarella, Basil	20	SHORT RIB Barolo Braised Short Rib, Gorgonzola, Ciopolini Onion	25	QUATTRO Mozzarella, Ricotta, Gorgonzola dolce Parmeggiano Reggiano	24
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	24

PASTA

OTTIMO LASAGNA Layers of ground beef & pork, Ricotta, Mozzarella, fire roasted tomato	29	LINGUINE WITH MEATBALLS Slow cooked tomato sauce, basil Shaved Pecorino	28	RIGATONI ALLA VODKA Rigatoni served in a creamy tomato vodka sauce with sautéed pancetta	26
LOBSTER RAVIOLI Maine lobster Meat & Ravioli filled with Lobster & Ricotta cheese, pink tomato sauce	38	CALAMARATA PESCATORE Shrimps, clams, mussels, and calamari Pasta ring, Tomato saffron broth, garlic aioli	40	TAGLIATELLE BOLOGNESE Traditional fresh ground veal, beef and pork sauce in the Bolognese style.	32

PESCE & CARNE

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	52	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,	48	VEAL MILANESE Lightly Breaded Veal Cutlet, saffron risotto, arugula, Parmeggiano.	42
BAROLO BRAISED SHORT RIB Creamy herb and garlic polenta, Red wine reduction, crispy shallot	42	CRISPY CHICKEN PICATTA Pan-fried tender chicken thigh, Sicilian capers, lemon Velutina sauce.	30	SWORDFISH CAPONATA Herb & Garlic marinated, grilled. Tomatoes, eggplant, peppers, olives pine nuts	38

SIDES FOR THE TABLE

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 Mix veggies	15	ROASTED FINGER POTATOES	12
		PARMESAN RISOTTO	12
		GARLIC WHIPPED POTATO	12

CHILDREN UNDER 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

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.