

OTTIMO

LA VITA É UNA COMBINAZIONE DI PASTA E TRAMUNTANA

TO START

CRYSTAL BREAD WITH TOMATO (With Iberian ham +6€)	6,5€
PIZZAIOLO FOCACCIA (Garlic oil, oregano and rosemary)	8€
BRUSCHETTA AL POMODORO	9€
POTATO CHIPS	3€
ANCHOVY GILDA	2,5€/u
OLIVES	4€
MEDITERRANEAN ANCHOVIES IN OLIVE OIL	8€
HISPANO-ITALIAN CHARCUTERIE BOARD (Selection of Italian and local cured meats and cheeses)	32€

PICOLLO PIATTI

POTATOES WITH SAN MARZANO TOMATO BRAVA SAUCE	7,5€
GRILLED ARTICHOKE WITH PARMESAN CREAM AND IBERIAN HAM SHAVINGS	18€
DATTERINI TOMATO FRITTERS WITH MAHÓN CHEESE AND BASIL	12€
CHICKEN AND IBERIAN HAM CROQUETTES	12,5€
CALAMARI FRITTI WITH SQUID INK AIOLI	16,5€
FRIED FISH AND SEAFOOD	27,5€
GRILLED SCALLOPS WITH MENORCAN SEMI-CURED CHEESE	17,5€
BAKED PROVOLONE VALPADANA DOP WITH MENORCAN SOBRASADA AND HONEY	16,5€
BEEF CARPACCIO WITH 24-MONTH AGED PARMIGIANO REGGIANO DOP, ROCKET AND TRUFFLE OIL	18,5€
BURRATA DI PUGLIA DOP WITH ITALIAN TOMATO TARTARE, ROCKET AND OLIVE OIL	17,5€
CAPRESE SALAD WITH MOZZARELLA DI BUFALA CAMPANA, SLICED TOMATO, BASIL OIL AND OREGANO	15,25€
CAESAR SALAD WITH BREADED CHICKEN, ROMAINE LETTUCE, CHERRY TOMATOES, PARMIGIANO REGGIANO, ANCHOVIES AND CAESAR SAUCE	15,25€
GREEK SALAD WITH TOMATO, FETA CHEESE, BLACK OLIVES, RED ONION AND TUNA	16,5€

PASTAS Y RISOTTOS

SPAGHETTI CARBONARA, ITALIAN STYLE WITH EGG YOLK, IBERIAN PANCETTA AND GUANCIALE (with truffle slices +6€)	19,5€
SPAGHETTI CACIO E PEPE WITH SELECTED ITALIAN PECORINO	20,5€
TAGLIATELLE MARINARA WITH MUSSELS, CLAMS, PRAWNS, SLICED GARLIC AND CHERRY TOMATOES	24,5€
FUSILLI WITH GENOVESE PESTO, BURRATA AND CHERRY TOMATOES	20,5€
TAGLIATELLE WITH BEEF CHEEK RAGÙ	20,5€
PAPPARDELLE AL TARTUFO E FUNGHI	22,5€
PENNE RIGATONI WITH ROQUEFORT AND DUCK CONFIT	23,5€
RUMMO MACARONI ALLA PUTTANESCA WITH BUTIFARRA, ROASTED EGGPLANT AND GRATINATED FIOR DI LATTE	18,5€
PRAWN AND ZUCCHINI GNOCCHI WITH BURRATA STRACCIATELLA	18,5€
HOMEMADE COD RAVIOLI WITH PIQUILLO PEPPER SAUCE	17,5€
BUTIFARRA AGNOLOTTI WITH BOLETUS SAUCE AND CARAMELISED ONION	17€
MONKFISH AND PRAWN LASAGNA	19,5€
TRUFFLED MENORCAN BEEF AND BOLETUS LASAGNA	19,5€
BOLETUS RISOTTO WITH IBERIAN PANCETTA	17,5€
BLACK RISOTTO WITH PRAWNS AND SQUID	19€
VEGETARIAN RISOTTO	17,5€

MAIN COURSES

OTTIMO MILANESE WITH POACHED EGG, MALDON SALT, PARSLEY AND GRATED TRUFFLE	22€
GLAZED PORK RIBS WITH BBQ SAUCE	19,5€
CONFIT COD WITH RED PESTO AND BASIL AIOLI	22,5€
SALMON EN PAPILOTTE WITH VEGETABLES AND POTATOES	21,5€

OTTIMO

DISCOVER THE AUTHENTIC FLAVOUR OF NEAPOLITAN PIZZA WITH A THIN BASE AND THICK, CRISPY EDGES THANKS TO ITS SLOW FERMENTATION

PIZZAS "TUTTA LA VITA" IN ITALY

MARGHERITA San Marzano DOP tomato, fior di latte, olive oil and basil	13,5€
MARINARA San Marzano DOP tomato, garlic, oregano and extra virgin olive oil	12,5€
4 FORMAGGI San Marzano DOP tomato, fior di latte, gorgonzola, smoked scamorza, 24-month aged Parmigiano Reggiano DOP	15,5€
PROSCIUTTO E FUNGHI San Marzano DOP tomato, fior di latte, cooked ham, mushrooms and olive oil (try it with our truffle base +2€)	15,5€
DIÁVOLA San Marzano DOP tomato, fior di latte, spicy salami (Spianata Calabrese), jalapeños, Parmigiano Reggiano DOP and chilli oil	16,5€
CALZONE San Marzano tomato, fior di latte, cooked ham, mushrooms and egg	17,5€
VEGETARIAN San Marzano tomato, fior di latte, onion, peppers, aubergine and mushrooms	17,5€
BOLOGNESE San Marzano tomato, fior di latte, bolognese sauce, Parmigiano Reggiano and mushrooms	18,5€
TONNO CRUDA San Marzano tomato, fior di latte, tuna, raw red onion, black olives and olive oil	18,5€
NAPOLI San Marzano tomato, fior di latte, anchovies and capers	18€

DESSERTS

PISTACHIO CHEESECAKE WITH WHITE CHOCOLATE AND PISTACHIO CREAM	9,5€
HOMEMADE TIRAMISU	8€
CLASSIC SICILIAN CANNOLI	6,5€
NUTELLA CAPRESE CAKE	7€
CARROT CAKE	9€
COCONUT FOAM VOLCANO WITH MASCARPONE, PASSION FRUIT COULIS AND MANGO	7,5€
GIN XORIGUER LEMON GRANITA	10€
NUTELLA PIZZETTA WITH STRAWBERRIES AND HAZELNUTS	9€
HOMEMADE ICE CREAM	4,5€/scoop

PIZZAS GOURMET

MENORQUINA San Marzano DOP tomato, fior di latte, Menorcan sobrasada, Mahón cheese, honey foam and oregano	21,5€
CARBONARA Italian cheese cream, fior di latte, egg yolk, crispy guanciale, Iberian pancetta and Parmigiano Reggiano DOP	22,5€
BOLOGNA Fior di latte, mortadella di Bologna, buffalo mozzarella, pistachio pesto and toasted pistachios	23,5€
CARPACCIANA San Marzano DOP tomato, fior di latte, beef carpaccio, Parmigiano Reggiano DOP, rocket and truffle oil	22,5€
BURRATA San Marzano DOP tomato, semi-dried tomatoes, burrata di Puglia DOP and Genovese pesto	24,5€
NÓRDICA San Marzano tomato, mascarpone, smoked Norwegian salmon, rocket, basil, citronette and fish roe	23,5€
CITTADELLA San Marzano tomato, fior di latte, roasted aubergine, Parmigiano Reggiano DOP, balsamic vinegar, honey and oregano	19,5€
FRIULI San Marzano tomato, buffalo mozzarella, Prosciutto di Parma DOP and rocket	24,5€
FRUTI DI MARE San Marzano tomato, fior di latte, mussels, prawns, squid and garlic-parsley dressing	23,75€
ALCACHOFI San Marzano tomato, fior di latte, confit artichoke, Iberian ham shavings, ricotta and honey	21,5€
OTTIMO Ottimo cream base, fior di latte, crispy guanciale, confit leeks and Parmigiano Reggiano DOP	24,5€

DIPS

FINISH YOUR CRUSTS BY DIPPING THEM IN OUR SAUCES

24-MONTH AGED PARMIGIANO REGGIANO DOP SAUCE WITH ROASTED GARLIC	2,5€
SAN MARZANO TOMATO SAUCE	2,5€
TRUFFLE SAUCE	2,5€