

# OTTIMISTA

enoteca-cafe

## Small Bites

Castelvastrano Olives with lemon oil	5
Olives baked in Asiago pastry crust <i>NV Prosecco, Santomé 11</i>	6
Saffron arancini with fontina <i>2007 Fiano, Viticoltori De Conciliis (Quartino) 15</i>	7
Artisan cheese plate with seasonal accompaniments and toasted walnut levain <i>2008 Lacryma Christi del Vesuvio, De Falco 11</i>	14/18
Hand crafted charcuterie plate with seasonal accompaniments and fresh bread <i>NV Lambrusco, Barbolini 10</i>	14/18
Bruschetta with green summer squash, yellow tomato, cherry tomato and oregano <i>2007 Torrette, Feudo di San Maurizio 13</i>	8
Burrata with roasted Roma tomatoes, basil pesto and housemade focaccia <i>2007 Mantonico, Statti (Quartino) 15</i>	16
Bruschetta with Pescadero Blue oyster mushrooms and roasted garlic <i>2006 Lacryma Christi del Vesuvio, Sorrentino 12</i>	8
Squash blossoms stuffed with ricotta cheese and fried <i>2009 Vermentino, Terenzuola 13</i>	9
Green beans and yellow beans with Erencini sauce and Ricotta salata <i>2000 Favorita, Gagliardo 11</i>	11

## Bigger Plates

Grilled Ahi tuna with sautéed green summer squash, white corn, cherry tomato and cilantro salad <i>2007 Rosato di Nero d'Avola, Di Giovanna 9</i>	17
Maine monkfish wrapped in pancetta with sautéed broccolini, fregole and tomato <i>2007 Falanghina, La Rivolta 11</i>	18
Organic Berkshire pork chop with grilled potatoes and balsamic glazed spring onion <i>2005 'La Morvache', Château Mas Neuf 14</i>	19

## Pizza and Panini

Panini with prosciutto, basil pesto, ricotta and red romaine <i>2005 Lazio rosso, Castel de Paolis 14</i>	11
Pizza margherita with fresh burrata and basil <i>2007 Dolcetto, Orlando Abrigo 13</i>	13

<i>Pizza Del Giorno</i>	13
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## Zuppa & Insalate

Baby red romaine and endive salad with slow roasted cherry tomatoes, fennel and lemon vinaigrette <i>2009 Favorita, Gagliardo 11</i>	11
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Black tiger prawn & baby red romaine salad basil, lemon oil, white peaches and grilled lemon <i>2009 Arneis, Castello di Neive 10</i>	14
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<i>Zuppa del giorno</i>	3/6
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## Contorni

*Seasonal sides*

White corn with cherry tomato, cilantro and olive oil	4
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Sautéed green summer squash with lemon	6
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Grilled Delta asparagus, lemon and Grano Padano	7
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Broccolini with roasted almonds, tomato, sherry vinaigrette	7
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Sauteéd green beans with garlic and chili flakes	6
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Cauliflower sautéed with arugula, garlic and cherry tomatoes	8
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Served Tuesday-Thursday 2-10pm, Friday-Saturday 5-11pm & Sunday 5-9pm

Whenever possible, Ottimista uses local and organically grown produce and naturally raised meat.

18% gratuity added for all parties of 6 or more. Corkage fee is \$20/bottle, limit two bottles.

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