

# OTTIMISTA

enoteca-cafe

## BRUNCH

<b>Eggs Benedict</b>	<b>\$12</b>
With Meyer lemon Hollandaise sauce and Hobbs Canadian bacon Served with home fries	
<b>Breakfast pizza</b>	<b>\$13</b>
With pancetta, fried egg and caramelized onions	
<b>Omelette del giorno</b>	<b>\$10</b>
Served with home fries	
<b>Huevos rancheros</b>	<b>\$13</b>
With black beans, corn tortillas, ranchero sauce, cotija cheese & salsa verde	
<b>Fried egg panino</b>	<b>\$12</b>
With pancetta, caramelized onions, arugula & smoked mozzarella Served with home fries	
<b>One-eyed Susan</b>	<b>\$12</b>
Organic farm eggs, brioche and pancetta Served with home fries	
<b>Grilled forelle pear and burrata salad</b>	<b>\$14</b>
Blonde castelfranco, pan di zucchero, speck and sour orange sherry vinaigrette	
<b>Organic little gem Caesar salad</b>	<b>\$11</b>
With lemon-anchovy dressing, reggiano and house made croutons	
<b>Soft polenta and olive oil fried egg</b>	<b>\$14</b>
San Danielle prosciutto, housemade marinara and smoked ricotta	
<b>Walnut crusted french toast</b>	<b>\$12</b>
With caramelized banana and apple wood smoked bacon	
<b>Grilled Montana free-range chuck burger</b>	<b>\$13</b>
Artisanal bun, garlic aioli, tomato and onion Served with French fries Add bleu cheese or cheddar \$1	
<b>Pizza del giorno</b>	<b>\$13</b>
<b>Fresh ricotta doughnuts in nutmeg sugar</b>	<b>\$7</b>
~add Godiva hot cocoa for dunking \$4	

## Sides

<b>Applewood-smoked bacon</b>	<b>\$6</b>
<b>Crispy home fries</b>	<b>\$5</b>
<b>Black beans</b>	<b>\$4</b>
<b>Free range organic brown eggs</b>	<b>\$5</b>

## Beverages

### Brunch favorites

Orange juice	\$3
Blood Orange Mimosa	\$8
Kir Royale	\$9
Bellini	\$9
Fragiolini	\$9
Bloody Mary	\$9

### Soft Drinks

Iced Tea	\$3
Sparkling lemonade	\$3
Diet Coke	\$3
Sprite	\$3
Ginger Ale	\$3
Lurisia sparkling or still water	\$3 small \$5 large

### Coffee & Tea

Coffee	\$2.50
Coffee, pot (serves 2-3)	\$5
Espresso	\$2.50
Double Espresso	\$4
Café Latte	\$3
Café Mocha	\$3.50
Cappuccino	\$3
Caffé Corretto (with Grappa shot)	\$8
Caffé Italiano (with Tuaca)	\$6
Mighty Leaf Tea service	\$3
Hot Chocolate	\$3

### Beer

Moretti – Italy	\$6
Liberty Ale – USA	\$6
Chimay White – Belgium	\$8
Chimay Red – Belgium	\$8

Served Tuesday-Thursday 2-10pm, Friday 12 -11pm, 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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