

OTTIMISTA

enoteca-café

Olives baked in asiago pastry crust <i>Wine: NV Prosecco, Santomé \$10</i>	\$6
Saffron <i>arancini</i> with fontina <i>Wine: 2007 Fiano, Viticoltori De Conciliis (Quartino) \$15</i>	\$7
Artisan cheese plate with seasonal accompaniments and toasted walnut levain <i>Wine: 2008 Albana di Romagna, Tre monti \$12</i>	\$14 small; \$18 large
Hand crafted charcuterie plate with seasonal accompaniments and fresh bread <i>Wine: 2008 Grignolino, Luca Ferraris \$12</i>	\$14 small; \$18 large
Organic little gem Caesar salad with lemon-anchovy dressing, reggiano and house made croutons <i>Wine: 2008 Munir bianco, Valdibella \$10</i>	\$11
Grilled forelle pear and burrata salad with blonde castlefranco, pan di zucchero, speck and sour orange sherry vinaigrette <i>Wine: 2007 Kerner, Abbazia di Novacella \$11</i>	\$14
Sampling of seasonal bruschette with grilled bread <i>Wine: 2007 Marzemino, Terre di gioja \$9</i>	\$13
Soup of the day <i>Please ask your server for daily selection</i>	\$3 small; \$6 large
Pizza with organic mushrooms and arugula pesto <i>Wine: 2006 Rebo, Pravis \$11</i>	\$13
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Baked porcini and black truffle gnocchi with gorgonzola cream <i>Wine: 2008 'Bianco', La Parrina \$10</i>	\$15
Grilled 'Double G' grass fed hanger steak, roasted fingerlings, cippolini, and rosemary chimichurri <i>Wine: 2005 Montefalco rosso, Scacciadiavoli \$15</i>	\$18
Pan seared day-boat scallops with winter squash pureé, hen of the woods, leeks and sepia vinaigrette <i>Wine: 2007 Verdicchio di Castelli di Jesi, Casalfarneto \$11</i>	\$18
Handcut nettle tagliatelle, wild forest mushrooms, mushroom crema, smoked ricotta carnica <i>Wine: 2007 Nebbiolo, Orlando Abrigo \$14</i>	\$16
Braised Colorado lamb 'Osso Buco', green garlic risotto and orange-rosemary gremolata <i>Wine: 2008 Rosso Toscano, Fattoria Rodáno \$11</i>	\$18

Contorni

Fried chickpeas with garlic, lemon, parsley and pepperoncino	\$5
Pan-roasted cauliflower with hot chilies, garlic and mint	\$8
Pan-roasted brussels sprouts with pearl onions, pancetta, and balsamico	\$9
Tuscan style tuna with white beans, arugula and shaved red onion	\$10

Dolce Della notte

Bittersweet Chocolate Pudding	\$6
<i>Wine: 2006 Passito Lacrima di Morro d'Alba \$12</i>	

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.

Ottimista Enoteca-Café + 1838 Union Street + San Francisco, CA 94123 + (415) 674-8400 + ottimistasf.com