

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
Bruschetta with Pescadero Blue oyster mushrooms and roasted garlic <i>2006 Lacryma Christi del Vesuvio, Sorrentino 12</i>	9
Bruschetta with mixed summer squash, yellow tomato, cherry tomato and fresh oregano <i>2009 Furmint, Verus 12</i>	9
Squash blossoms stuffed with ricotta cheese and fried <i>2009 Gavi, Massone 11</i>	10
Day boat scallop carpaccio with California honey dew melon, crispy San Daniele prosciutto & citrus salad <i>2009 Vermentino, Terenzuola 13</i>	13
Il Caprino Blu goat cheese with spicy tomato sauce, roasted cipollini onion and grilled bread <i>2006 Valtellina, Nino Negri 14</i>	12
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>2008 Brachetto, Sottimano 14</i>	14/18

Bigger Plates

Grilled Ahi tuna with sautéed mixed summer squash, white corn, cherry tomato and cilantro salad <i>2007 Rosato di Nero d'Avola, Di Giovanna 9</i>	18
Steelhead salmon in parchment with lemon, basil, summer squash and green beans <i>2007 Abraxas, Robert Sinskey (quartino) 18</i>	18
Organic boneless short ribs with twice baked herb potato, Oyster mushroom and red wine glaze <i>2005 Elcione, Vitalonga 13</i>	19

Pizza and Panini

Panino with grilled ahi tuna, arugula, red
onion, tomato and salsa verde 14
2009 Lazio bianco, Marco Carpineti 12

Pizza margherita with fresh burrata 13
and basil
2007 Dolcetto di Dogliani, Valdibá 12

Pizza Del Giorno 13

Zuppa & Insalate

Baby red romaine and endive salad with
slow roasted cherry tomatoes, fennel and
lemon vinaigrette 11
2008 Pinot Grigio, Eisacktaler 12

Black tiger prawn & baby red romaine 13
salad basil, lemon oil, white peaches and
grilled lemon
2009 Arneis, Castello di Neive 10

Zuppa del giorno 3/6

Contorni

Seasonal sides

Crispy saffron risotto cake 3

White corn with cherry tomato, cilantro
and olive oil 4

Sautéed mixed summer squash with
lemon 6

Sautéed Italian green peppers with
onion, tomato and red wine vinegar 7

Sautéed green beans with garlic
and chili flakes 6

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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