

ALL DAY MENU

Served Tuesday-Thursday 2-10pm, Friday 12 -11pm, Saturday 5-11pm & Sunday 5-9pm

SMALL BITES

OLIVES BAKED IN ASIAGO PASTRY CRUST WINE: PROSECCO, DE FAVERI \$10	\$5
SAFFRON ARANCINI WITH FONTINA WINE: KERNER BRUT, CARPENE MALVOLTI \$11	\$6
GRILLED GULF SHRIMP WITH SUMMER BEAN SALAD AND PIMENTON AIOLI WINE: 2007 'FALLEGRO', GAGLIARDO \$10	\$11
ARTISANAL CHEESE PLATE WITH TRADITIONAL ACCOMPANIMENTS WINE: 2006 INSOLIA, VALLE DELL ACATE \$11	\$12 SMALL \$18 LARGE
HAND CRAFTED SALUMI PLATE WITH TRADITIONAL ACCOMPANIMENTS WINE: 2006 MONTEPULCIANO D'ABRUZZO, TORRE DEI BEATI \$12	\$11 SMALL \$17 LARGE
TRIO OF CROSTINI: TRUFFLED WHITE BEAN PUREE; HOUSE CURED SALMON WITH CHIVE MASCARPONE; AND SWEET 100 TOMATOES WITH CRESCENZA WINE: CUVÉE ROSÉ BRUT, IL FOLLO \$10	\$6
FRISSE AND ARUGULA SALAD WITH BLACK MISSION FIGS, SHAVED RED ONIONS, SMOKED WALNUTS AND GORGONZOLA VINAIGRETTE WINE: SCHRAMSBERG BLANC DE BLANCS \$15	\$8
WHOLE LEAF CAESAR SALAD WITH HERB CROUTONS AND RICOTTA SALATA WINE: 2007 CORTÈSE, 'NOCETO', MUTTI \$10	\$8
SOUP OF THE DAY WINE: PLEASE ASK YOUR SERVER	\$3 SMALL \$6 LARGE
PIZZA OF THE DAY WINE: PLEASE ASK YOUR SERVER	\$12
BIGGER TASTES	
GRILLED PANINO WITH PROSCIUTTO, FIGS, ARUGULA AND ASIAGO WINE: 2006 BARDOLINO, LE FRAGHE \$9	\$10
FRESH LINGUINE WITH VEAL AND PORK BOLOGNESE, GRANA PADANO, AND OREGANO WINE: 2004 MONTEFALCO ROSSO, MILZIADE ANTANO EREDI \$12	\$15
SEARED ALASKAN HALIBUT WITH ISRAELI COUS COUS, RATATOUILLE, AND GRILLED TOMATO SAUCE WINE: 2006 VERDICCHIO DEI CASTELLI DI JESI, CASALFARNETO \$10	\$17
GRILLED LAMB T-BONE WITH BROCCOLI DI CICCIO, HERB ROASTED POTATOES AND TRUFFLED SANGIOVESE REDUCTION WINE: 2000 'BRICCO MANZONI', ROCCHÉ DEI MANZONI \$16	\$18
OTTIMISTA BRAISED PORK WITH CRISPY ROSEMARY-MASCARPONE POLENTA WINE: 2006 REFOSCO, SIRCH \$12	\$16

BEVERAGES

SOFT DRINKS

ICED TEA	\$3
DIET COKE	\$3
SPRITE	\$3
GINGER ALE	\$3
LURISIA SPARKLING OR STILL WATER	\$5 LARGE \$3 SMALL

COFFEE & TEA

CAFÉ ROMA COFFEE	\$2.50
COFFEE SERVICE (SERVES 2-3)	\$5
ESPRESSO	\$2.50
DOUBLE ESPRESSO	\$4
CAFÉ LATTE	\$3
DOUBLE CAFÉ LATTE	\$4
CAFÉ MOCHA	\$3.50
CAPPUCCINO	\$3
DOUBLE CAPPUCCINO	\$4
MIGHTY LEAF TEA	\$3
HOT CHOCOLATE	\$4

BEER

MENABREA - ITALY	\$5
MORETTI - ITALY	\$5
LIBERTY ALE - USA	\$5
CHIMAY WHITE - BELGIUM	\$8
CHIMAY RED - BELGIUM	\$8

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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