

OTIAMO

trattoria - café cosy

ANTIPASTI

VERDURE	8
Eggplant, pepper and grilled zucchini, cow's milk ricotta, young rocket, chives	
PROSCIUTTO	9
24-month matured Parma ham, rocket, parsley	
SALSICCIA	7
Italian traditional duo of dry sausages : truffle saucisson and Soppressata, arugula	
TUNA CARPACCIO	14
Fennel and arugula with lemon and extra virgin olive oil	
BURRATA	9
Burrata (100g), cherry tomato, extra virgin olive oil	
ITALIAN CHARCUTERIE for 2	19
24-month matured Parma ham, spianata piccante, Sorpressata and truffled dry sausages, Bresaola	
OCTOPUS CARPACCIO	13
Fennel and arugula with lemon and extra virgin olive oil	
CAPRESE	9
Tomatoes, mozzarella di bufala DOP, basil, oregano, Extra virgin olive oil	

COCKTAIL

NEGRONI Gin Bombay Sapphire, red Martini, Campari	10
GINGINBER Gin Bombay Sapphire, lemon, cucumber, Prosecco extra dry	11
ITALICUS citrus liquor, Prosecco extra dry, frizzante	11
APEROL SPRITZ	10
Aperol, Prosecco extra dry, frizzante	
CAMPARI SPRITZ	10
Campari, Prosecco extra dry, frizzante	
SPRITZ SAINT GERMAIN	11
Saint Germain liqueur, Prosecco extra dry, frizzante	
OTIAMO	10
Lavender-brewed white Vermouth Noyilly Prat, Prosecco extra dry, frizzante	
ESPRESSO MARTINI	12
Espresso shot, Vodka, Vanilla, Kahlúa	

NOS BOISSONS

JUICE OF THE DAY	8
CUCUMBER LEMONADE Pressed lemon, cucumber, frizzante	7
ORANGE BLOSSOM Pressed lemon, orange blossom, cane sugar, mint, frizzante	7
ICED TEA Jasmine and passion fruit	7

PIZZA

Our pizza dough is made with wheat flour, milled on stone.
After kneading, our dough slowly matures for 48 hours.
We use origano and extra virgin oil on our preparations.

MARGHERITA	14
Tomato, mozzarella fior di latte, basil	
CRUDA	19
Tomato, mozzarella fior di latte, basil with 24-month matured Parma ham rocket and thin slices of parmesan Reggiano	
DU SUD	17
Tomato, mozzarella fior di latte, onion carpaccio, pancetta, capers, leccino olives	
PICCANTE	17
Crème fraîche, chives, mozzarella fior di latte, Smoked scarmoza, Spianata piccante, white mushrooms	
VERDE	without burrata / with burrata 17 / 20
Tomato, mozzarella fior di latte, grilled eggplant and zucchini white mushrooms, leccino olives, parsley	
REINE	17
Tomato, mozzarella fior di latte, ham, white mushrooms, leccino olives	
REINE BLANCHE	18
Crème fraîche, mozzarella fior di latte, ham, white mushrooms, leccino olives	
QUATRE FROMAGES	19
Crème fraîche, Mozzarella fior di latte, Gorgonzola DOP, smoked Scarmoza, Taleggio	
TONNO	18
Tomato, mozzarella fior di latte, tuna, onion, cherry tomato, leccino olives, capers	
TARTUFO	21
Truffle cream, mozzarella fior di bufala and di latte, white mushrooms, rocket and thin slices of parmesan Reggiano	
SUPPLEMENT SALADE Mesclun salad mix	4

INSALATA

PARME	19
Mesclun salad, tomato, mozzarella di bufala, 24-month matured Parma ham, zucchini, pepper and grilled eggplant, broccoli, parsley, capers and olives	
VEGETARIENNE	17
Mesclun salad, avocado, fennel, mushrooms, cucumber, cherry tomato, broccoli, candied tomato, persil, pumpkin and flax seeds	

PASTA

POMODORO E PARMIGIANO	without burrata / with burrata	17 / 20
Spaghetti, tomato sauce, basil, Parmesan Reggiano, extra virgin olive oil		
PENNE ALLA NORMA		17
Soft eggplant, Parmesan Reggiano, parsley, dry and shredded ricotta		
VEGETARIAN LOVER	without burrata / with burrata	17 / 20
Tagliatelle, tomato sauce with a variety of vegetables, parsley, basil, Parmesan Reggiano		
PENNE GORGONZOLA		17
Crème fraîche, Gorgonzola and Parmesan Reggiano		
LASAGNES		19
Bolognese lasagna au gratin with melted mozzarella and Parmesan Reggiano		
TAGLIATELLE AI GAMBERONI		23
King prawn, green asparagus tips, cherry tomatoes, garlic, parsley, basil		
RIGATONI AMATRICIANA		19
Tomato sauce, soft onions, pancetta, basil, parsley, Parmesan Reggiano		
MAFALDINE AUX SAINT JACQUES		26
Scallops, crème fraîche and chives		
Gluten-free pasta available on request (prepared in an environment that contains gluten)		2

CARNE

Side : Tomato pasta with Parmesan Reggiano, mesclun salad

MILANAISE		22
Veal escalope, coated with breadcrumbs		
PARMIGIANA		22
Turkey escalope and soft eggplant au gratin, melted mozzarella and Parmesan Reggiano		
POLPETTE		20
Simmered beef meatballs in tomato sauce		

DOLCI & FORMAGGI

FRESH FRUIT SALAD		8
Pineapple, mango, melon, kiwi, passion fruit, strawberry, raspberry		
PANNA COTTA made with agar-agar		9
...Mango		
...Amarena		
...Raspberry		
SEMIFREDDO Italian frozen dessert coated with Nutella		9
OUR TIRAMISU		
...The classique one, coffee		10
...of the moment		12
ICE CREAMS & SORBETS	the scoop	3
Vanilla, chocolate, coffee, hazelnut, pistachio		
Sorbetes : Strawberry, mango, lemon, blackcurrant		
GORGONZOLA , rocket, nut		8
SELECTION OF ITALIAN CHEESES		19
Taleggio, Gorgonzola, smoked Scamorza, Parmesan Reggiano		

SOFT DRINKS

EVIAN 0,5/1L	5,5 / 8
SAN PELLEGRINO 0,5/1L	5,5 / 8
PERRIER 33cl	5,5
COKE Classic or Zero 33cl	5,5
ORANGINA 25cl	5,5
SPRITE 25cl	5,5
ICE TEA PEACH 25 cl	5,5
VITTEL SIROP 25cl	5,5
<i>Strawberry, mint, citrus, grenadine, Limon, peach, orgeat</i>	
SCHWEPES Citrus Fruits 25cl	5,5
SCHWEPES Indian Tonic 25cl	5,5
LIMONADE 25cl	5,5
APPLE JUICE 20cl	5,5

BIRRA

bottle 33cl

PERONI Nastro Azzurro	6
PERONI Gran riserva Doppio Malto	6
MORETTI L'autentica	6

DIGESTIFS

6cl

LIMONCELLO	6
MELONCELLO	9
GRAPPA	9
AMARETTO	6

VINI**75cl****50cl****14cl****RED**

NERO D'AVOLA Zabù	35		
<i>Long finish with floral notes – Sicily</i>			
MONTEPULCIANO La Valentina	33	23	7
<i>Fleshy with a balanced tannic structure - Abruzzi</i>			
PACTIO di Maremma de Tenuta Fertuna	33		
<i>Elegant, expressive, harmonious and fresh -Tuscany</i>			
PRIMITIVO Luccarelli	32		
<i>Hearty and fruity - Apulia</i>			
CHIANTI	28	19	6
<i>Red fruits and Tuscan freshness - Tuscany</i>			
VALPOLICELLA Maison Tommasi	49		
<i>Attractive ruby colour, tannic structure and fruity - Venetie</i>			

WHITE

PECORINO de Fattoria La Valentina	36		
<i>Dry and soft with mineral hints - Abruzzi</i>			
FALANGHINA de Di Majo Norante  ORGANIC	33		
<i>Wide variety of mature and sunny flavours - Molise</i>			
CAMPOGRANDE Orvieto Classico	33	23	7
<i>Fresh and delicate with floral and fruity hints - Umbria</i>			

ROSE

TANTI PETALI Pinot Grigio	33	23	7
<i>Light and well-balanced - Veneto</i>			

SPARKLING WINE

PROSECCO Extra Dry Deseo de Viticoltori Ponte	28		7
<i>Very fizzy - Venezia</i>			
LAMBRUSCO Rosso Amabile Emilia	24		
<i>An Italian originality, fresh and sparkling - Emilia Romagna</i>			
CHAMPAGNE MUMM Cordon Rouge	70		
<i>France</i>			