



## DINNER MENU

### APPETIZERS

#### CALAMARI FRITTO MISTO\* - \$18

Mixed fry of buttermilk-marinated calamari, zucchini, onion, and basil leaf, served with marinara and aioli dipping sauce

#### JUMBO WINGS (10PC) - \$16

Double-brined and juicy, carrots and celery. Tossed in choice of buffalo or BBQ. Served with ranch or house gorgonzola dressing on the side

#### CHARRED OCTOPUS\* - \$22

Roasted pepper romesco Sauce, cannellini beans with lemon and olive oil

#### MAC & CHEESE BITES - \$12

Fresh pasta with four-cheese blend, breaded and fried, served with chipotle queso sauce

#### FRENCH ONION SOUP - \$12

Rich beef broth, caramelized onion, crostini and melted gruyere

#### CHARCUTERIE PLATTER - \$18

Italian meat & artisanal cheese, marinated Mediterranean olives and seasonal fruit

#### TRUFFLE FRIES - \$12

Crispy potato dippers, truffle and parmesan, served with garlic aioli dipping sauce

#### BBQ PORK BELLY BITES - \$16

12-Hour slow smoked pork belly, house BBQ sauce, crispy shallots and jalapeño aioli

#### BUFALA CAPRESE - \$22

Imported Bufala Mozzarella, heirloom tomatoes, red wine vinaigrette, fresh basil and balsamic glaze

### HOUSE GARLIC BREAD

Regular - \$6 | Cheese - \$8

### HOUSE GARLIC FOCACCIA

Fresh baked focaccia bread with garlic butter & herbs

### GARLIC CHEESE FOCACCIA

Fresh baked focaccia bread with garlic butter & herbs, loaded with mozzarella cheese

### SALADS

*Make it family style, enough to share with 2-4 people +\$10*

#### LITTLE GEM CAESAR - \$10

Crisp lettuce, Romano cheese, garlic and focaccia croutons

#### STRAWBERRY BALSAMIC SALAD - \$10

Arugula & freshly sliced strawberries, ubraiaco cheese and balsamic vinaigrette

#### OTTIMO GREEK SALAD - \$10

Romaine, cucumber, bell peppers, peppercini, Mediterranean olives, red onion, cherry tomatoes, feta cheese and creamy Greek dressing

#### APPLE MANCHEGO - \$10

Arugula, Honeycrisp apple, Manchego cheese, Marcona almonds and lemon-basil dressing

#### DON'S SALAD - \$10

Baby red romaine, carrots, cucumbers, olives, red onion, peppercini, croutons and house red wine dressing

### HOUSE BURGERS

*Seasoned with Chef Joel's Garlic and herb seasoning blend on Challah Bun, Served with garlic aioli and choice of fries or side house salad*

*Onion Rings +\$5 | Truffle Fries +\$6 | Spicy Calabrian Aioli +\$3*

#### SIGNATURE OTTIMO BURGER\* - \$20

8oz beef patty, sharp cheddar, balsamic caramelized onion, Applewood smoked bacon, lettuce and tomato

#### BBQ PEPPER BURGER\* - \$21

8oz beef patty, pepper jack cheese, BBQ sauce, l crispy onion straws, roasted jalapeño

#### BELLO BURGER\* - \$22

8oz beef patty, Swiss cheese, roasted portobello mushroom, fire roasted peppers and arugula

#### MUSHROOM VEGGIE 'BURGER' - \$20

Roasted Portobello mushroom caps, Swiss cheese, roasted pepper Romanesco sauce and crispy onion straws

#### CRISPY CHICKEN SANDWICH - \$20

Southern buttermilk fried chicken, coleslaw and pickle chips

### GOURMET PIZZA NY-STYLE HAND TOSSED DOUGH

*12" Personal Size*

#### MARGHERITA - \$15

San Marzano tomato sauce, basil and mozzarella

#### MUSHROOM - \$16

Red sauce with roasted crimini mushrooms

#### PESTO CHICKEN - \$18

Basil pesto, rotisserie chicken, pine nuts and roasted cherry tomatoes

#### PEPPERONI - \$17

Marinara sauce and cup 'n' char pepperoni

#### SAUSAGE - \$17

Sweet or spicy traditional Italian fennel sausage

#### SAUSAGE & PEPPERONI - \$17

Classic meat pizza combo

#### MEATBALL - \$17

Sunday gravy, meatballs and mozzarella

#### ALOHA - \$17

Slow-smoked pork belly, pineapple, torn basil and red onion

#### VEGGIE DELUXE - \$16

Roman artichokes, mushrooms, onions, olives, grilled zucchini and fire-roasted peppers

#### KITCHEN SINK - \$17

Marinara, garlic, spinach, onion, mushrooms, olives, Italian sausage, pepperoni and ricotta cheese

#### CAPRICCIOSSA - \$18

Rosemary baked ham, crimini mushrooms, Roman artichoke and Mediterranean olives

#### MEAT DELUXE - \$18

Cup 'n' char pepperoni, fennel sausage, shredded chicken, Italian ham and house meatballs

#### VEGGIE BIANCA - \$16

Roasted garlic ricotta, grilled zucchini and sun-dried tomatoes

#### CHICKEN BACON ALFREDO - \$18

Garlic-parmesan cream sauce, apple-wood-smoked bacon, chicken breast, parmesan and mozzarella

#### BBQ CHICKEN - \$18

Sweet BBQ sauce, shredded chicken, cheddar and gruyere cheese, scallions

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## STEAKS, CHOPS & SEAFOOD

*Add Garlic Bread & Side Salad +\$5*

### GRILLED 14oz NY STEAK\* - \$46

Served with roasted garlic compound butter, bordelaise sauce roasted cipollini onions

### OTTIMO DUROC PORKCHOP - \$36

Herb-crusted and pan-seared with crimini mushrooms, hot cherry peppers, confit cherry tomatoes and wilted spinach

### MEDITERRANEAN BRANZINO\* - \$32

Crispy skin, sautéed cherry tomatoes, olives and zucchini with lemon and fine olive oil

### ANTARTIC SALMON\* - \$36

Herb-roasted, served with lemon cream sauce and sautéed garlic spinach

## HOUSE PASTA & ITALIAN SPECIALTIES

*Add Garlic Bread & Side Salad +\$5*

### SHRIMP SCAMPI\* - \$34

Jumbo shrimp simmered in citrus-garlic-butter sauce, tossed with spaghetti and finished with toasted and seasoned breadcrumbs

### SPICY CRAB NERO\* - \$28

Squid ink black spaghetti, jumbo lump crab, Calabrian chili, garlic, white wine, basil and a touch of marinara

### TAGLIATELLE ALFREDO - \$20

Handmade pasta, rich garlic cream sauce with parmesan cheese

Add Grilled Chicken - \$8 | Add Grilled Shrimp - \$12

### SPAGHETTI AND MEATBALL - \$24

Garlic & herbs with house marinara sauce

### RIGATONI - \$24

Roasted Italian sausage and pink basil sauce

### SHORT RIB PAPPARDELLE\* - \$34

Tender beef, fresh egg pasta with sautéed mushrooms, baked with ricotta

### CHICKEN PARMESAN - \$28

Breaded fried chicken baked with marinara and cheese, served with rigatoni marinara

### CHICKEN PICCATA - \$28

Chicken cutlets simmered with white wine, lemon, butter and capers served with fusilli pasta

### CHICKEN MARSALA - \$30

Chicken cutlets sautéed with crimini mushrooms, sweet marsala wine and fresh pappardelle pasta



## SIDES

### SAUTÉED BROCCOLINI - \$10

Garlic butter and lemon with toasted breadcrumb

### YUKON GOLD MASHED POTATOES - \$10

Whipped potatoes finished with roasted garlic compound butter

### RIGATONI OR SPAGHETTI - \$12

Choice of marinara, alfredo, garlic & oil, or Calabrian chili sauce

## WINES BY THE GLASS

### Sparkling

De Paolo Prosecco, Veneto - \$12

Cantico Moscato, Piemonte - \$12

### Rose

Gerard Bertrand Cote des Roses, 2021 - \$14

### White

Villa San Zeno Pinot Grigio, Veneto, 2018 - \$12

Martin Ray Chardonnay, Sonoma County, 2018 - \$15

Zorzettig Sauvignon Blanc, Friuli, 2020 - \$16

### Red

Cusumano Merlot, Sicily, 2020 - \$12

Ghibello Chianti Riserva, Tuscany, 2016 - \$14

Cambria, Julia's Vineyard, Pinot Noir, Santa Maria Valley, 2021 - \$16

Via Castello Super Tuscan, Montecucco, 2016 - \$22

Samuel Lindsay 'The Gandy Dancer' Cabernet Sauvignon, Lodi, 2019 - \$18



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## CRAFT BEER & CIDER

### CZECH PLZ PILSNER - \$8

5.0% ABV - 12 oz - Crafthaus Brewery

### ATOMIC TORPEDO IMPERIAL IPA - \$12

8.2% ABV - 19.2 oz - Sierra Nevada Brewing

### 90-MINUTE IPA - \$12

9% ABV - 19.2 oz - Dogfish Head Craft Brewery

### ARROGANT BASTARD ALE - \$12

7.2% ABV - 19.2 oz - Stone Brewing

### BLACK BUTTE PORTER - \$8

5.5% ABV - 12 oz - Deschutes Brewery

### DRAGON'S MILK BOURBON BARREL-AGED STOUT - \$16

11% ABV - 22 oz - New Holland

### BLANCHE DE CHAMBLY BELGIAN WITBIER - \$8

5% ABV - 16 oz - Unibroue

### LA FIN DU MONDE BELGIAN TRIPEL - \$9

9% ABV - 12 oz - Unibroue

### GUAVA CRAFT CIDER - \$8

5% ABV - 12 oz - ACE Cider

### HIGH! IMPERIAL APPLE - \$9

8% ABV - 12 oz - ACE Cider

### BEL AIR SOUR - \$9

5.8% ABV - 12 oz - Brooklyn Brewery

### SOUR MONKEY TRIPEL BRETTANOMYCES - \$9

9.5% ABV - 12 oz - Victory Brewing

### GOLDEN MONKEY BELGIAN TRIPEL - \$9

9.5% ABV - 12 oz - Victory Brewing

## DRAFT BEER

16oz - \$12 | 22oz - \$16

### REBEL SPIRIT GOLDEN ALE

5.0% ABV - Crafthaus Brewery

### EVOCATION SAISON

6.4% ABV - Crafthaus Brewery

### SEASONAL IPA

Ask your server for our current selection

### BLOOD ORANGE CITRUS WHEAT ALE

5% ABV - Cali Squeeze