

Ottimo

GOURMET KITCHEN
& PIZZERIA

BREAKFAST | LUNCH | DINNER | BRUNCH



HAPPY HOUR MENU

DAILY
2:00PM - 7:00PM

RESERVATIONS
(725) 214-4950

APPETIZERS

TRUFFLE FRIES \$6

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

MAC & CHEESE BITES \$6

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

BBQ PORK BITES \$8

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

JUMBO WINGS (10 PC) \$8

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

SIGNATURE OTTIMO BURGER



SIGNATURE OTTIMO BURGER* \$16

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

SALADS

Make it Family Style (Feeds 2-4) +10

LITTLE GEM CAESAR \$5

Crisp lettuce, Romano cheese, garlic and focaccia croutons

STRAWBERRY BALSAMIC SALAD \$5

Arugula & freshly sliced strawberries, ubraiaco cheese and balsamic vinaigrette

OTTIMO GREEK SALAD \$8

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

APPLE MANCHEGO \$5

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

DON'S SALAD \$5

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

MAC & CHEESE BITES



HOUSE BURGERS

Seasoned with Chef Joel's Garlic & herb blend on a Challah bun with garlic aioli sauce, served with your choice of our signature fries or house salad

ADDITIONS: Onion Rings +5 / Truffle Fries +6 / Spicy Aioli +3

MUSHROOM VEGGIE 'BURGER' \$16

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

BBQ PEPPER BURGER* \$16

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

GOURMET PIZZA

NY-STYLE HAND TOSSED DOUGH

CAPRICCIOSSA \$10

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

CHICKEN BACON ALFREDO \$9

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

MARGHERITA \$8

San Marzano tomato sauce, basil and mozzarella

PESTO CHICKEN \$10

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

ALOHA \$10

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

KITCHEN SINK \$10

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

MEAT DELUXE \$10

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

SAUSAGE \$10

Sweet or spicy traditional Italian sausage

SAUSAGE AND PEPPERONI \$10

Classic meat pizza combo

PEPPERONI \$10

Marinara and cup 'n' char pepperoni

PEPPERONI PIZZA



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WINES BY THE GLASS

SPARKLING

De Paolo Prosecco \$6
Veneto

Cantico Moscato \$6
Piemonte

ROSÉ

Berard Bertrand Cote des Roses \$7
2021

WHITE

Villa San Zenò, Pinot Grigio \$6
Veneto

Martin Ray, Chardonnay \$8
Sonoma County, 2018

Zorzettig, Sauvignon Blanc \$8
Friuli, 2020

RED

Cusumano Merlot \$6
Sicily, 2020

Ghibello Chianti Riserva \$7
Tuscany, 2016

Cambria, Julia's Vineyard, Pinot Noir \$8
Santa Maria Valley, 2020

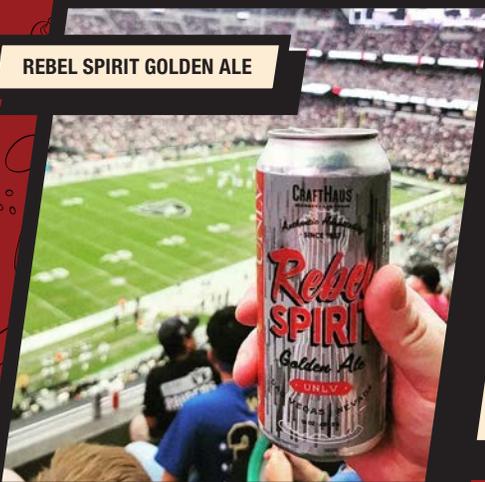
Via Castello, Super Tuscan \$11
Montecucco

Samuel Lindsay 'The Gandy Dancer' \$9
Lodi, 2019

THE GANDY DANCER



REBEL SPIRIT GOLDEN ALE



DRAFT BEER

Get drafted into our lineup of refreshing brews - Guaranteed to be a draft pick you'll love!

16oz \$5 / 22oz \$8

REBEL SPIRIT GOLDEN ALE
5.0% ABV - Crafthaus Brewery

EVOCATION SAISON
6.4% ABV - Crafthaus Brewery

SEASONAL IPA
Ask your server for details

BLOOD ORANGE CITRUS WHEAT ALE
5.0% ABV - Cali Squeeze

CRAFT BEER & CIDER

CZECH PLZ PILSNER \$5
5.0% ABV - 12oz - Crafthaus Brewery

ATOMIC TORPEDO IMPERIAL ALE \$6
8.2% ABV - 19.2oz - Sierra Nevada

90-MINUTE IPA \$7
9.0% ABV - 19.2oz - Dogfish Head Craft

ARROGANT BASTARD ALE \$6
7.2% ABV - 19.2oz - Stone Brewing

BLACK BUTTE PORTER \$5
5.5% ABV - 12oz - Deschutes Brewing

DRAGON'S MILK BOURBON
BARREL-AGED STOUT \$8
11% ABV - 22oz - New Holland

LA FIN DU MONDE BELGIAN TRIPEL \$5
9.0% ABV - 12oz - Unibroue

BLANCHE DE CHAMBLY
BELGIAN WITBIER \$5
5.0% ABV - 12oz - Unibroue

GUAVA CRAFT CIDER \$5
5.0% ABV - 12oz - ACE Cider

HIGH! IMPERIAL APPLE \$5
8.0% ABV - 12oz - ACE Cider

BEL AIR SOUR \$5
5.8% ABV - 12oz - Brooklyn Brewery

SOUR MONKEY
TRIPEL BRETTANOMYCES \$5
9.5% ABV - 12oz - Victory Brewing

GOLDEN MONKEY
BELGIAN TRIPEL \$5
9.5% ABV - 12oz - Victory Brewing

DRAGON'S MILK BARREL-AGED STOUT

