



OTIUM

ROOFTOP

MENU

From our kitchen, for your appetizer or dinner

COVER CHARGE, BREAD AND SERVICE 2.5€

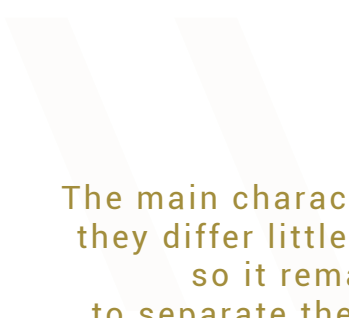
Some products may be frozen, ask the staff or consult the legend.



www.otiumrooftop.it

  Otium Rooftop





The main characteristic of creative activities is that they differ little or nothing from play and learning, so it remains increasingly difficult to separate these three dimensions of our active lives, which had previously been sharply and artificially separated from each other.

When work, study and play coincide, we are in the presence of that synthesis exhilarating one that I call “creative idleness.”

DOMENICO DE MASI

LE TAPAS

COURGETTE FLOWER [4,7]

Fried courgette flowers filled with buffalo mozzarella and anchovies, tomato sauce and basil pesto

7€

POTATO MILLE FEUILLE AND TUNA TARTARE [4,7]

Ingot of crispy potato layers, red tuna tartare

8€

FASSONA SANDWICH [1,3,6,7,8,11,12]

Sesame crispy bread, Piemontese Fassona meat tartare "La Granda", hazelnut mayonnaise and creme fraiche

7€

EGGPLANT PARMIGIANA STICK [1,7]

Eggplants, Fiordilatte Mozzarella, Tomato sauce, Grana Padano cheese DOP, breaded and fried

7€

KATAIFI SHRIMPS

Kataifi shrimps, mango sauce

9€

CHICKPEA FALAFEL WITH CURRY

Homemade chickpea meatballs, curry sauce

6€

FRIED SPAGHETTO [1,3,7]

Rolled spaghetti, aioli sauce, sweet chilli, blackberry caviar

6€

SALMON SASHIMI [4,12]

Marinated salmon with our orange based calabrese ponzu sauce, teriyaki, soy sauce and bergamot

9€

APERITIF FORMULA | until 8 pm

- 3 tapas à la carte
- 1 glass of wine or 1 cocktail à la carte

18€

PLATTERS, BREAD AND EXCELLENCES

JAMON SERRANO PLATTER | Perfect for 2 people [1]

Served with seed crunchy bread

23€

BREAD, BUTTER AND ANCHOVIES [1,3,4,7,12]

Brioche bread, whipped mountain butter and Cantabrico's anchovies

*extra Brioche bread: 2€

12€

LE FOCACCE | perfect to share

CULATTA FOCACCIA [1,11]

Focaccia, culatta emiliana stagionata (cured meat slices), extra virgin olive oil ROI from Taggiasca olives

14€

FOCACCIA, COURGETTE FLOWERS AND STRACCIATELLA CHEESE

[1,7,11]

14€

CHEESE FOCACCIA | Perfect for sharing [1,3]

Focaccia Recco style, filled with Crescenza cheese (by Clapsy)

13€

APPETIZERS

GHIOTTA SWORDFISH CARPACCIO [1,3,4,6,7,12]

Smoked swordfish, olive's mayonnaise, diced tomatoes and confit tomatoes, tomato foam and anchovy flavoured bread crumble e crumble

15€

FILLED LONGOBARDI PURPLE EGGPLANT [7,8]

Roasted Longobardi purple eggplant, filled with eggplant pulp, raisins and parmigiano cheese served with diced tomato, Apulian stracciatella cheese and basil sauce

13€

PRAWN ABSOLUTE [2,3,6,12]

Marinated prawn, prawn mayonnaise, prawn bisque and parsley oil

16€

FASSONA SANDO [1,4,7]

Piedmontese Fassona "Filet" meat, brioche bread, katsuobushi, mirin demi glace

15€

FIRST COURSE

CHITARRINE AND PRAWNS [1,2,3,7]

Chitarra Spaghetti, prawns, prawns bisque, aioli sauce and panko bread

16€

LIDIA'S AGNOLOTTI [1,3,7,8]

Homemade agnolotti from the Alciati's Family (the filling is seasonal, ask our waiters for info!)

17€

FUSILLONI PASTA, EGGPLANT AND SAUSAGE [1,7]

Gragnano Fusilloni pasta, "La Granda" fennel sausage ragù, fried eggplant and savoury ricotta

15€

MAIN COURSE

FASSONA FILLET

Piedmontese Fassone meat Filet "La Granda", red berries sauce, crispy potato mille feuille

23€

FILLED GROUPER [4,7]

Low temperature cooked Grouper Filet filled with asparagus and seirass cheese, served with its cooking juices

19€

GRILLED OCTOPUS [4,8]

Grilled low temperature cooked octopus, scarola cooked with anchovies and pine nuts

17€

DESSERTS

HAZELNUT, VANILLA AND SALTED CARAMÉ

Pastry Chef Fabrizio Racca's dessert made for Otium Rooftop.
Hazelnut bavarese, vanilla cream, almond brittle, salted caramel icing

9€

LEMON AND PEACH MILLE FEUILLE [1,3,7,8]

Caramelized millefeuille, lemon namelaka sauce and fresh peaches

7€

TARTE TATIN CON GELATO ALLA CREMA E SALE MALDON [1,3,7,8]

8€

PIÑA COLADA

The dessert inspired by the iconic Caribbean cocktail, made with coconut, pineapple and...

9€

WHISKY & CHOCOLAT

"Nikka Fom the Barrel" Japanese whisky with a selection of 4 Valrhona chocolate pralines

15€

FROM OUR COCKTAIL BAR

To round off a selection of drinks created by our bartenders, inspired by famous desserts.

TARTE TATIN

Bambu fat washed butter, Calvados, apple syrup and cinnamon

7€

PESCA E AMARETTO

Wild Turkey Bourbon, Peach Puree, Saronno Amaretto, Peach Syrup, Chocolate Bitters

7€

LEMON TARTE

Sky biscuit Vodka, lemon alcohol, cream, meringue

7€

ALLERGENS: Dear Guest, Our kitchen does not guarantee total absence of glutne contamination or other allergens. Please notify the staff of your the need to consume allergen-free foods.

Allergens table

Cereals containing gluten	1
Crustaceans	2
Eggs	3
Fish	4
Peanuts	5
Soybean	6
Milk and dairy products	7
Nuts	8
Celery	9
Mustard	10
Sesame	11
Sulfur dioxide and sulfites	12
Lupins	13
Molluscs	14

Frozen products

Prawns
Focaccia di Recco
Octopus
Tuna
Swordfish
Focaccia di Clapsy