

SANDWICHES AND FOCACCIAS

SALMON SANDWICH [1,4] Bread bun with seeds, smoked norwegian salmon, songino salad **14€**

FOCACCIA WITH CULATTA [1,11] Focaccia, culatta emiliana stagionata (cured meat slices), extra virgin olive oil ROI from Taggiasca olives **14€**

CHEESE FOCACCIA | Perfect for sharing [1,3] Focaccia Recco style, filled with Crescenza cheese (by Clapsy) **13€**

TAPAS

HARRY'S CROQUE [1,3,4,7,10] Praga's cooked ham, homemade cheese filling, buttered sliced bread **5€**

SALMON SASHIMI [4,12] Marinated salmon with our orange based calabrian ponzu sauce, teriyaki, soy sauce and bergamot **9€**

CHICKPEA FALAFEL WITH CURRY Homemade chickpea meatballs, curry sauce **6€**

APPETIZER

COURGETTE FLOWER [4,7] Fried courgette flowers filled with buffalo mozzarella and anchovies, tomato sauce and basil pesto **14€**

FILLED VIOLETTA PURPLE EGGPLANT [7,8] Roasted Violetta purple eggplant, filled with eggplant pulp, raisins and Parmigiano cheese served with diced tomato, Apulian stracciatella cheese and basil sauce **13€**

PRUSSIAN MANZETTA TARTARE [1,7,8] Prussian Manzetta tartare, Roccaverano's Robiola cream, rocket gel and crunchy hazelnut sponge **14€**

GHIOTTA SWORDFISH CARPACCIO [1,3,4,6,12] Smoked swordfish, olive's mayonnaise, diced tomatoes and confit tomatoes, tomato foam and anchovy flavoured bread crumble e crumble **15€**

SALADS

VIVACE [7] Songino salad, courgettes, cucumbers, crunchy chicken breast and yoghurt sauce **14€**

SOLARE [7] Datterini tomatoes salad, Campania's Buffalo mozzarella, basil cream, oregano and extra virgin olive oil ROI from Taggiasca olives **13€**

ALLEGRA [7] Rocket salad, julienne carrots, radishes and pumpkin seeds **13€**

FIRST COURSE

THREE TOMATOES PACCHERI PASTA [1,3,7] Fresh Paccheri Pasta, San Marzano tomatoes, datterino tomatoes, cherry tomatoes, creamed with Parmigiano Reggiano "Gennari" 18 months **14€**

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€**

MAIN COURSE

GRILLED OCTOPUS [4,8] Grilled low temperature cooked octopus, scarola salad cooked with anchovies and pine nuts **17€**

CHICKEN [7,12] Chicken thigh, curry sauce, potato millefeuille, creme fraiche **15€**

DESSERTS

ASTRY CHEF FABRIZIO RACCA'S DESSERT MADE FOR OTIUM ROOFTOP (The dessert changes according to the season, ask our waiters for info!) **9€**

LEMON AND PEACH MILLEFEUILLE [1,3,7,8] Caramelized millefeuille, lemon namelaka sauce and fresh peaches **7€**

PINEAPPLE CARPACCIO AND LEMON AND SAGE SORBET **8€**

WINES BY THE GLASS

Salento Primitivo Rosé IGT "Tramari" - San Marzano - Primitivo **8€**

Bourgogne Pinot Noir AOC - Domaine Roux - Pinot nero **8€**

Bourgogne Aligoté AOC - Domaine Roux - Aligoté **12€**

Venezia Giulia IGP Ribolla Gialla - I Clivi - Ribolla Gialla **8€**

Franciacorta DOCG Brut - Contadi Castaldi - Chardonnay, Pinot bianco, Pinot nero **12€**

Alta Langa DOCG "Contessa Rosa" Rosè Brut Riserva - Fontanafredda - Pinot nero, Chardonnay **8€**

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

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

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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