



OTTONE
Cucina & Cantina



Aubergine parmigiana baked 12

Trilogy of Fassona beef tartare
(classic-crispy vegetables-raspberry) 16

Rocher of livers with hazelnuts crumble 10

Buffalo caprese with roasted tomato and basil 12

Seasonal vegetables flan on pecorino cheese fondue 10

Bread with lime-flavored butter and
Cantabria anchovies 14

Coccoli, raw ham and stracchino cheese 13

Luciana-Style little octopus with fried polenta 14



Plin filled with three roast meats,
served with its own jus 16

Pici with Valdichiana aglione 15

“ Acquerello” risotto with asparagus and
crispy guanciale 15

Purple potato gnocchi with toma cheese fondue
and hazelnut crumble. 13

Tortellini with Parmesan cream and
confetti of cured ham. 14

Paccheri pasta with octopus ragù 17

“ Cav. Cocco” spaghetti made from Senatore Cappelli
wheat with clams and bottarga (cured fish roe) 19



MAIN COURSE

Braised beef cheek 26

Beef tenderloin with
green peppercorn sauce 32

Roast beef 16

Ossobuco with saffron
"Acquerello" risotto 28

Duck breast with Chianti wine reduction 27

Vitello Tonnato: Veal with tuna sauce 18

Seared tuna steak with Ottone sauce
and spinach 25

Double-cooked octopus on peas cream 24



Roast potatoes 6

Green salad 5

Mixed Salad 6

Homemade fried potato chips 6

Oven-roasted vegetables 6

Spinaci lightly sautéed with garlic 6

Sauté curly endive 6

Bottled water still or sparkling 3

Homemade bread and schiacciata, cover charge and
service 3

For any allergies, please ask the staff

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