



OTTONE
Cucina & Cantina



Aubergine parmigiana baked 12

Fassona beef tartare 16

Rocher of livers with hazelnuts crumble 10

Seasonal vegetables flan on
pecorino cheese fondue 10

Coccoli, raw ham and stracchino cheese 13

Bread with lime-flavored butter and
Cantabria anchovies 14

Luciana-Style little octopus with fried polenta 14



Home made Tagliatelle with ragù 15

“ Acquerello” risotto with leeks and
crispy guanciaie 15

Pici pasta with rabbit white ragù. 16

Red 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

Orecchiette pasta with swordfish, Gaeta Olives
and fresh tomato. 16



Roast beef massaged with honey
and walnuts served with roasted potato 20

Ossobuco with “Acquerello” saffron
risotto 28

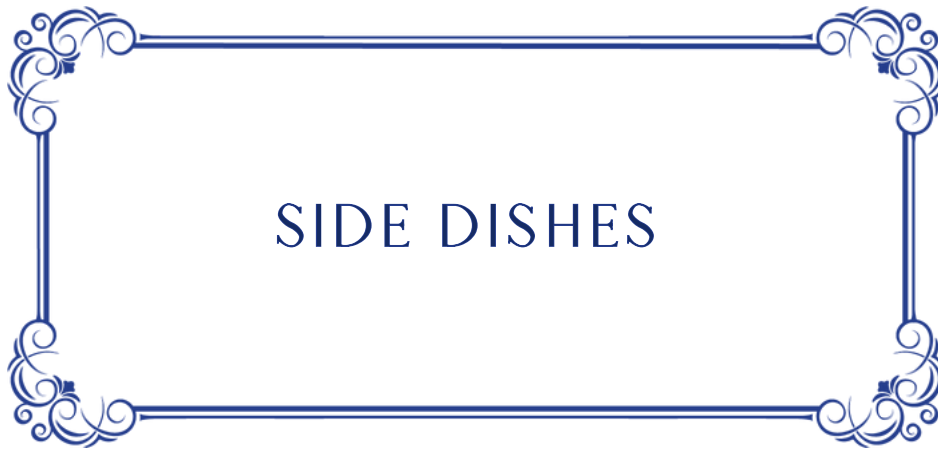
Duck breast with Chianti wine reduction 27

Pork fillet in mustard cream
with caramelized onions 22

Vitello Tonnato (Veal with tuna sauce)
with green salad 21

Seared tuna steak with Ottone sauce
and spinach 25

Double-cooked octopus on peas cream 24



SIDE DISHES

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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