



APPETIZERS

Nachos	15
Homemade tortilla chips, sourcream, cheese sauce, pico de galo, tomato, salsa, red onion, olives, fresh guacamole.	
House Fries	10
Our famous hand cut fries served with ketchup & spicy mayo.	
Sweet Potato Fries	11
Hand cut sweet potatoes with our cajun spice mix and honey jalapeño sauce.	
Cheese Fries	11
Our famous handcut fries, homemade cheese sauce.	
Mozzarella Sticks	13
Made fresh served with our house marinara	
Asian Mushroom Basket	18
Sauteed mushrooms, broccoli, onions, tomato confit, sweet asian sauce, fried mozzarella, sesame seeds.	
Stuffed Mushrooms  GF	16
Spinach and mozzarella stuffing with mustard cream sauce and parmesan.	
Spinach Dip	17
Creamed spinach, melted mozzarella and tortilla chips.	
Charred Broccoli & Cauliflower  GF	16
Garlic and white wine.	
Sweet Potato Skins	16
Jalapeño cream cheese stuffing, cheddar, homemade salsa, crispy onion, ranch sauce.	

SPECIALTY APPS

Cauliflower Bites	19
Crispy cauliflower, fresh carrot sticks, side of ranch dipping sauce, choose one:	
Spicy Buffalo Sauce • Ottimo Tangy Sauce	
Crispy Quinoa Roll	22
Prime tuna, sliced avocado, spicy mayo and sriracha drizzle.	
Salmon Sliders	19
Chargrilled salmon, lettuce, tomato, onion, guacamole, garlic mayo on pretzel buns.	
Mac ‘n Cheese Balls	17
House cheese sauce, side of marinara.	
Tuna Tartare	23
Sushi grade ahi tuna, ginger, garlic, jalapeño, soy sauce, sesame oil, balsamic reduction, homemade guac, warm tortilla chips.	
Crispy Chilean Sea Bass Tacos	29
Tempura seabass, homemade tomato salsa, lettuce, tomato, onion, sour cream, fresh guac, grilled corn tortillas.	
Baked Mozzarella NEW	18
Homemade fresh mozzarella, zucchini, onion, smoky marinara, grilled focaccia.	

SOUPS

Soup of the Day	8
Cream Soup of the Day	10





CAFE • DAIRY DINING

Chef’s Specialty

Ask your server for today’s creation.

SALADS

Add to any salad:	
Grilled Salmon or Prime Tuna	18
Caesar	17
Crisp romaine, parmesan, homemade dressing and garlic croutons.	
House Salad GF	19
Crisp romaine, diced beets, apple, craisins, candied walnuts, goat cheese, strawberry vinaigrette.	
Quinoa Portabella Salad  GF	22
Crisp romaine, portabella mushrooms, toasted quinoa, roasted peppers, feta cheese, roasted pepper dressing.	
Greek GF	19
Olives, tomato, cucumber, red onion, red peppers, red wine vinaigrette, crumbled feta.	
Mozzarella Broccoli Salad	22
Crispy mozzarella, warm broccoli, romaine, tomato, mushroom, shredded carrot, sweet teriyaki dressing.	
Mozzarella Two Ways	24
Homemade fresh mozzarella, creamy mozzarella, marinated cherry tomatoes, red onion, balsamic, reduction, lemon oil, basil.	
Israeli Salad  GF	18
Chopped cucumber, tomato, red onion, radish, parsley, olives, lemon oil, basil.	
Crispy Brussel Sprout Caesar Salad	19
Flash fried brussel sprout, candied walnuts, craisins, garlic croutons, house caesar dressing, everything spice.	


PASTA

Famous house-made specialties	
All Pastas come with grated Parmesan	
Ask your server about whole wheat pasta options	
Add Salmon or Tuna to any pasta	16
Tortellini NEW	26
Sweet potato, broccoli, spinach, sweet alfredo, maple syrup.	
Pan Seared Spinach Gnocchi	26
Homemade spinach gnocchi, creamed spinach sauce, pickled red onion, balsamic reduction.	
Mezzaluna NEW	27
Housemade Half moon shaped pasta, filled with spinach and ricotta, truffle cream sauce, touch of chili oil.	
Pan Seared Gnocchi NEW	25
Housemade, truffle mushroom garlic sauce, white wine, grated parm	
Gnocchi	25
Housemade, brandy mushroom cream sauce, grated parmesan.	
Ricotta Ravioli	25
Housemade, ricotta filled, choice of pink or white cream sauce.	
Cavatelli Vodka	26
Charred garlic, whipped ricotta, chili oil, grated parmesan.	
Pappardelle	26
Sun-dried tomato cream sauce with roasted red peppers, grated parmesan.	
Spaghetti & Eggplant Meatballs NEW	28
Homemade spaghetti, pan seared eggplant balls, house marinara, grated parmesan.	
Vegetable Lasagna  GF	25
Roasted seasonal vegetables, portobellos and tomatoes, with mozzarella cheese. (NO PASTA)	
Fettuccine Di Rosie	23
Classic alfredo sauce.	
Penne A La Vodka	23
Vodka sauce, and fresh penne.	

PIZZA

Thin crust 12” Italian Personal Pies	
Whole Wheat add \$2	
Eli’s Classic Plain Cheese	15
House marinara, shredded mozzarella.	
White Pizza	19
Ricotta, mozzarella, alfredo, roasted garlic. (No Marinara)	
Penne A La Vodka	19
Shredded mozzarella, grated parmesan. (No Marinara)	
Wild Mushroom And Roasted Garlic	19
House marinara, mozzarella, roasted mushrooms.	
Buffalo Cauliflower	19
House marinara, crispy potato, mozzarella, cheddar, creamy ranch.	
Spinach Garlic	19
Roasted garlic, fresh mozzarella, parmesan, herbs.	
Margarita	20
Fresh mozzarella, marinara, walnut basil pesto.	
Truffle Cheese Jalapeño Pizza NEW	21
Three cheese blend, red onion, roasted garlic, chili flake, truffle oil.	
Eggplant Parm Pizza NEW	20
Crispy eggplant, fresh mozzarella, homemade marinara, greated parm.	

ENTREE

Blackened Prime Tuna GF NEW	46
Creamed Spinach, twice baked potato, jalapeño cream sauce.	
Teriyaki Grilled Salmon	32
Char-grilled with our homemade teriyaki sauce, whipped potatoes, seasonal vegetables, crispy onions.	
Potato Crusted Salmon GF	32
Roasted celery root puree and seasonal vegetables, mustard cream sauce.	
Blackened Sea Bass GF NEW	55
Avocado, spinach, tomato, white wine butter sauce, grilled lemon.	
Salmon Pinwheel	32
Horseradish crust, corn cakes, roasted celery root puree and seasonal vegetables, jalapeño honey glaze.	
Mediterranean Salmon GF	32
Blackened salmon, herb roasted potato wedges, charred brussels sprouts, cucumber dill greek yogurt.	
Grilled Branzino	48
Double fillet, quinoa risotto, broccoli, cauliflower, mushrooms, lemon garlic sauce.	
Roasted Sea Bass  GF NEW	55
Sautéed chilean seabass, brown rice, cherry tomato, cantaloupe, sliced grapes, balsamic reduction sauce.	
Turbot Schnitzel NEW	32
Whipped potatoes, mushroom cream gravy, poached egg.	
Prime Tuna GF NEW	44
Avocado cream, pickled jalapeño, sweet soy, mango, cucumber.	

HOT/ICED DRINKS

Add Whipped Cream to any drink \$1	
Coffee	3
Regular, Decaf.	
Latte	7
Vanilla, Caramel, Hazelnut, Chocolate.	
Hot Tea	4
Ask server for available flavors.	
Iced Coffee	5
Regular, Decaf, Vanilla, Hazelnut.	
Iced Latte	7
Vanilla, Caramel, Hazelnut.	
House Brewed Iced Tea	6
Ask server for available flavors.	
Hot Chocolate	7
Cappuccino	7
Espresso Solo	3.50
Espresso Doppio	4.50

BLENDED DRINKS

Add Whipped Cream to any drink \$1	
FRAPPUCCINO	
Choose a base:	7
Caramel or Mocha	
Add Graham Cracker	1
Add Cookies 'n Cream	2
Add Double Espresso	2
MILKSHAKE	
Choose a base:	8
Vanilla, Chocolate or Strawberry	
Add Caramel, Coffee or Peanut Butter	
Add Cookies 'n Cream	2
Add Graham Cracker	1
Add Double Espresso	2

BEVERAGES

1L Bottled Water	7.50
Sparkling or Still	
Soda	3.50
Snapple	3.50

DESSERTS

House-made Cheese Cake	12
Fresh whipped cream, caramel drizzle.	
Cake of the Day	18
Ice Cream GF	10
Choice of Vanilla or Strawberry.	
Chocolate Chip Cookies A La Mode	15
Two fresh baked cookies, vanilla ice cream, choclote ganache fresh whipped cream.	
Creme Brulee GF	11
Rich vanilla custard, caramelized top, fresh whippped cream.	
Cinnamon Sugar Tossed Doughnuts	14
Made to order, chocolate caramel drizzle, vanilla custard, powdered sugar.	
Triple Fudge Blondie	15
Chocolate chunk, chocolate chip, milk chocolate fudge, caramel, vanilla ice cream, fresh whipped cream.	
Upside Down Cheesecake NEW	16
Warm cookie bottom, chocolate ganache, house whip cream, powdered sugar.	
Chocolate Mousse GF NEW	16
Creamy rich mousse, choice of blueberry sauce or strawberry sauce, house whip cream.	

GF

LOOK FOR THIS SYMBOL TO FIND GLUTEN FREE MENU ITEMS, ASK YOUR SERVER WHAT CAN BE MADE GF



LOOK FOR THIS SYMBOL TO FIND HEALTH-CONSCIOUS MENU ITEMS

NEW

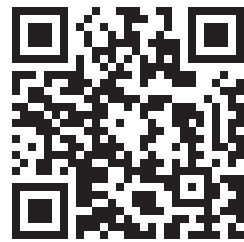
LOOK FOR THIS SYMBOL TO FIND NEW MENU ITEMS

PLEASE NOTE:

OUR PARMESAN IS SIX-HOUR CHEESE, ALL OUR FISH ENTREE DISHES ARE DAIRY, UNLESS SPECIFICALLY REQUESTED OTHERWISE.

18% GRATUITY WILL BE ADDED TO YOUR CHECK
20% FOR PARTIES OF 6 OR MORE

FOLLOW US ON INSTAGRAM
FOR WEEKLY SPECIALS



Ottimocafe.com

732-367-0009 @ottimocafenj

6794 U.S. 9 S, Howell Township, NJ 07731