



OZIO
GASTRONOMICO

La materia, prima.

Somewhere else they call it
simply *pizza*, here,
just as simply, we call it
talent in enjoying life.

menù



COCKTAILS AND APERITIFS

From Sunday to Thursday:

Aperipititto: 15€*

Cocktail or glass of wine + Tagliere dell'Ozio: selection of appetizers as french fries, pannelle dei colori, seasonal caponatina, pan dell'ozio and organic olive oil.

**(Per person, cannot be combined with other promotions).*

EtnaTonic	12€
Volcano Etna rosé gin & tonic	
GinSour al Basilico	12€
Basil gin, lemon juice, sugar syrup, basil leaves	
Bellini	8€
Prosecco Brut and peach juice	
OzioEtnaSprit	10€
Aperol, Murgò Brut, soda, orange zest	
Gin&Tonic	10€
Tanqueray gin and tonic	
Malfy&Tonic	12€
Malfy pink grapefruit gin and tonic	
Velvet Negroni	12€
Vermouth del professore bianco, Etna gin, Italicus (bergamot rosolio and orange zest)	



COCKTAILS AND APERITIFS

NegrOzio	12€
Premium gin, red vermouth, bitter, orange zest	
Joel Mojito	10€
Cuban rum, mint, lime juice, sugar, soda	
Moskow Mule	10€
Vodka, lime juice, ginger soda	
Margarita	10€
Tequila, orange liqueur, lime juice, salt rim	
Hugo	10€
Prosecco, Saint Germain, soda, mint, lime	

To see our Gin List please ask our staff





STARTERS

Horiatiki - Greek salad	15€
Cherry tomatoes, black olives, cucumber, onions, capers and feta - served with two bruschetta	
Polpette alla greca	8€
Zucchini and feta meatballs with Tzatziki	
Polpette di melanzane alla palermitana	8€
Meatballs made with eggplant, eggs, breadcrumbs, parmesan, salt, pepper and mint	
Caponata di stagione	7€
Eggplant caponata with bitter cocoa	
Fiori di zucca fritti in pastella	10€
Pumpkin flowers fried in batter with anchovy and ricotta filling	
Breaded and fried artichokes	9€
Tempura broccoli/cauliflower	8€
Panelle dei colori	8€
Fresh vegetables fried with chickpea flour	
Patate oziose	8€
Fresh fried potatoes with peel	
Paste crisciute	9€
N°2 fagottini stuffed with vegetables and tuma or smoked buffalo mozzarella and anchovies	
Cioppini	6€
Bread-pizza “nuvolette” with caciocavallo, garlic oil and oregano	
Cioppini con ricotta	9€
Bread-pizza “nuvolette” with caciocavallo, garlic oil, oregano and fresh ricotta cheese	



STARTERS

Bruschetta classica	8€
2 pcs - with butter and Cantabrian anchovies	
Bruschetta Martina Franca	9€
2 pcs - with capocollo, stracciatella pugliese cheese and pork lard	
Bruschetta Favola	8€
2 pcs - with mortadella Favola, stracciatella pugliese cheese and lemon zest	
Bruschetta Egadi	12€
2 pcs - with pumpkin flowers, Castronovo sheep ricotta and tuna bresaola	
Bruschetta "quasi" Veggies	10€
2 pcs - with Pienza pecorino with pears, honey, walnuts, Patanegra lard	
Crudo & Burrata (for two people)	16€
Galloni 24-months Prosciutto di Parma, winner of the award Tre Fette Gambero Rosso 2023, cutted on the spot with Berkel, accompanied by greedy burrata pugliese cheese	
Speck & Burrata (for two people)	16€
24-months suino nero speck, accompanied by greedy burrata pugliese cheese	



STARTERS

Martina Franca	10€
Fried raviolo with capocollo, stracciatella pugliese cheese, pork lard	
Martina Favola	10€
Fried raviolo with mortadella Favola, stracciatella pugliese cheese and lemon zest	
Martina Egadi	13€
Fried raviolo with pumpkin flowers, Castronovo sheep ricotta and tuna bresaola	
Martina della Maremma	10€
Fried raviolo with finocchiona toscana and pecorino cheese with truffles	
Martina Vегgie	10€
Fried raviolo with ricotta cheese and dried cherry tomatoes “capuliato”	
Questioni d’Affetto:	30€
A cutting board to be shared in two people: Premium selection of 4 cheese (Ocello ubriaco, Capreggio, Tenero di pecora, Pecorino Siciliano PDO) and 4 cold cuts on the spot with Berkel (Mortadella artigianale Favola, Crudo di maialino nero, Porchetta madonita, salame dell’amicizia) accompanied by homemade jams, bread-pizza “cioppini” and toasted bread	
Piccola Tartàre di Cinisara	12€
Cinisara tartare fillet cut 120g	



MAIN COURSES

- Tagliolini Favignana** **18€**
Wholemeal tagliolini (Gentile-Gragnano Pasta Factory) with Marzamemi bottarga, buffalo ricotta, semidried cherry tomatoes, lemon zest, basil
- Paccheri alla Cinisara** **16€**
Paccheri with our meat sauce
- Paccheri Salina** **18€**
Paccheri with cherry tomatoes, Salina capers, anchovies, tuna (homemade by Saro), black olives, garlic oil and lemon zest
- Cous Cous integrale** **18€**
Wholewheat couscous with our meat sauce
- Spaghetti al pesto** **14€**
Spaghetti with fresh basil pesto, pine nuts, garlic oil, 24-months Parmigiano Reggiano and stracciatella pugliese cheese
- La Carrettiera del Cantabrico** **13€**
Spaghettoni di Gragnano, Nubia red garlic, fresh chili, parsley and almond pesto, "muddica atturrata" with cantabrian anchovies

OZIOGASTRONOMICO



SECOND COURSES

Sliced Fassona (Tagliata)	28€
Tagliata di Fassona alla palermitana Sliced Fassona Palermo style breaded with breadcrumbs and herbs	28€
Involtini di Fassona Fassona meat rolls with tuma, pecorino cheese and breadcrumbs citrus fruits flavored	22€
Tartàre di Fassona Fassona tartare 200g approx.	20€
Filetto di Cinisara Cinisara fillet 300g approx.	24€
Tartàre di Cinisara Cinisara tartare 200g approx.	18€
Stinco alla birra Slow cooked pork shank with “32 Via dei Birrai” beer reduction	20€
Piatto Carpaccio Beef or Bresaola Carpaccio with Arugula and flakes of 24-months Parmigiano Reggiano	16€

All served with greens and fresh grilled vegetables



HAMBURGER

Our burgers are made with Fassona Piemontese

- Ozio-burger** **16€**
Burger 250g approx. with mozzarella, fresh basil pesto and salad, served with a side of baked potatoes with peel
- Burrata-burger** **16€**
Burger 250g approx. with burrata cheese, dried tomato “capoliato” and salad, served with a side of baked potatoes with peel
- Tartàre-burger** **18€**
English beef tartare 200g, avocado, pecorino cheese with truffle and Castronovo tuma, served with a side of baked potatoes with peel
- Vintage-burger** **18€**
Burger 250g approx. with chopped arugula, salad, 24-months Parmigiano Reggiano, porcini mushrooms and herbs, served with a side of baked potatoes with peel





TRADITIONAL PIZZAS

Try the whole wheat pizza dough:

made with Type 2 soft wheat that lowers the glycemic index and promotes digestibility: **+ 2€**

Marinara “Aspra”	10€
Siccagno tomato, Nubia garlic, basil, oregano, caciocavallo and Aspra anchovies	
Margherita Fior d’Agerola	10€
San Marzano tomato fillet, mozzarella fior di latte d’Agerola PDO, basil and organic olive oil	
La Dop	12€
San Marzano tomato fillet, mozzarella zizzona PDO di Battipaglia, basil and organic olive oil	
Spaccanapoli	17€
Smoked buffalo mozzarella, turnip greens, black pork sausage from Nebrodi, organic olive oil	
Pizza frita “Napoletana”	14€
Napoli salami, mozzarella fior di latte and Gangi ricotta cheese	
Norma	15€
Smoked mozzarella PDO, siccagno tomato, fried eggplant, salty ricotta cheese	





SPECIAL PIZZAS

- Santa Margherita** **15€**
Mozzarella fior di latte, extra >24 months grated
Parmigiano Reggiano, Vesuvio Piennolo Tomato
“a pacchetelle”, basil and organic olive oil
- Chiargherita** **15€**
Datterino tomatoes, smoked buffalo mozzarella,
Sicilian pecorino cheese PDO, Aspra anchovies,
basil, oregano and organic olive oil
- Regina Margherita** **18€**
Datterino tomatoes, buffalo mozzarella,
>24 months Crudo di Parma, basil, organic olive
oil and with edges filled with ricotta cheese
- Reginella** **15€**
Datterino tomatoes, buffalo mozzarella, basil,
organic olive oil and with edges filled with
ricotta cheese
- Reginella extra** **17€**
Cherry tomatoes, buffalo mozzarella, escarole,
anchovies, black olives and edges filled
with ricotta cheese
- Covaccino DOP** **16€**
Bresaola & burrata pugliese PDO otherwise
>24 months Crudo & burrata pugliese PDO
- Covaccino Bronte** **16€**
Burrata cheese, mortadella Favola,
Bronte pistachio pesto
- “Speck delle mie brame”** **18€**
Covaccino with buffalo mozzarella,
24 months suino nero speck



SICILIAN REINTERPRETATION

Cudduruni (AG)	13€
Cherry tomatoes, Aspra anchovies, aged cheese, tuma, breadcrumb	
Rianata (TP)	14€
Parsley and almond pesto, Aspra anchovies, cherry tomatoes, tuma, pecorino cheese, breadcrumb, garlic oil and oregano	
Girata (Co)	14€
Seasonal vegetables, tuma, pecorino cheese, ricotta cheese, breadcrumb	
Sfincione Baaria (PA)	15€
Gangi Ricotta cheese, stewed onions, Aspra anchovies, breadcrumb and organic olive oil	
Sfincione Fenicio	17€
Gangi Ricotta cheese, stewed onions, Marzamemi bottarga, breadcrumb, lemon zest and organic olive oil	
Pitone Reale (ME)	15€
Fried pizza with fresh tuma, Sicilian pecorino cheese PDO, anchovies in oil, curly endive, cherry tomatoes, pepper and organic olive oil	
Sciavata (AG)	14€
Siccagno tomato, tuma, Aspra anchovies, aged caciocavallo cheese, breadcrumb, shallot and oregano	
Tabisca (for two people)	30€
1/3 Rianata, 1/3 Sciavata, 1/3 Sfincione Baaria	



MADE IN OZIO PIZZAS

SpaccaRoma	16€
Smoked buffalo mozzarella, potatoes, Roman pecorino cheese, guanciale	
(Anzi) Leggerissima	14€
Dried cherry tomatoes “capuliato”, friarelli, Castronovo tuma, Sicilian pecorino cheese PDO, almonds, organic olive oil	
Capricciosa	18€
Buffalo mozzarella, black olives, artichokes, cooked ham, smoked burratina, basil, organic olive oil	
Maialina	15€
Buffalo mozzarella of your choice (white or smoked), baked potatoes, lard of Colonnata	
Porcofino	15€
Closed and stuffed crescent-shaped pizza filled with Madonita roast pork, stewed onion, smoked buffalo mozzarella and pecorino cheese	
Manzofino	17€
Closed and stuffed crescent-shaped pizza filled with beef carpaccio, 36-months Parmigiano Reggiano, arugula, Castronovo tuma	
Oziosa	13€
Yellow Datterino tomatoes, Castronovo tuma, pecorino cheese, capers, basil	
Ventricina	16€
Spicy Ventricina salami, ‘nduja of Spilinga, mozzarella fior di latte, spring onions, artichokes in oil, blue cheese PDO, black olives	



DRAUGHT BEERS

Size and price:

0.25: 5€ / 0.30: 7€ / 0.40: 9€

Epica brewery

Eolo: English Pale Ale, 4.9 %

Gluten Free

Medusa: Dubbel, 8 %

Dark and freshly spiced

Hermes: Bock, 6 %

Amber beer with hints of caramel
and chestnut honey

Irias brewery

Cincu Tummina: Sicilian Wheat Ale, 6 %

From sicilian ancient grains

Ambra: Sicilian Blond Ale, 5.4 %

With fresh Sicilian bitter orange peel

Baladin brewery

Rock'n'roll: American Pale Ale, 7.5 %





DRAUGHT BEERS

Menabrea Brewery

La 150° bionda: Premium Lager, 4.8 %

Bottom fermentation lager beer characterized by a soft and balanced aroma

Size and price:

0.20: 4€ / 0.40: 6€

La 150° rossa: Red Double Malt, 7.5 %

Bottom fermentation with the unmistakable aroma of toasted malt and cane sugar

Size and price:

0.25: 5€ / 0.40: 7€

La 150° weiss: Unfiltered, 5.2 %

Top-fermented unfiltered Weiss beer

Size and price:

0.33: 5€ / 0.50: 7€

Non filtrata: 5.2 %

Unfiltered blonde bottom fermented beer, full-bodied flavour with a soft aftertaste

Size and price:

0.33: 6€



BOTTLED BEERS

32 Via dei Birrai brewery

Size: 50 (only Ambita)/75 cl.

Price: 9/17€

Ambita: Summer Ale, 4.5 %

Single hop, unpasteurised, with soft citrus and honey tones

Curmi: White, 5.8 %

Spicy obtained with spelt and barley malt. Floral and exotic fruit scents

Atra: Dark, 7.3 %

Double malt dark beer. Notes of coffee, chocolate, carob, walnut and hints of licorice

Nectar: Honey-flavoured, 8 %

Double malt dark beer with chestnut honey

Oppale: Hoppy, 5.5 %

Light beer, caramel notes, herbaceous hints and fruity of ripe pineapple

Tre+Due: Unfiltered, 3.2 %

Spicy with notes of fresh citrus, fruity and grassy

Audace: Strong Ale, 8.4 %

Double malt blonde beer, spicy with notes of fresh citrus, almond and peach in syrup



BOTTLED BEERS

Brassicula brewery

Size: 33/75 cl.

Price: 7/17€

Stranizza D'Amuri: Blanche, 5 %

Craft Beer with Madonie Manna and Scillato Apricot - mild hop bitterness, lasting fruity aroma in the aftertaste

Bedda Stagiuni: Pils, 4.5 %

Craft Beer with Ciaculli Mandarin - full mandarin aroma, with a dry and balanced bitterness

Petra Bianca: Blond Ale, 5 %

Craft Beer with Madonie Rock Salt Heart - with "sweet" whole salt that gives a natural freshness and minerality

MANEGGIARE CON GUSTO



WINES BY THE GLASS

The wine list varies depending on availability, contact the staff to choose among the labels available.

WHITE WINES

VinOzio (Catarratto)	5€
Grillo Salinaro Pellegrino	6€
Grillo Bio Zagra Valle dell'Acate	6€
Catarratto Tasca d'Almerita	6€
Inzolia Baglio di Pianetto	6€
Pinot Grigio DOC 2021	7€
Gewürztraminer DOC 2021	7€
Terl. Sauvignon DOC Winkl 2021	8€

RED WINES

VinOzio (Perricone/Merlot)	5€
Sirah Terre di Sicilia IGT Cusumano	6€
Sirah Kaid Alessandro di Camporeale	7€
Perricone Guarnaccio di Tasca	6€
Cerasuolo di Vittoria DOC Valle dell'Acate	6€
Frappato Vittoria DOC Valle dell'Acate	6€
Etna Rosso Murgò	7€
Etna Rosso Altamura di Cusumano	7€

SPARKLING WINE (flute)

Prosecco Cartize Valdobbiadene DOCG	5€
Berlucchi Saten Franciacorta DOCG	7€
Berlucchi Brut Franciacorta DOCG	7€
Etna bianco Cantine Murgò (CT)	7€
Altamura Etna bianco Cantine Cusumano (CT)	7€
Etna Spumante Rosè Cantine Murgò (CT)	8€



Glass
150 ml



SOFT DRINKS

Surgiva Water (natural/sparkling)	3€
Ferrarelle Water (lightly sparkling)	3€
S. Pellegrino Water (sparkling)	4€
Perrier Water (sparkling)	4€
Coca Cola/Coca Cola Zero	3€
Tomarchio Organic Cola	3€
Lurisia Chinotto	3€
Tomarchio Organic Lemonade	3€
Lurisia Orange Soda	3€
Lurisia Blood Orange Soda	3€
Lurisia Gazzosa	3€
Crodino	3€
Sanbittèr White/Red	3€
Tomic Water/Ginger Beer	3€
Fruit Juice/Tomato Juice	3€

Coffee - Illy

2,50€





HOMEMADE DESSERT

Mandorlato dell'Ozio	8€
Domori chocolate cream base, crunchy of caramelized almonds, sponge cake and artisanal almond ice cream	
Delizia di primavera al limone	9€
Homemade sponge cake, lemon ice cream, lemon sorbet	
Bacio Pantesco	6€
Fried pastry with ricotta cheese cream or ricotta and Bronte pistachio	
Granita di limone by Saro	8€
Lemon granita Nepeta Bitter flavored	
Domori Chocolate Cake	10€
Oro-verde Pistachio Cake	10€

BITTERS

Formidabile	6€
Amaro Amara	5€
Amaro Infame	5€
Amacardo	5€
Nepeta	5€
Amaro Punico	5€
Amaro del Capo	5€
Montenegro	5€
Fernet Branca	5€
Branca Menta	5€
Unicum	5€
Petrus	5€
Dr. Ulrich	6€



LIQUEURS AND BRANDIES

LIQUEURS

Passito dell'Ozio	5€
Passito di Pantelleria DOC duemilacinque <i>Cantine Florio</i>	7€
Moscato Florio <i>Cantine Florio</i>	4€
Zucco <i>Cusumano</i>	6€
Liquorvino Amarascato <i>Duca di Salaparuta</i>	5€
Vendemmia tardiva Kaid <i>Alessandro di Camporeale</i>	8€
Zibibbo liquoroso Morsi di Luce <i>Cantine Florio</i>	4€
Marsala Florio <i>Dolce riserva 2009</i>	4€
Malvasia <i>Tenuta Capofaro</i>	7€
Passito di Pantelleria <i>Cantine Ferrandes</i>	10€
Mirto Ricetta Storica <i>Silvio Carta</i>	6€
Jefferson	7€

BRANDIES

Grappa di Barolo <i>Marolo</i>	6€
Grappa Rosso del Conte <i>Tasca D'Almerita</i>	4€
Grappa di Amarone di Valpolicella <i>Bertagnolli</i>	6€
Grappa di Teroldego Trentino morbida <i>Bertagnolli</i>	6€
Grappa Classica <i>Corvo</i>	6€
Aquavite di pura vinaccia doppia <i>Nardini</i>	6€
Grappa di Frappato <i>Occhipinti</i>	6€
Grappa di Zibibbo InPithos <i>COS</i>	6€
Milla - Liquore alla Camomilla con grappa <i>Marolo</i>	6€



ADDITIONS

24-months Crudo di Parma	4€;	Fior di latte Mozzarella	2€;
Nebrodi maialino nero Crudo	6€;	Pecorino cheese	2€;
San Giovanni Ham	4€;	60-months Parmigiano Reggiano	3€;
Madonie Roast Pork	3€;	Datterino tomatoes red/yellow	2€;
Nebrodi suino nero Lard	3€;	Stewed onion	2€;
Ventricina salami	3€;	Black olives	1€;
Mortadella Favola	3€;	Eggplant	2€;
Bresaola di Angus	4€;	Porcini mushrooms	4€;
Suino nero Sausage	3€;	Escarole	2€;
Aspra Anchovies	2€;	Turnip greens	2€;
Buffalo Mozzarella/smoked	3€;	Chard	2€;
Burrata white/smoked	4€;	French fries	2€;
Fresh Ricotta cheese	3€;	Baked potatoes	2€.
Tuma	2€;		

Cover charge: 3€

Portioning and cake service: 2€ pax

Glasses toast service for events and birthdays: 2€ pax

ALLERGY LIST

Foreseen under EC Regulation 1169/2011

List of 14 foods or products on the menu contain causing allergies or intolerances:

- Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products;
- Crustaceans and crustacean products;
- Eggs and egg products;
- Fish and fish products;
- Peanuts and peanut products;
- Soya and soya products;
- Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total sulphur dioxide;
- Milk and milk products;
- Sesame seeds and sesame seed products;
- Celery and celery products;
- Mustard and mustard products;
- Nuts: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, macadamia or Queensland nuts, pistachios and their products;
- Lupins and products thereof;
- Molluscs and mollusc products.