



OZIO
GASTRONOMICO

La materia, prima.

menù



COCKTAILS AND APERITIFS

From Sunday to Thursday:

Aperipititto: 15€*

Cocktail or glass of wine + Tagliere dell'Ozio:
selection of appetizers as french fries, panelle 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 | |



COCKTAILS AND APERITIFS

| | |
|--|------------|
| NegrOzio | 10€ |
| London Dry 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

MANEGGIARE CON GUSTO

#LAMATERIAPRIMA



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 | |



STARTERS

| | |
|---|------------|
| 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 | |
| Bruschetta classica | 8€ |
| 2 pcs - with butter and Cantabrian anchovies | |
| Bruschetta Martina Franca | 9€ |
| 2 pcs - with capocollo, straciatella pugliese cheese and pork lard | |
| Bruschetta Favola | 8€ |
| 2 pcs - with mortadella Favola, straciatella pugliese cheese and lemon zest | |
| Bruschetta Egadi | 12€ |
| 2 pcs - with pumpkin flowers, Castronovo sheep ricotta and tuna bresaola | |
| Bruschetta “quasi” Veggie | 10€ |
| 2 pcs - with Pienza pecorino with pears, honey, walnuts, Patanegra lard | |

OZIOGASTRONOMICO



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 Veggie | 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 | |
| Crudo & Burrata (for two peoples) | 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 | |



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

MANEGGIARE CON GUSTO



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 | 20€ |
| Tartàre di Fassona Fassona tartare 200g approx. | 20€ |
| Filetto di Cinisara Cinisara fillet 300g approx. | 22€ |
| 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 | |
| Covaccino DOP | 16€ |
| Bresaola & burrata pugliese PDO otherwise >24 months Crudo & burrata pugliese PDO | |
| Covaccino Bronte | 16€ |
| Burrata cheese, mortadella Favola, Bronte pistachio pesto | |



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
- Norma** **15€**
Smoked mozzarella PDO, siccagno tomato,
fried eggplant, salty ricotta cheese





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 | 15€ |
| 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 | 15€ |
| Spicy Ventricina salami, ‘nduja of Spilinga, mozzarella fior di latte, spring onions, artichokes in oil, blue cheese PDO, black olives | |



DRAUGHT BEER

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 %





BOTTLED BEER

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



WINES BY THE GLASS

The wine list varies weekly depending on availability, contact the room staff to choose together among the labels available the wine you like.

WHITE WINES (glass)

| | |
|--|-----------|
| 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 (glass)

| | |
|---|-----------|
| 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€ |



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€ |



LIQUEURS AND BRANDIES

LIQUEURS

| | |
|--|------------|
| Passito dell'Ozio | 5€ |
| 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: 2€

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.