



OZIO

GASTRONOMICO

COCINA ITALIANA, ALMA SICILIANA

Tradition and Innovation

In Sicilian culture, leisure represents the first privilege: time dedicated to what is essential. Since January 2022, Ozio has brought to Madrid a gastronomic experience where Sicilian tradition is interpreted with precision, respect, and balance.

Every detail reflects the character of the island: in Chef Vincenzo Turrisi's kitchen, in the dining room management and sommelier expertise of Francesco Moressa, and in the vision of its owner, Alberto Andolina.

We invite you to enjoy a complete sensory experience, where a carefully curated wine cellar, a sober and elegant dining room, and authentic cuisine with a contemporary perspective define our vision of luxury.

Ozio Gastronomico



Chef Tasting Menus

OZIO SIGNATURE

House Appetizer

Homemade bread, butters, and Ozio's olive oil

Luna Rossa alla Parmigiana

Bluefin Tuna Tartare

Parmigiano & Truffle

Pizza Regina Margherita

Palermitana di Ozio

Parmesan Biscuit with pears

Tiramisú

€ 62,00/ pax

Wine pairing Siciliano
€ 32,00 pp

PASTA LOVERS

House Appetizer

Homemade bread, butters, and Ozio's olive oil

Assoluto di tonno

Parmesan & Truffle

Wild Boar Ragú

Lemon sorbet, Prosecco DOCG
and Limoncello

Rocher de Ozio

€ 49,00/ pax

Wine pairing Siciliano
€ 22,00 pp

MICHELIN
2026



The menu is available for the whole table only.
Served until 3:00 pm at lunch and until 10:00 pm at dinner.
Dishes may vary depending on seasonal availability

STARTERS

- Mortadella and Pistacchio (1 piece)** 10
Montanarina topped with Apulian DOP burrata cream, IGP pistachio mortadella, and toasted pistachio. A crisp yet delicate bite, carrying the soul of Southern Italy.
1,7,8,14
- Ré Tartú (1 piece)** 12
Montanarina with 24-month Parmigiano Reggiano fondue, cured egg yolk, and black truffle.
1, 3, 7
**Montanarina: Montanarina: fried pizza dough ball*
- Savory Cannolo** 16
An interpretation of the iconic Sicilian cannolo: crisp fried pizza dough shaped into a cylinder, filled with cheese mousse, anchovies, and lime, topped with steak tartare and demi-glace.
1,3,4,7,10
- Luna Rossa alla Parmigiana** 17
Fresh tomato filled with a smoked eggplant velouté, served on a bed of Parmigiano cream and finished with crispy cured ham.
7,14
- Cover charge € 3,50 p.p.**
- Polpo in Poesia** 20
Crispy octopus on chickpea cream, dehydrated black olive powder, ricotta dots, and toasted bread crostini.
12,7,1
- Catalana de Carabiniero** 22
Cold salad of cherry tomatoes, anchovies, caramelised onion, and olives, served with carabiniero prawn and lime mayonnaise.
2, 3
- Beef Tenderloin Tartare (120gr) (half portion 70gr16€)** 24
Hand-cut and seasoned with island-inspired notes, balancing acidity, creaminess, and a subtle touch of spice. An elegant dish with character.
1,14,3,10,4
- Bluefin Tuna Tartare (120gr) (half portion 70gr.....18€]** 26
Hand-cut bluefin tuna, dressed with citrus and extra virgin olive oil. Fresh, refined, with a Mediterranean accent.
1,4,6,11,14

Cover charge € 3,50 p.p.

PASTA & RISOTTO

- Wild Boar Ragù** 20
Handmade short, ridged pasta, crafted to perfectly embrace our slow-cooked ragù of selected noble cuts, finished with shavings of Parmigiano Reggiano DOP.
1,7,14
- Risotto di Autore** 25
Creamed with pumpkin purée, dried fruit crisps, red wine-poached pear carpaccio, and gorgonzola ice cream.
7,8,14
- Parmigiano & Truffle** 25
Fresh egg tagliolini, finely rolled for a silky texture, creamed with 24-month aged Parmigiano Reggiano and finished with fine shavings of black truffle.
1,3,7,14
- Assoluto di Tonno** 25
Spaghetti paired with three expressions of tuna: diced, raw, and bottarga. Inspired by the volcanic soul of Sicily, for an intense and evocative explosion of flavours.
1,4,14
- Langoustines & Caviar** 29
Egg tagliolini with brandy-marinated langoustine tartare, Oscietra caviar

MAINS

- Tuna Tataki with Sicilian Caponata** 24
Sweet-and-sour sauté of peppers and eggplant, paired with tuna tataki, lightly seared at the core. A journey through the flavours of the island: tradition, contrast, and creativity.
4,14,1
- Sea Bass all'Acqua Pazza** 24
Atlantic sea bass gently cooked *all'Acqua Pazza* — a light emulsion of water, extra virgin olive oil, cherry tomatoes, garlic, and fresh parsley.
4,14
- Carrillera nel Bosco** 25
Beef cheek slow-cooked for over 12 hours at low temperature, resting on a boletus mushroom cream and finished with thin shavings of black truffle.
4,14
- La Palermitana di Ozio** 28
Marela beef tenderloin (Disclarlux), breaded with a blend of artisanal breadcrumbs, Mediterranean herbs, lemon, and orange. Gently oven-baked to achieve a golden, crispy crust, served with potato cream and seasonal vegetables.
1,8

SIGNATURE PIZZAS

Crunchy Margherita 18

A crispy reinvention of a classic: dough cooked twice—first fried, then oven-baked—creating a uniquely light and airy texture. Topped with oven-roasted Gustarosso tomato sauce, a braid of DOP buffalo mozzarella, Pecorino Romano, and a fresh touch of basil.

A play of flavour and texture that redefines the Margherita.

1,7,8,14,9

Picaresca 18

A pizza with vibrant, authentic character. Gustarosso tomato base, Castellanza gorgonzola, spicy spianata, and caramelised onion, finished with a delicate dusting of Taggiasca black olives, adding depth and a distinctive Mediterranean note.

1,7,8,14

Rianata *Authentic Sicilian Recipe* 18

Our most emblematic pizza, a tribute to Sicilian roots: parsley and almond pesto, artisan anchovies from Casa Santoña, fresh cherry tomatoes, selected Sicilian cheeses, and wild oregano. Finished with toasted almonds and traditional Sicilian-style seasoned breadcrumbs.

1,7,8,14,4

Bronte 20

White base with DOP buffalo mozzarella, Italian mortadella, Bronte pistachio cream, and fresh burrata. A creamy, harmonious combination celebrating the most refined flavours of Italy, with silky texture and elegant balance.

1,7,8,14

Capricciosa 2.0 20

A delicate yet deep artichoke cream base sets the stage, melting into smoked provola with its intense, enveloping character. Cooked ham adds tenderness and balance, while olive mousse finishes the dish with an elegant, addictive Mediterranean touch.

1,7

Regina Margherita 22

The jewel of our menu: oven-roasted tomato sauce and cherry tomatoes, a braid of DOP buffalo mozzarella with its unmistakable softness, and premium selection Prosciutto di Parma. Finished with Sicilian extra virgin olive oil and crusts filled with fresh cow's milk ricotta. A sublime balance between tradition and elegance.

1,7,8,14

Bellota & Truffle 27

An exquisite mushroom cream base, topped with authentic buffalo mozzarella, Iberian acorn-fed ham, confit cherry tomatoes, and selected black truffle shavings.

A masterpiece of flavour and distinction.

1,7,14,8

Every pizza is an act of passion and dedication.

Every bite reflects a deep commitment to tradition and excellence—because we believe a pizza should be more than a dish; it should be an experience.

TRUE PLEASURES

Rocher de Ozio	12
Chocolate bonbon with a play of textures: a crisp chocolate shell enclosing a white chocolate mousse with hazelnut and salted caramel. 1,3,4,7,8	
Tiramisù	12
A tribute to Italy's most beloved dessert—whose name means “ <i>pick me up</i> ”. Savoirdi, mascarpone, and subtle notes of Marsala, giving it a distinctly Sicilian soul. 1,3,7,14	
White Chocolate and Pear Millefoglie	12
Three layers of crisp pastry sheets filled with white chocolate bavarois and caramelised pear. 1,3,7	
Pistacchio Semifreddo.	12
A delicate homage to Italian pistachio, combining an airy, creamy texture with the richness of toasted pistachio paste, cocoa crumble, and Maldon salt. 3,8,5,7	
Apple Tart.	12
Almond biscuit topped with pastry cream and a fine carpaccio of apples. 1,3,8,7	
Lemon Sorbet	12
Artisanal lemon granita, blended with Sicilian limoncello and Prosecco DOC. 3, 5, 6, 7, 8, 9, 14	
Affogato al Café	12
Vanilla ice cream poured over with hot espresso and amaretto, finished with Sicilian almonds for an intense, creamy, and aromatic contrast. 1,3,7,8	

Allergen Information

						
CONTAINS GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY	DAIRY
(1)	(2)	(3)	(4)	(5)	(6)	(7)
						
TREE NUTS	CELERY	MUSTARD	SESAME SEEDS	MOLLUSCS	LUPIN	SULPHITES
(1)	(1)	(1)	(1)	(1)	(1)	(1)