



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

Langoustines & Caviar

Pizza Regina Margherita

Beef Cheek "Nel Bosco

Basil Panacotta

Tiramisú

€ 62,00/ pax

Wine pairing Siciliano
€ 32,00 pp

PASTA LOVERS

House Appetizer

Homemade bread, butters, and Ozio's olive oil

Trapani Pesto with Tunna

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
- Polpo in Poesia** 20
Crispy octopus on chickpea cream, dehydrated black olive powder, ricotta dots, and toasted bread crostini.
12,7,1
- Caprese Panarea** 23
PDO buffalo mozzarella on a bed of cherry tomatoes and raw scarlet prawn, finely chopped and marinated with basil oil.
2,7
- Carpaccio Picanha** 22
Thinly sliced picanha beef marinated with black pepper, served with caramelized pear and creamy Parmigiano.
7
- Bluefin Tuna with Cantaloupe** 26
Hand-cut bluefin tuna, dressed with citrus and extra virgin olive oil. Fresh, refined, with a Gazpacho Cantaloupe.
1,3,4,6,9,14

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 Mojito with Scarlet Prawns** 29
Risotto infused with a mojito base prepared by our bartender, topped with red prawn tartare and finished with a creamy bisque made from the prawns themselves.
2,4, 7, 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
- Trapani-Style Pesto with Tuna** 24
Linguine Ducato di Amalfi with traditional Sicilian red pesto, almond milk, and marinated tuna.
1,8
- Langoustines & Caviar** 29
Egg tagliolini with brandy-marinated langoustine tartare, Oscietra caviar, and lemon butter.
1, 2, 4, 7

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
- Cod with zucchini and Caviar** 29
Delicate zucchini parcel embracing low-temperature cooked cod, served with Zucchini and mint cream and topped with Oscietra caviar pearls.
4
- 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 *"pick me up"*.

Savoiardi, mascarpone, and subtle notes of Marsala, giving it a distinctly Sicilian soul.

1,3,7,14

Red Berry Tartlete

12

A tartlet filled with silky pastry cream, topped with red berries

And white chocolate pearls.

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

Ozio Carrot Cake

12

Carrot cake with silky buttercream, caramelized carrot carpaccio, and hazelnut ice cream..

1,3,5, 7, 8, 14

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