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 precisión, 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

MICHELIN 2026

Menú degustación

OZIO SUPREMO

House appetizer

Homemade bread, butters, and Ozio`s olive oil 1,3,7

Tomato Luna rossa 1,7,14

Bluefin Tuna with Cantaloupe 1,3,4,6,11,14

Langoustines & Caviar 1,2,3,7,14

Pizza Regina Margherita 1,7,8,14

Beef Cheek "Nel Bosco" 7,9,14

Basil Panacotta 1,7,14

Tiramisú 1,3,7,14

€ 62,00/ persona

Maridaje Siciliano
€ 32,00 pp

AMANTES DE LA PASTA

House appetizer

Homemade bread, butters, and Ozio`s olive oil 1,3,7

Trapani Pesto with Tuna 1,4,6,7,8,11

Parmesan & Truffle 1,3,7

Wild Boar Ragú 1,3,7,9,14

Lemon sorbet, Prosecco DOCG y Limoncello 3,5,6,7,8,9,14

Rocher white chocolate and hazelnut 1,3,7,8

€ 49,00/ persona

Maridaje Siciliano
€ 22,00 pp

MICHELIN 2026

The tasting menú is served for the entire table only
Served until 3:00 pm for lunch service and until 10:00pm for dinner service
Dishes on the nenu may vary depending on availability

STARTERS

Mortadella and Pistacchio *(1 piece)* *10*

Montanarina toped with DOP burrata cream from Puglia, IGP pistachio mortadella and toasted pistachios. A crisp yet delicate bite, carrying the soul of Southern Italy.*

1,7,8

Ré Tartú (1 piece) *12*

Montanarina with 24-Month Parmigiano Reggiano Fondue,*
Finished with cured egg yolk and black truffle.

1, 3, 7

*Montanarina: fried pizza dough ball

Mille-Feuille Potato with Beef Tenderloin Tartare *17*

Delicately thin layers of potato, tender within and crisp on the outside, served with hand-cut beef tenderloin tartare and demi-glace.

3, 10, 14

Luna Rossa Tomato *17*

Fresh tomato filled with smoked eggplant velouté
Served on a bed of Parmesan cream and finished with crispy cured ham.

1, 7, 14

Parmigiana di Sarde *18*

A timeless Sicilian classic, where the land meets the sea: twice-cooked aubergine, San Marzano tomato sauce and sardines marinated in oil and vinegar.

4, 7

Peperone Ripieno *20*

Yellow pepper filled with minced meat, smoked scamorza and pecorino cheese, served on a bed of potato parmentier with a rich meat jus.

3, 7, 14

Carpaccio Picanha *22*

Thinly sliced picanha beef marinated with black pepper, served with caramelized pear and creamy Parmigiano.

7, 14

Bluefin Tuna with Cantaloupe *27*

Hand-cut bluefin tuna, dressed with citrus and extra virgin olive oil.
Fresh refined with a Gazpacho Cantaloupe.

1, 3, 4, 6, 11, 14

***Aperitif Service** €4 p.p
Homemade bread, Sicilian olive oil, and small appetizer..

PASTA & RISOTTO

Wild Boar Ragú *20*
Handmade large and ridged pasta, crafted to perfectly embrace our slow-cooked ragú of selected noble cuts, finished with shavings of Parmigiano Reggiano DOP.
1, 3, 7, 9, 14

Risotto Gold and Fire. 27
Creamy Golden turmeric risotto meets the bold richness of locally sourced beef sirloin, seared over an open flame. Finished with fresh parsley pesto and delicate hints of pink pepper for a refined balance of vibrant aromas and warming spice.
7, 8, 14

Parmesan & Truffle 26
Fresh egg tagliolini, finely rolled for a silky textura, creamed with 24-month aged Parmigiano Reggiano, and finished with fine shavings of black truffle.
1, 3, 7

Trapani-Style Pesto with Tuna 24
Linguini Ducato di Amalfi with traditional Sicilian red pesto, almond milk, and marinated tuna.
1, 4, 6, 7, 8, 11

Langoustines & Caviar 29
Egg tagliolini meet the exquisite sweetness of a brandy-marinated langoustine tartare. The briny elegance of Oscietra caviar lends depth, and finishing with lemon butter.
1, 2, 3, 7, 14

FISH AND MEAT

Tuna Tataki with Sicilian Caponata 24
A traditional Sicilian Caponata, Sweet-and-sour sauté of Peppers and eggplant, paired with tuna tataki, lightly seared at the core. A journey trough the flavours of the island.
4, 9, 14

Cod with zucchini and Caviar 29
Delicate zucchini parcel embracing low-temperature cooked cod, served with zucchini and mint cream and coronated with Oscietra caviar pearls .
4, 7

Carrillera nel Bosco 26
Beef cheek slow-cooked for over 12 hours at low temperature, resting on a boletus mushroom cream and finished with thin slices of black truffle.
7, 9, 14

La Palermitana di Ozio 29
Marela beef tenderloin, breaded with a blend of artisanal breadcrumbs, Mediterranean herbs, lemon, and orange. Gently oven-baked to achieve a golden crispy crust, served with creamy potatoes and seasonal vegetables.
1, 3, 7, 14

SIGNATURE PIZZAS

INDULGE IN THE ARTISTRY OF FINE DINING

Let yourself be seduced by the craftmanship, flavors, and textures that celebrate the best of Sicilian culinary tradition

Crunchy Margherita 18

A crispy reinvention calzone style. Double-cooked dough (fried + baked), topped with Gustarosso tomato sauce, bufala mozzarella braid, pecorino romano and fresh basil. A bold twist on a timeless classic.

1, 7

Picaresca 18

Tomato base (Gustarosso), Castellanza gorgonzola, Negrini spicy spianata and slow-stewed onions. Topped with taggiasca black olive dust for a unique mediterranean twist. Vibrant and authentic

1, 7, 14

Rianata *Authentic Sicilian recipe* *18*

Our most iconic pizza, a tribute to our Sicilian roots. Toped with parsley- almond pesto, Casa Santoña anchovies, fresh Cherry tomatoes, selected sicilian cheeses and wild oregano. Finished with toasted almonds and sicilian-style aromatic breadcrumbs.

1, 4, 7, 8

Bronte 20

White base with bufala mozzarella DOP, premium italian mortadela, artesanal pistachio cream and fresh burrata. A creamy, balanced combination that celebrates Italy's finest flavors.

1, 7, 8, 14

Marzamemi *23*

Grilled Octopus, black olive mayonnaise, smoked Cherry tomato cream, Dehydrated parsley, fried capers and Parmesan crisps.

12, 1,, 4, 7

Regina Margherita *22*

Our Crown jewel: oven-roasted tomato sauce, bufala mozzarella braid DOP, premium Parma ham and ricotta-filled crust. Finished with sicilian EVO- a sublime balance of tradition and elegance.

1, 7

Bellota and Truffle *27*

Creamy mushroom base, topped with bufala mozzarella, 100% jamon iberico, slow-roasted cherry tomatoes and selected black truffle shavings. A masterpiece of flavor and refinement.

1, 7, 14

Every pizza is an act of passion and dedication.
Every bite reflects a deep commitment to tradition and excellence, because we believe the pizza should be more than just a dish –it should be an experience.

TRUE PLEASURES

Rocher white Chocolate and hazelnut 12
A chocolate bonbon with a play of textures: a crisp chocolate shell enclosing a white chocolate mousse with hazelnut and salted caramel.
1, 3, 7, 8

Tiramisù 12
A tribute to Italy´s most beloved dessert, whose name literally means ¨Lift Me Up¨. homemade savoiardi biscuits, mascarpone, hints of Marsala wine to give it a Sicilian soul.
1, 3, 7, 14

Cannolo Signature 12
A Contemporary interpretation of a Sicilian classic, where a delicate, crisp shell meets a velvety ricota cream filling, wild berries on top, and creating a refined balance of textures and flavours.
1, 3, 7, 14

Semifreddo Pistacchio 12
A delicate homage to Italian pistachios, combining an ethereal creamy textura with the richness of roasted pistachio paste, cocoa crumble, and Maldon salt.
1, 3, 7, 8

Ozio Carrot Cake 12
Carrot cake with silky butter cream, caramelized carrot carpaccio, and hazelnut ice cream.
1, 3, 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, 14

Nota de Alergenos

