



A CUT ABOVE THE REST

1900

Gennaro Ottomanelli left Bari, Italy to seek his fortune selling cured meats from a Greenwich Village pushcart

1930's

Onofrio learns the butchering trade from his grandmother in Bari. He returns to New York and with his brother, Joe, opens the first Ottomanelli butcher shop in New York City

1948

Their brother Salvatore arrives from Bari and joins his two brothers in the meat business

1960

Pop opens shop! For the first time Salvatore Ottomanelli opens butcher shop in Woodside

1968

The Ottomanelli Family butchers union was formed

Expansion!

1977

Frank Ottomanelli joins the family business

1978

Michael Ottomanelli takes on a family tradition with a smile

Rolling Onward!

1979 - 1995 - Ottomanelli.com launched

*The Carltun is the **Exclusive** restaurant purveyor of Ottomanelli & Sons Dry Aged Beef*

**36 Day Dry Aged Prime
Red Angus Porterhouse & Ribeye**

Ottomanelli Prime Dry-Aged beef from the Amish Country in Pennsylvania. They are aged for up to 36 days and sometimes longer to allow enzymes naturally present in the meat to break down the muscle tissue, resulting in improved texture and a robust flavor. The process of Dry-aged beef is to expose the fresh prime beef to air so dehydration can further concentrate the meat's flavor. It's a more expensive process because the meat loses weight from dehydration, and it also must be trimmed of its completely dried exterior.

Porterhouse (for Two) \$275.00

Prime Ribeye \$150.00

Includes sides

Truffle Mashed Potatoes

Asparagus

Sautéed Onions

Mushrooms

No Added Hormones...ever / No Antibiotics...ever / Vegetarian fed...Always