



THE MENU IS MINIMUM FOR 2 PERSON OR MORE.

The menu option are below

£20 PER PERSON 1 COURSE

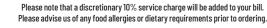
(1pizza & 1pasta option, served with tempura zucchini & mix salad)

£25 PER PERSON 2 COURSES

(2 starters, 1 pizza & 1 pasta option, served with zucchini & mix salad)

£30 PER PERSON 3 COURSES

(2 starters, 1pizza & 1pasta served with zucchini & mix salad & 1 dessert to share,)









THE OPTIONS FOR THE MENU. STARTER OPTION (PICK ANY 2)

FRITTATINA

Deep fried pasta with slow cooked pulledpork, served with smoked ketchup.

OTTO BAKED EGG PLANT PARMIGIANA (V)(GFO).

CROCCHE

Deep-fried potato croquette, ham and cheese.

VEGAN FRITTO MISTO (VEO)(GFO)

Italian tempura vegetables, polenta.

GRILLED TENDERSTEM BROCCOLI

Romesco Sauce, roasted almonds.

GRAND MA FOCACCIA (VEO)

Warm fluffy bread, green olives, romesco sauce.

OTTO FRITTO MISTO (GFO) £2 SUPPLEMENT.

Deep-fried calamari, Mediterranean prawns, white bait served with squid-ink mayo.

PIZZA OPTION (PICK 1)

OTTO DEVIL (GFO)

Organic tomato sauce, fresh mozzarella, 'nduja (italian spicy pork), spyci salami.

MARGHERITA (GFO) (VEO)

Organic tomato sauce, fresh mozzarella, basil

MORTADELLA & PISTACCHIO (GFO)

White base mozzarella, mortadella meat, stracciatella cheese & pistacchio pesto.

POLLO CACCIATORA (GFO)

Organic Tomato sauce, fresh mozzarella, smoked chicken, olives & capers.

ZUCCA & SALSICCIA (GFO)

Butternut-Squash base, fresh mozzarella, burrata cheese, italian sausage & fresh basil.









PASTA OPTION (PICK 1)

GRICIA (GFO)

Rigatoni pasta with pecorino cream & crispy pancetta.

NDUJA & MASCARPONE (GFO) (VEO)

Spicy pork & mascarpone cheese sauce, finish with parmesan cheese.

PORK SHOULDER PAPPARDELLE (GFO)

Slow cooked shoulder pork, italian breadcrumb, parmesan cheese.

FETTUCCINE AL PESTO (GFO) (VEO)

Fettuccine Pasta with home-made pesto, burrata cheese, sundried tomato & Pine Nuts.

DESSERTS (PICK 1)

OTTO TIRAMISU

Classic italian tiramisu espresso martini style.

CHOCOLATE CAPRESE (GFO)

Warm traditional italian cake made with chocolate and walnuts, served with vanilla ice-cream.

ZABAGLIONE AL CAFFE WITH CANTUCCI BISCUITS (GFO)

A foamy, custardlike mixture of egg yolks, sugar, coffee & Marsala wine.

