



Chet's Menu

<u>le</u>t our chef write your menu (please inform for any allergy) Taken by entire table £55pp

TO EXPERIENCE OUR CICCHETTI MENU WE SUGGEST 2-3 DISHES BETWEEN 2 PEOPLE.

MIX ARANCINI (3PCS) £12

- CLASSIC BEEF RAGOUT - 'NDUJA AND SMOKED CHEESE - TRUFFLE MUSHROOM AND COURGETTE (VEO)

MONTANARA MORTADELLA Mini fried pizza with mortadella meat & stracciatella chees	£8 se.	MONTANARA (V) Mini fried pizza, tomato sauce, parmesan cheese.	£6
MONTANARA PORCHETTA Mini fried pizza with belly pork smoked cheese & chilli por	£8	CHICKEN LIVER PATE (GFO)	£8 etchup.
CHEF SCALLOPS (GFO) Scallops, saffron potato salad,pea purée,butternut so	£14 quash.	POLPO CON PATATE (GFO) Roasted octopus, potato saffron salad	£14
FISH CROQUETTAS (3PCS) Smoked fish and potato croquette served with squid	£7.5 ink mayo.	CROCCHE 8 (3PCS) Deep-fried potato croquette, ham and cheese	£9
OTTO FRITTO MISTO (GFO) Deep-fried calamari, Mediterranean prawns, white be	£11.5 ait	VEGAN FRITTO MISTO (VEO)(GFO) Italian tempura vegetables, polenta	£8
GRAND MA FOCACCIA (VEO) Warm fluffy bread, green olives, romesco sauce.	£6.5	PIZZA BREAD (VEO) Homemade pizza bread with garlic sauce Homemade pizza bread with Anchovy Homemade pizza bread with smoked cheese	£6.5 £7 £7
CROSTINO POLENTA (VEO)(GFO) (4PCS) Fried polenta with parmesan cheese.	£6.5	TRUFFLE CALZONCELLO (V) Mini folded pizza stuffed with truffle cheese.	£7
BUFFALO MOZZARELLA (GFO) Small buffalo mozzarella tempura, basil mayo	£7	EGG PLANT PARMIGIANA (V)(GFO)	£8.5

MIX STARTER TO SHARE FOR 2 £23

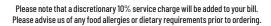
crocche ham & cheese, otto eggplant parmigiana, focaccia bread, truffle arancini

ANTIPASTI

CARPACCIO DI MANZO (GFO) Beef carpaccio, balsamic dressing, wild rocket, Parmesan shavings	£12.5	BLOODY MARY BEEF TARTARE (GFO) Beef tartare in italian bloody mary sauce.	£14
PRAWNS & SPINACH SALAD (GFO) Grilled prawns on baby spinach salads dressed in Italian vina	£14.5 igrette.	BURRATA CHEESE (V)(GFO) Creamy heart cheese,Concasse tomato base, cri	£9 spy bread
CRAB BRUSCHETTA Fresh crab meat with Italian vinaigrette on homemade sourd	£13.5 ough bread	ULTIMATE BRUSCHETTA (VEO) (3PCS) Trio of bruschetta select by the chef.	£9
CALAMARETTI AL LIME (GFO) Deep fried baby squid with lime zest and homemade basil mayo.	£12.5		

OTTO CHARCUTERIE PLATTER (TO SHARE, MIN FOR 2) £26

Italian cured meats, Italian cheeses, sourdough bread







Traditional Italian Dishes

MEAT

OTTO BURGER £17

Homemade beef burger with tomato, lettuce, Italian pickles, melted mozzarella & fries.

POLLO SALTIMBOCCA (GF) £18.5

Chicken breast, Parma ham, creamy marsala sauce with mushroom and peppers, served with fries.

POLLO AL LIMONE (GF) £18.5

Chicken breast, lemon & butter sauce, served with spinach parmesan salad.

MAIALINO IBERICO (GF) £27

Iberico pork fillet served with wild mushroom puree & potato terrine.

BEEF TARTUFO (GF) £28

Fillet Slivers of beef, creamy truffle and wild mushroom sauce served with fries.

FILETTO ALLA PUTTANESCA (GF) £28

Fillet beef slivers cooked in organic tomato sauce, olives, capers & chilli flakes, served with deep fried zucchini.

FILLET OF BEEF 80Z (GF) £29

Champignon mushroom, big cut fries.

CHOICE OF SAUCE: PORT WINE, GORGONZOLA CHEESE, SALSA VERDE OR PEPE NERO BLACK PEPPER £2.5

FISH

CAPESANTE & POLPO DELLO CHEF (GF) "CHEF RECOMMENDATION" £28

Pan-seared scallops & Roasted Octopus served with saffron potato salad, pea purée, butternut squash, tempura veg

GRIGLIATA DI PESCE (GF) TO SHARE FOR 2 £56

Mixed Grill Fish of day, topped with lemon-olive oil sauce, served with salad & zucchini.

BRILL ON THE BONE (GF). £31.5

Fresh grilled brill on the bone with lemon butter sauce, served with tempura zucchini.

SEA BASS PIZZAIOLA STYLE(GF) £25.5

Sea bass fillet 'pizzaiola' style, served with otto eggplant parmigiana.

OTTO FRITTO MISTO (GF) £26

Deep-fried calamari, Mediterranean prawns, white bait served with salad.

SIDES

TEMPURA ZUCCHINI WITH TRUFFLE MAYO	£8.5	TEMPURA BEANS WITH TRUFFLE MAYO	£8.5
SAUTEED KALE WITH CHILLI	£5.5	POLENTA FRIES	£6
BIG CUT OR SKINNY FRIES	£4.9	TRUFFLE PARMESAN FRIES	£6.5
SPINACH PESTO & SHAVE PARMESAN SALAD	£7.5	MIX SALADS	£4.5
CAVATELLI PASTA MAC & CHEESE STYLE WITH SPICY PORK NDUJA	£6.5 £7.5	FRESH CRAB MAC & CHEESE STYLE	£9.5

Please note that a discretionary 10% service charge will be added to your bill. Please advise us of any food allergies or dietary requirements prior to ordering.





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PASTA

Eat your pasta As main??.... Ask the Chef To Bung more pasta in...

Gluten-free pasta also available. Speak to your server for details.

MAMA'S MEATBALLS Authentic slow cooked in tomato sauce, fresh basil & parmesan c	£15.5 heese.	GRICIA Rigatoni pasta with pecorino cream & crispy pancetta.	£15.5
CRAB LINGUINI Local guernsey crab with chilli & lemon zest.	£23	PORK SHOULDER Pappardelle with slow cooked shoulder pork ragout.	£18.5
WAGYU PAPPARDELLE Flat pasta cooked with truffle mushroom sauce & beef wagyu rag	£19.5 out.	TORTELLINI SOUP Small pasta parcels in broth, filled with minced wagyu	£14.5
RAVIOLI (V) Spinach, ricotta cheese, organic tomato sauce, burrata cheese &	£15.5 breadcrumbs.	SPAGHETTI CALAMARI E GAMBERI Spaghetti pasta in tomato sauce with calamari, prawns & fresh ro	£22 ocket.
TAGLIATELLE AL TARTUFO FRESCO (V) Tagliatelle pasta with truffle mushroom sauce finished with fresh	£28 white truffle	SEAFOOD RISOTTO Mix seafood risotto	£24
FETTUCCINE AL PESTO (V) Fettuccine Pasta with home-made pesto, burrata cheese, sundrie	£15.5	RISOTTO CON ZUCCA (VEO) Butternut squash risotto with burrata cheese.	£16.5
rettuccine i asta with nome made pesto, burrata cheese, sunune	u tomato & i me nuts	ADD ITALIAN SAUSAGE	£3.4
SPAGHETTI NDUJA & MASCARPONE (VEO) Spicy pork nduja & mascarpone finish with 24 month parmesan o	£15.5	GNOCCHI ALLA SICILIANA (VEO) Organic tomato sauce, fresh mozzarella, eggplant & basil	£14.5
Spicy puin nuuja & mascarpune minsii With 24 muntii parmesan t	i umbie.	ADD BURRATA CHEESE ON YOUR GNOCCHI	£4.5

PIZZA

Fresh, homemade sourdough pizza made on-site daily. Thick crusts, crispy exterior, fluffy interior, perfect bites, delicious flavours and easy on the stomach. Our pizzas are 10" perfect for share between 2. Gluten-free pizza bases also available, £2 supp.

8 MARGHERITA (VEO) Organic tomato sauce, fresh mozzarella, basil ADD BURRATA CHEESE (£4.5)	£12	PARMIGGIANA Organic tomato sauce, aubergine parmigiana & 12month parmesan	£14.95 in cheese.
MAMA'S MEATBALLS Homemade meatball, organic tomato sauce, mozzarella, t	£15.5 fresh basil.	BELLY PORK Porchetta, organic tomato sauce,mozzarella,chilli pork cracklii	£16.95 ng.
OTTO DEVIL Organic tomato sauce,fresh mozzarella,'nduja(italian spic	£15.5 sy pork),spyci salami.	CALZONE AL FORNO Oven baked folded pizza with tomato, ham & cheese.	£15.95
THE 8 CHEESE (V) Cheese fondue, truffle & mushrooms.	£15.95	VEGAN GARDEN (VEO) Butternut squash cream base, Sauteed Kale & sundried tomato Add vegan Cheese +£1.5	£14.95 pesto.
SALSICCIA & FRIARIELLI (NO TOMATO BASE) Smoked Cheese & Mozzarella base, Sausage, Wild Brocco		4 STAGIONI Organic tomato sauce, mozzarella, ham, mushrooms, olives	£15.95 &artichokes
MARINARA CON ALICI (NO CHEESE) Organic tomato sauce, garlic sauce ,black olives,capers 8	£15.5 Anchovies.	PISELLI & PANCETTA Pea puree base, mozzarella, crispy pancetta & burrata che	£15.95 eese.

MORTADELLA & PISTACCHIO (NO TOMATO BASE) £15.95.

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

DIPS FOR CRUST £1.5 EXTRA			ADDITIONAL TOPPI				
-BASIL MAYO	PEPPERONI	£2.9	PANCETTA	£2.9	OLIVES	£1.9	
-SPICY MAYO	N'DUJA	£2.9	MUSHROOMS	£1.9	ANCHOVIES	£2.9	
-TRUFFLE MAYO	ITALIAN SAUSAGE	£3.4	PARMA HAM	£4.5	PEPPERS	£1.9	
-SQUID INK MAYO	SWEETCORN	£1.9	BELLY PORK	£3.4	CHICKEN	£3.4	

Please note that a discretionary 10% service charge will be added to your bill. Please advise us of any food allergies or dietary requirements prior to ordering.





TASTE OF OTTO MENU £35 PER PERSON (MINIMUM 2 PERSONS)

STARTERS (To share)

CHEF'S SCALLOPS

POLPO CON PATATE

Roasted octopus, potato saffron salad

RAVIOLI WITH RICOTTA & SPINACH

Organic tomato sauce, burrata cheese, breadcrumbs & basil

DEEP-FRIED BABY SOUID

Lime zest basil mayo

MAIN COURSES (To share)

BEEF PAPPARDELLE OR SEAFOOD RISOTTO

OTTO MARGHERITA WITH BURRATA

TEMPURA ZUCCHINI WITH TRUFFLE MAYO

FRIED POLENTA WITH PARMESAN CHEESE

DESSERT

OTTO TIRAMISU

OTTO CLASSIC MENU £25 PER PERSON (MINIMUM 2 PERSONS)

STARTERS (TO SHARE)

CLASSIC BEEF ARANCINI

FOCACCIA & OLIVES

OTTO BAKED EGGPLANT PARMIGGIANA

BUFFALO LOLLIPOPS

MAIN COURSES (TO SHARE)

GRICIA PASTA

Pecorino cream & pancetta

OTTO MARGHERITA WITH BURRATA

TEMPURA GREEN BEANS WITH TRUFFLE MAYO

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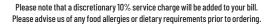
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The only obvious advantage to being an adult - you can eat your dessert without having sampled the vegetable.

Espresso Martini style	83
ITALIAN COLLECTION Babá - sponge cake soaked in rum-flavoured syrup Cannolo - fried pastry dough filled with sweet creamy ricotta and chopped pistachio Torta Della Nonna - Tuscan born tart with creamy heart of custard Cantucci e Zabaglione - Italian almond cookies with creamy zabaglione Coffee Millefoglie-puff pastry layered with custard coffee cream	£16.9
CHEESECAKE AL PISTACCHIO Cheesecake made with Sicilian pistacchio spread, served with pistachio ice cream.	£8
TORTA CAPRESE (GFO) Warm traditional Italian cake made with chocolate and walnuts, served with vanilla ice-cream.	£8
GELATO & SORBETTO Selection of ice creams and sorbets.	£3.5 (PER SCOOP)
MY NONNA TAUGHT ME Tart with creamy heart of homemade limoncello cream served with lemon sorbet.	83
CHOCOLATE MOUSSE Dark chocolate , crystal sea salt , hazelnut crumble with grand cru extra virgin olive oil.	£8.5
COFFEE MILLEFOGLIE " thousand sheets" Puff pastry layered with custard coffe cream.	£8.5
FORMAGGI Still got some wine?? Try a selection of our finest Italian cheese	£9.50 (3 CHEESES) £12.95 (5 CHEESES)
AFTER DINNER DRINKS COFFEE CON ZABAGLIONE	£7
AFFOGATO ALLA VANILLA	£5.5 £12
ESPRESSO MARTINI SALTED CARAMEL ESPRESSO MARTINI ITALIAN SOUR (MALFY LEMON,LEMON SYRUP,VANILLA,RED WINE)	£12 £12
SALTED CARAMEL ESPRESSO MARTINI	£12
SALTED CARAMEL ESPRESSO MARTINI ITALIAN SOUR (MALFY LEMON,LEMON SYRUP,VANILLA,RED WINE) CAPPUCCINO LATTE KINDER CHOCOLATE ESPRESSO ICED MOCHA	£12 £12 £3.2 £3.2 £3.2 £4.5

PLEASE NOTE THAT A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE ADVISE US OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PRIOR TO ORDER.











LUNCH MENU

CICCHETTI-SMALL STARTER PERFECT FOR SHARING. TO EXPERIENCE OUR CICCHETTI MENU WE SUGGEST 2-3 DISHES BETWEEN 2 PEOPLE.

ARANCINI (2PCS) £8

- CLASSIC BEEF RAGOUT - 'NDUJA AND SMOKED CHEESE - TRUFFLE MUSHROOM AND COURGETTE (VEO)

MONTANARA MORTADELLA (2PCS) Mini fried pizza with mortadella meat & stracciatella cheese.	£8	MONTANARA (V) (2PCS) Mini fried pizza, tomato sauce, parmesan cheese.	£6
MONTANARA PORCHETTA Mini fried pizza with belly pork smoked cheese & chilli pork crackling.	£8	CHICKEN LIVER PATE (GFO) Homemade focaccia with chicken pate & smoked ketchu	£8 o.
CHEF SCALLOPS (3PCS) (GFO) Scallops, saffron potato salad,pea purée,butternut squash.	£12	POLPO CON PATATE (GFO) Roasted octopus, potato saffron salad	£10.5
FISH CROQUETTAS (3PCS) Smoked fish and potato croquette served with squid ink mayo.	£7.5	CROCCHE 8 (3PCS) Deep-fried potato croquette, ham and cheese	£9
OTTO FRITTO MISTO (GFO) Deep-fried calamari, Mediterranean prawns, white bait	£11.5	VEGAN FRITTO MISTO (VEO)(GFO) Italian tempura vegetables, polenta	£7.5
GRAND MA FOCACCIA (VEO) Warm fluffy bread, green olives, romesco sauce.	£5.5	PIZZA GARLIC BREAD (VEO) Homemade pizza bread with garlic sauce. (Add cheese)	£5.5 +£1.5
CROSTINO POLENTA (VEO)(GF) (4PCS) Fried polenta with parmesan cheese.	£6	TRUFFLE CALZONCELLO (V) Mini folded pizza stuffed with truffle cheese.	£7
BUFFALO LOLLIPOPS (GFO) Small buffalo mozzarella tempura, green nesto base	£7	EGG PLANT PARMIGIANA (V)(GFO)	£8.5

COMBO LUNCH £18.50

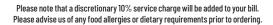
PICK ANY 2 CICCHETTI WITH GLASS OF WINE 125ML, ICHNUSA BEER OR SOFT DRINK

ANTIPASTI

Beef carpaccio, balsamic dressing, wild rocket, Parmesan shavings	£12.5	BLUUDY MARY BEEF TARTARE (GFU) Beef tartare in italian bloody mary sauce.	£14
PRAWNS & SPINACH SALAD (GFO) GRILLED PRAWNS ON BABY SPINACH SALADS DRESSED IN ITALIAN VINAI	£14.5 Grette.	BURRATA CHEESE (V)(GFO) CREAMY HEART CHEESE,CONCASSE TOMATO BASE, CRISPY BREAD	£8.5
CRAB BRUSCHETTA Fresh crab meat with Italian vinaigrette on homemade sourdough bread	£12.5	ULTIMATE BRUSCHETTA (VEO) (3PCS) Trio of bruschetta select by the chef.	£8.5
CALAMARETTI AL LIME (GFO) Deep fried baby squid with lime zest and homemade basil mayo.	£12.5		

OTTO CHARCUTERIE PLATTER (TO SHARE, MIN FOR 2) £26

Italian cured meats, Italian cheeses, sourdough bread











FILETTO ALLA PUTTANESCA (GFO)

NTTN RIIDGED

Fillet, tomato sauce, olives, capers & tempura zucchini

PASTA LUNCH BOX £15 PER PERSON MINIMUM 2 (VEO) (GF)

(Tempura buffalo Lollipop-Tempura Zucchini-Pizza Garlic Bread-Gricia pasta with pancetta & pecorino cream)

PIZZA LUNCH BOX £12.5 PER PERSON MINIMUM 2 (VEO) (GF)

(Beef Arancini-Mix salad-Mac Cheese cavatelli-Margherita pizza)

FILLETT OF BEEF (GFO)

FDITTATA (GFN)

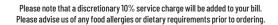
Fillet cooked in truffle wild mushroom sauce with fries

MAIN DISHES

£27

£17

Tomato, lettuce, pickles, mozzarella with fries	£I/	FRITIATA (GFU) 3-egg omelette with taleggio cheese, pancetta & r	£11.5 mushroom
MIX GRILLED SEAFOOD (GFO) Fresh grilled seafood lemon olive oil tempura zucchini 8	£28 salads.	BACCALA FRITTO (GFO) Crispy butter cod with fries & salad.	£22.5
BRILL ON THE BONE (GFO) Grilled on the bone with lemon butter sauce, with tempura 2	£31.5 zucchini	FILLET OF SEA BASS (GFO) Served with otto baked eggplant parmigiana	£25.5
POLLO AL LIMONE (GFO) Chicken, lemon & butter sauce with spinach parmesan sala	£18.5 ad	POLLO COTOLETTA PAN GF Fried chicken breast served with fries & salads	£18.5
		F THE DAY the chef to Bung more pasta in	
HOMEMADE MAMMA LASAGNA Wagyu beef ragout and bechamel sauce.	£14.5	WAGYU PAPPARDELLE (GFO) Truffle mushroom sauce and wagyu ra	£18.5 agout
SPAGHETTI CHITARRA PASTA (HOT) (GFO) Nduja & mascarpone cheese & 24 months parmesan cru	£15.5 imble	SPAGHETTI CALAMARI & GAMBER Prawns & Calamari in tomato sauc	
FETTUCCINE PASTA (V) home-made pesto, burrata cheese, sundried pesto & Pin	£15.5 ne Nuts	GRICIA PASTA cooked with pecorino cream & crispy	£14.5 pancetta
GNOCCHI WITH ORGANIC TOMATO SAUCE (V) ADD BURRATA CHEESE +£5.5	£12.50	PENNE NORMA (GFO) Organic tomato sauce and fried auber	£14.5 rgine
LOCAL GUERNSEY CRAB LINGUINI (GFO) with chilli & lemon zest	£23		
WITH CHIIII & IEHIOH ZEST	SI	DES	
TEMPURA ZUCCHINI WITH TRUFFLE MAYO	£6.5	TEMPURA BEANS WITH TRUFFLE MAYO	£6.5
SAUTEED KALE WITH CHILLI	£4.5	POLENTA FRIES	£6
BIG CUT OR SKINNY FRIES	£4.5	TRUFFLE PARMESAN FRIES	£6.5
SPINACH PESTO & SHAVE PARMESAN SALAD	£5.5	MIX SALADS	£4.5
CAVATELLI PASTA MAC & CHEESE STYLE WITH SPICY PORK NDUJA	£6.5 £7.5	FRESH CRAB MAC & CHEESE STYLE	£8.5





£27

£11 5





HOT SANDWICH LIST (ALL SANDWICHES ARE SERVED WITH FRIES & SALADS)

SOURDOUGH BREAD (HOMEMADE WHITE OR BROWN SOURDOUGH)

HAM & CHEESE ON SOURDOUGH. £10.2 CHORIZO & CHEDDAR ON SOURDOUGH £10.2

PARMA HAM, TOMATO & MOZZARELLA. £12.5 SALAMI & EMMENTHAL CHEESE £10.2

BRIOCHE BUN (HOMEMADE BRIOCHE ROLL)

FRESH CRAB MEAT WITH MAYO. £15.5 TUNA MAYO. £10.2

CHORIZO WITH ROMESCO SAUCE. £10.2

FOCACCIA (HOMEMADE ITALIAN FLUFFY BREAD)

TOMATO, MOZZARELLA & PARMA HAM FOCACCIA £12.5 SAUSAGE & FRIED EGG £12.5 TOMATO & MOZZARELLA FOCCACIA (VE) £10.2 SMOKED SALMON & AVOCADO £14.5

VEGAN AUBERGINE FOCACCIA WITH ROASTED AUBERGINE & CREAMY TOFU. (VEO) £10.2

PIZZA SANDWICH (HOMEMADE PIZZABREAD)

FRIED CHICKEN, PANCETTA, LETTUCE SALAD & MAYO £14.5
MAMA'S SLOWCOOKED MEATBALLS & TOMATO SAUCE £14.5

ITALIAN PORCHETTA, SMOKED CHEESE & PESTO SAUCE £15.5
TOMATO, MOZZARELLA & AVOCADO & BASIL £10.2

SALADS

INSALATA DI SALMONE (GF) Fresh fillet of salmon with mix salads	£15.5	CAPRESE (V)(GF) "available as side" Tomato, buffalo mozzarella, avocado, basil	£11.95	
FRESH CRAB MEAT SALAD	£19.5	OTTO POLLO SALAD (GF)	£14.5	
(MAY CONTAIN PIECES OF SHELL)		Chicken mix salads.		

OTTO SALAD (GF) £15.5

Grilled goat cheese, honey roast fig, walnuts, roast beetroot and balsamic vinegar

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PIZZA

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8 MARGHERITA (VEO) Organic tomato sauce, fresh mozzarella, basil ADD BURRATA CHEESE (£4.5)	£11	PARMIGGIANA Organic tomato sauce, aubergine parmigiana & 12month parmesan	£14.95 cheese.
MAMA'S MEATBALLS Homemade meatball, organic tomato sauce, mozzarell	£14.5 a, fresh basil.	BELLY PORK Porchetta, organic tomato sauce,mozzarella,chilli pork crackling.	£15.95
OTTO DEVIL Organic tomato sauce,fresh mozzarella,'nduja(italian s	£14.5 picy pork),spyci salami.	CALZONE AL FORNO Oven baked folded pizza with tomato, ham & cheese.	£15.95
THE 8 CHEESE (V) Cheese fondue, truffle & mushrooms.	£15.95	VEGAN GARDEN (VEO) Butternut squash cream base, Italian black cabbage & sundried ton	£14.5 nato.
PISELLI E PANCETTA Pea puree base, mozzarella, crispy pancetta	£15.95 & burrata cheese	4 STAGIONI Organic tomato sauce, ham, mushrooms, olives & artic	£14.5 hokes

SALSICCIA & FRIARIELLI (NO TOMATO BASE) £14.95

Mozzarella base, Italian pork sausage, wild broccoli, smoke mozzarella, parmesan, fresh chilli.

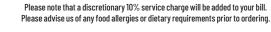
MORTADELLA & PISTACCHIO (NO TOMATO BASE) £14.95

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

MARINARA CON ALICI (NO CHEESE) £14.5

Organic tomato sauce, garlic,black olives,capers & anchovies.

DIPS FOR CRUST £1.5 EXTRA			ADDITIONAL TOPPINGS			
-BASIL MAYO	PEPPERONI	£2.9	PANCETTA	£2.9	OLIVES	£1.9
-SPICY MAYO	N'DUJA	£2.9	MUSHROOMS	£1.9	ANCHOVIES	£2.9
-TRUFFLE MAYO	ITALIAN SAUSAGE	£3.4	PARMA HAM	£4.5	PEPPERS	£1.9
-SQUID INK MAYO	SWEETCORN	£1.9	BELLY PORK	£2.9	CHICKEN	£3.4







Breakfast Served 9am - 11:30am

SWEET & PASTRIES (BAKED IN STORE)

OTTO PANCAKES (VEO) Fluffy pancakes, caramelized banana, drizzle of maple	o evrup or choo	olato cauco			£7.5	
•	+£1.50	Add bluebe	rries/raspberries		+£1 £7.5	
PLAIN CROISSANT OR TOAST, JAM & BUTTER HOMEMADE CHOCOLATE BROWNIE LEMON OR PISTACCHIO CREAM CROISSANT	£2.9 £4.5 £3.5	VEGAN CH	OR CHOCOLATE CF IOCOLATE OR LEM HORIZO CHEDDAR	ON COOKIES (VEO)	£3.5 £2.5 £5.5	
COOKED BREAKFAST EGGS IN PURGATORY (V) (GF)*SPECIAL Slow cooked poached eggs, spiced tomato sauce, sourdough bread Add anchovies (not traditional, but they add a subtle fishy richness to the tomatoes) +£1.50						
PANINI FOCACCIA (VEO) HOMEMADE FLUFFY BE Tomato mozzarella Tomato mozzarella & Parma Ham Vegan aubergine with scrambled tofu. Roast Porchetta & Emmenthal cheese	READ				£5.5 £6.5 £6.5 £6.5	
BAGUETTE SALAME & TALEGGIO CHEESE WITH	TOMATO PES	TO			£6.5	
OTTO BREAKFAST BURGER Fried Egg, Pancetta, Sausage & Taleggio Cheese. Add Avocado\Add Hash Brown\Add Mushroom\Add Spi	inach.			+£2.5	£9.75 EACH	
FRESH AVOCADO TOAST (VEO) HOMEMADE SOU Add Scrambled egg & Smoked Salmon +£4	RDOUGH BRE<i>l</i> Add Spinach	+£2 /D	Add Vegan Feta	+£2	£6.5	
POACHED OR SCRAMBLED EGG ON HOMEMADE S	OURDOUGH B	READ (WHITE	OR BROWN)		£6.5	
FULL BREAKFAST (GF) Italian beans with baked spiced tomato, choice of two eggs: fried, poached or scrambled, crispy pancetta, Italian sausage, hash brown, mushrooms & homemade sourdough toast.					E12.50	
FULL VEGETARIAN BREAKFAST (VEO) Italian beans with baked spiced tomato, Avocado, sauteed spinach, mushrooms & homemade sourdoug	h toast.				£11.50	
EGGS BENEDICTINE Homemade buns, poached eggs, Parma ham, hollanda MAKE ROYALE WITH SMOKED SALMON	iise sauce				£8.95 £9.7	
EGGS FLORENTINE (V) Crushed avocado,spinach, homemade buns, hollandai	se sauce				£8.95	
FRITTATA (V) 3-EGG OMELETTE Pancetta, Taleggio & Mushrooms. OR Sundried To	mato & Spinac	h.			£9.9	



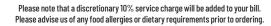




Otto Specials

CICCHETTI-STARTERS "NICE TO SHARE"

PULLED PORK FRITTATINA Deep fried pasta with slow cooked pulled pork , house smoked ketchup.	£8.5
GRILLED ARTICHOKE (VEO) (GFO) Served with romesco sauce & parsley with focaccia bread.	£8
SPECK (GFO) Premium cured pork smoked ham sliced and served with homemade focaccia.	£8
COPPA & CULATELLO (GFO) Italian rare high level pork meat cured for over 10 months. Delicate and perishable meat than any other ham.	£11.5
GRILLED SAUSAGE (GFO) House grilled sausage served with spicy honey-nduja sauce & dried crispy onion.	£8.5
PANNOCCHIA GRILLED (VEO) (GF) Oven baked baby corn tossed with paprika & cajun spices, fresh lime & spicy mayo dip.	£7
BROWN CRAB PASTA WITH GRATED PECORINO CHEESE FRESH LOBSTER RISOTTO (WHEN AVAILABLE)	£18.5 £MP
MEAT TO SHARE (GFO) DUO IBERICO PORK & BEEF FILLETS SERVED WITH MIX TEMPURA OF VEGETABLES & N	E56
SALAD ADD SAUCE (PORT-WINE, MUSHROOM SAUCE,GORGONZOLA SAUCE)	£2.5
PIZZA NEL RUOTO (RUSTIC & RICH IN SEASONING)	
POLLO ALLA CACCIATORA Organic Tomato sauce, fresh mozzarella, smoked chicken, olives & capers.	£15.95
TUNA & OLIVES (NO CHEESE) ASK FOR CHEESE Tomato Sauce, fresh tomatoes, tuna, olives & fresh rockets.	£15.95
TRE POMODORI (VEO) Organic Tomato Sauce, Yellow & red tomatoes, parmesan cheese, burrata cheese & Basil.	£14.5
ZUCCA & SALSICCIA Butternut-Squash base , mozzarella, italian sausage.	£15.95
DESSERT	





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SPECIALS COCKTAIL

MAMA'S SWEETHEART Malibu, botivo botanical drink, raspberry puree, lime juice, syrup topped with prosecco rose.	£14
ENGINE G&T Italian engine gin, botanical bittersweet, san Pellegrino lemon & clementine essence.	£14
NO DRUNK MAMA (NON ALCHOLIC) Strawberry puree, lime juice, botivo botanical drink,sugar & soda.	£10

