



New Year's Eve At Otto

£ 60 - Pre-order only

WELCOME BUBBLES AND CICHETTI

Prosecco Valdobbiadene D.O.C.G./Home Made Focaccia bread with Romesco dip & olives.

STARTER

Choice of Starter

LOBSTER RAVIOLI

Home Made plump Ravioli filled with lobster and tossed with otto creamy truffle mushroom sauce

CALAMARI E GAMBERI (GFO)

Deep fried baby-squid and Mediterranean king prawn with lime zest and tartare sauce

SCALLOPS & OCTOPUS(GFO)

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

OTTO EGGPLANT PARMIGIANA (VEO) (GFO)

Oven Baked eggplant

VEGAN FRITTO MISTO (VEO) (GFO)

Mix of tempura vegetables served with truffle mayo

CARPACCIO DI MANZO (GFO)

Beef carpaccio, balsamic dressing, wild rocket, Parmesan shavings

ROAST PORCHETTA

Italian roasted belly-pork served with smoked cheese chilli pork crackling & pita wrap.

MAINS

Choice of main course

FILLET OF BEEF (GFO)

Fillet of beef served with portobello mushroom, potato terrine & port wine reduction

IBERICO PORK (GFO)

Iberico pork fillet served with wild mushroom puree & potato terrine

GRIGLIATA DI PESCE (GFO)

Mix Grilled fish (Sea Bass, Octopus, Scallops & Mediterranean King Prawn) with Italian lemon butter sauce and zucchini tempura

SEAFOOD RISOTTO (GFO)

Italian mixed seafood risotto, arborio rice cooked with homemade fish stock

PAPPARDELLE (VEO)

Pappardelle pasta with creamy truffle mushroom sauce

DESSERTS

Choice of dessert

COFFE ZABAIONE

ITALIAN NONNA CAKE

TRIO OF CHEESE

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.