



## *Chef's Menu*

*Let our chef write your menu  
(please inform for any allergy)  
Taken by entire table £55pp*

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

### **MIX ARANCINI (3PCS) £12**

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

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

### **MIX STARTER TO SHARE FOR 2 £23**

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

## **ANTIPASTI**

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

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

Italian cured meats, Italian cheeses, sourdough bread

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.

# 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 8OZ (GF) £29

Champignon mushroom, big cut fries.

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

## FISH

### CAPELANTE & 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	£6.5	FRESH CRAB MAC & CHEESE STYLE	£9.5
WITH SPICY PORK NDUJA	£7.5		

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.

# 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.

<b>MAMA'S MEATBALLS</b> Authentic slow cooked in tomato sauce, fresh basil & parmesan cheese.	<b>£15.5</b>	<b>GRICIA</b> Rigatoni pasta with pecorino cream & crispy pancetta.	<b>£15.5</b>
<b>CRAB LINGUINI</b> Local guernsey crab with chilli & lemon zest.	<b>£23</b>	<b>PORK SHOULDER</b> Pappardelle with slow cooked shoulder pork ragout.	<b>£18.5</b>
<b>WAGYU PAPPARDELLE</b> Flat pasta cooked with truffle mushroom sauce & beef wagyu ragout.	<b>£19.5</b>	<b>TORTELLINI SOUP</b> Small pasta parcels in broth, filled with minced wagyu	<b>£14.5</b>
<b>RAVIOLI (V)</b> Spinach, ricotta cheese, organic tomato sauce, burrata cheese & breadcrumbs.	<b>£15.5</b>	<b>SPAGHETTI CALAMARI E GAMBERI</b> Spaghetti pasta in tomato sauce with calamari, prawns & fresh rocket.	<b>£22</b>
<b>TAGLIATELLE AL TARTUFO FRESCO (V)</b> Tagliatelle pasta with truffle mushroom sauce finished with fresh white truffle	<b>£28</b>	<b>SEAFOOD RISOTTO</b> Mix seafood risotto	<b>£24</b>
<b>FETTUCCINE AL PESTO (V)</b> Fettuccine Pasta with home-made pesto, burrata cheese, sundried tomato & Pine Nuts	<b>£15.5</b>	<b>RISOTTO CON ZUCCA (VEO)</b> Butternut squash risotto with burrata cheese.	<b>£16.5</b>
<b>SPAGHETTI NDUJA &amp; MASCARPONE (VEO)</b> Spicy pork nduja & mascarpone finish with 24 month parmesan crumble.	<b>£15.5</b>	<b>ADD ITALIAN SAUSAGE</b>	<b>£3.4</b>
		<b>GNOCCHI ALLA SICILIANA (VEO)</b> Organic tomato sauce, fresh mozzarella, eggplant & basil	<b>£14.5</b>
		<b>ADD BURRATA CHEESE ON YOUR GNOCCHI</b>	<b>£4.5</b>

# 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.

<b>8 MARGHERITA (VEO)</b> Organic tomato sauce, fresh mozzarella, basil <b>ADD BURRATA CHEESE (£4.5)</b>	<b>£12</b>	<b>PARMIGIANA</b> Organic tomato sauce, aubergine parmigiana & 12month parmesan cheese.	<b>£14.95</b>
<b>MAMA'S MEATBALLS</b> Homemade meatball, organic tomato sauce, mozzarella, fresh basil.	<b>£15.5</b>	<b>BELLY PORK</b> Porchetta, organic tomato sauce, mozzarella, chilli pork crackling.	<b>£16.95</b>
<b>OTTO DEVIL</b> Organic tomato sauce, fresh mozzarella, nduja (italian spicy pork), spyci salami.	<b>£15.5</b>	<b>CALZONE AL FORNO</b> Oven baked folded pizza with tomato, ham & cheese.	<b>£15.95</b>
<b>THE 8 CHEESE (V)</b> Cheese fondue, truffle & mushrooms.	<b>£15.95</b>	<b>VEGAN GARDEN (VEO)</b> Butternut squash cream base, Sauteed Kale & sundried tomato pesto. Add vegan Cheese +£1.5	<b>£14.95</b>
<b>SALSICCIA &amp; FRIARIELLI (NO TOMATO BASE)</b> Smoked Cheese & Mozzarella base, Sausage, Wild Broccoli, Chilli Sauce.	<b>£15.95</b>	<b>4 STAGIONI</b> Organic tomato sauce, mozzarella, ham, mushrooms, olives & artichokes	<b>£15.95</b>
<b>MARINARA CON ALICI (NO CHEESE)</b> Organic tomato sauce, garlic sauce, black olives, capers & anchovies.	<b>£15.5</b>	<b>PISELLI &amp; PANCETTA</b> Pea puree base, mozzarella, crispy pancetta & burrata cheese.	<b>£15.95</b>

## **MORTADELLA & PISTACCHIO (NO TOMATO BASE) £15.95.**

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

### **DIPS FOR CRUST £1.5 EXTRA**

<b>-BASIL MAYO</b>	<b>PEPPERONI</b>	<b>£2.9</b>
<b>-SPICY MAYO</b>	<b>N'DUJA</b>	<b>£2.9</b>
<b>-TRUFFLE MAYO</b>	<b>ITALIAN SAUSAGE</b>	<b>£3.4</b>
<b>-SQUID INK MAYO</b>	<b>SWEETCORN</b>	<b>£1.9</b>

### **ADDITIONAL TOPPINGS**

<b>PANCETTA</b>	<b>£2.9</b>	<b>OLIVES</b>	<b>£1.9</b>
<b>MUSHROOMS</b>	<b>£1.9</b>	<b>ANCHOVIES</b>	<b>£2.9</b>
<b>PARMA HAM</b>	<b>£4.5</b>	<b>PEPPERS</b>	<b>£1.9</b>
<b>BELLY PORK</b>	<b>£3.4</b>	<b>CHICKEN</b>	<b>£3.4</b>

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 SQUID**

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 PARMIGIANA**

**BUFFALO LOLLIPOPS**

**MAIN COURSES** (TO SHARE)

**GRICIA PASTA**

Pecorino cream & pancetta

**OTTO MARGHERITA WITH BURRATA**

**TEMPURA GREEN BEANS WITH TRUFFLE MAYO**

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.



## DOLCI

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

**OTTO TIRAMISU** £8  
Espresso Martini style

**ITALIAN COLLECTION** £16.9  
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

**CHEESECAKE AL PISTACCHIO** £8  
Cheesecake made with Sicilian pistacchio spread, served with pistachio ice cream.

**TORTA CAPRESE (GFO)** £8  
Warm traditional Italian cake made with chocolate and walnuts, served with vanilla ice-cream.

**GELATO & SORBETTO** £3.5 (PER SCOOP)  
Selection of ice creams and sorbets.

**MY NONNA TAUGHT ME** £8  
Tart with creamy heart of homemade limoncello cream served with lemon sorbet.

**CHOCOLATE MOUSSE** £8.5  
Dark chocolate , crystal sea salt , hazelnut crumble with grand cru extra virgin olive oil.

**COFFEE MILLEFOGLIE** £8.5  
" thousand sheets" Puff pastry layered with custard coffe cream.

**FORMAGGI** £9.50 (3 CHEESES)  
£12.95 (5 CHEESES)  
Still got some wine?? Try a selection of our finest Italian cheese

## AFTER DINNER DRINKS

**COFFEE CON ZABAGLIONE** £7  
**AFFOGATO ALLA VANILLA** £5.5

**ESPRESSO MARTINI** £12  
**SALTED CARAMEL ESPRESSO MARTINI** £12  
**ITALIAN SOUR (MALFY LEMON,LEMON SYRUP,VANILLA,RED WINE)** £12

**CAPPUCCINO** £3.2  
**LATTE** £3.2  
**KINDER CHOCOLATE ESPRESSO** £3.2  
**ICED MOCHA** £4.5  
**HOT TEA (ASK FOR SELECTION)** £2.2

**MOSCATO DESSERT WINE** £7.5  
**LIMONCELLO (SOML)** £8  
**AMARO DEL CAPO (SOML)** £8  
**MONTENEGRO (SOML)** £8  
**AMARETTO (SOML)** £8  
**SAMBUCA (SOML)** £8  
**PORT WINE LBV** £12

## GRAPPA

**NEBBIOLO** £4.50 (25ML)  
**ANTINORI TIGNANELLO** £6.50 (25ML)  
**TRADIZIONE NONINO** £4.50 (25ML)  
**BAROLO BARRIQUE** £9 (25ML)  
**SMOKED** £6.50 (25ML)

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.

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.