



Feed Me

Leave us to pick some dishes and combine
a lovely selection of food.
£45 per person

We make joyous, fresh and seasonal Italian comfort food with
the best possible ingredients - just like "my nonna taught me"

CICCHETTI-SMALL APPETIZERS

To Experience our cicchetti menu we suggest 2-3 dishes between 2 people.
Delicious small plate dishes - perfect for sharing.

GRAND MA FOCACCIA (VEO)	£5.50
Warm fluffy bread, green olives, romesco sauce.	
PIZZA GARLIC BREAD (VEO)	£5.50
Homemade pizza bread with garlic sauce.	
FAVE FRITTE (VEO)(GF) "SNACK"	£4.50
Fried crispy broad beans, Italian spices	
CROSTINO POLENTA (VE)(GF)	£6 (4PCS)
Fried polenta with parmesan cheese.	
CROCCHÈ 8	£9 (3PCS)
Deep-fried potato croquette, ham and cheese	
ULTIMATE BRUSCHETTA (VEO)	£7.5 (3PCS)
Trio of bruschetta select by the chef.	
MONTANARA (V)	£6 (2PCS)
Mini fried pizza, tomato sauce, parmesan cheese.	
MONTANARA MORTADELLA.	£8 (2PCS)
Mini fried pizza with mortadella & stracciatella cheese.	
POLPO CON PATATE (GF)	£10.50
Roasted octopus, potato saffron salad	
CALZONCELLO	£7
Mini folded pizza stuffed with truffle cheese.	
OTTO FRITTO MISTO (GF)	£11.50
Deep-fried calamari, Mediterranean prawns, white bait	
VEGAN FRITTO MISTO (VEO)(GF)	£7.50
Italian tempura vegetables, polenta	
BUFFALO LOLLIPOPS (GF)	£6
Small buffalo mozzarella tempura, green pesto base	
OTTO CHARCUTERIE PLATTER (TO SHARE, MIN FOR 2)	£26
Italian cured meats, Italian cheeses, sourdough bread	
CHEF SCALLOPS (3PCS)	£12
Pan Seared scallops, saffron potato salad, pea purée, butternut squash	
PARMIGIANA (V)(GF)	£8.5
Otto Baked eggplant parmigiana	
STRACCIATELLA (V)(GF).	£8.5
Pulled mozzarella curds with olive oil, black pepper & sourdough.	

ARANCINI **£8**

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

MIX STARTER TO SHARE FOR 2 £18

CHEF SELECTION OF OUR CICCHETTI (LET US
KNOW FOR ANY ALLERGIES).



Turn over for
a pasta and
pizza partito...



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.

MAMMA LASAGNA	£13
Wagyu ragout, béchamel sauce, Parmesan cheese	
GRICIA	£14.5
Rigatoni pasta with pecorino cream & crispy pancetta.	
CRAB LINGUINI	£23
Local guernsey crab with chilli & lemon zest.	
PENNE ALL NORMA (VEG)	£14.5
Traditional Sicilian pasta dish with egg plant, tomato sauce & fresh cheese.	
HOMEMADE GNOCCHI (VEG)	£12.5
Organic tomato sauce, melted mozzarella, basil	
PAPPARDELLE	£18.5
Flat pasta cooked with truffle mushroom sauce & wagyu ragout.	
RAVIOLI (V)	£15.5
Spinach and ricotta cheese dumpling, leek and tarragon sauce	
TORTELLINI SOUP	£12.5
Small pasta parcel in broth, filled with minced wagyu	
RISOTTO AI FUNGHI (VEG)(GFO)	£15.5
Wild mushrooms risotto.	
SPAGHETTI NDUJA & MASCARPONE	£15.5
Spaghetti chitarra with spicy pork nduja & mascarpone cheese finish with 24 mont parmesan crumble.	
FETTUCCINE AL PESTO (V)	£15.5
Fettuccine Pasta with home-made pesto, burrata cheese, sundried tomato & Pine Nuts	

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 (VEG)	£11
Organic tomato sauce, fresh mozzarella, basil	
ADD BURRATA CHEESE TO MARGHERITA TO MAKE EXTRA CHEESY (£4.5)	
MARINARA CON ALICI	£14.5
Organic tomato sauce, garlic, black olives, capers & anchovies.	
MORTADELLA & PISTACCHIO	£14.95
White base mozzarella, mortadella meat, stracciatella cheese & pistacchio pesto.	
PARMIGIANA	£14.95
Organic tomato sauce topped with aubergine parmigiana & 12month parmesan cheese.	
OTTO DEVIL	£14.5
Organic tomato sauce, fresh mozzarella, nduja (italian spicy pork), spicy salami.	
THE 8 CHEESE (V)	£15.95
Cheese fondue, truffle & mushrooms.	
VEGAN GARDEN (VEG)	£14.5
Butternut squash cream, Italian black cabbage & sundried tomato.	
SALSICCIA & FRIARIELLI (TRADITIONAL PIZZA NO TOMATO SAUCE)	£14.95
Mozzarella base, Italian pork sausage, wild broccoli, smoked mozzarella, parmesan, fresh chilli.	
CALZONE AL FORNO	£15.95
Oven baked folded pizza with tomato, ham & cheese.	
MAMA'S MEATBALL	£14.5
Homemade meatball, organic tomato sauce, mozzarella, basil, dollops of fresh ricotta.	

DIPS FOR CRUST £1.5 EXTRA

-BASIL MAYO

-SPICY MAYO

TRUFFLE MAYO

Traditional Italian Dishes

ANTIPASTI (STARTER)

CARPACCIO DI MANZO (GF) Beef carpaccio, balsamic dressing, wild rocket, Parmesan shavings	£12.5
BURRATA CHEESE (V)(GF) Creamy heart cheese, Concasse tomato base, crispy bread	£8.5
CAPESANTE & POLPO DELLO CHEF (GF) "CHEF RECOMMENDATION" Pan-seared scallops & Roasted Octopus served with saffron potato salad, pea purée, butternut squash	£15.5
TOMATO SALAD (V) Homegrown tomato, mix with extra virgin olive oil & fresh basil. Served with sourdough bread.	£7.5
CALAMERETTI AL LIME Deep fried baby squid with lime zest and homemade basil mayo.	£12.5

MEAT

BEEF TARTUFO (GF) Fillet Slivers of beef, creamy truffle and wild mushroom sauce served with fries.	£26
FILLET OF BEEF 8OZ (GF) Champignon mushroom, big cut fries. Choice of sauce: Port wine, Gorgonzola cheese, salsa verde or pepe nero black pepper	£28
MAIALINO IBERICO (GF) Iberico pork fillet served with wild mushroom puree & potato terrine.	£24
MAMA'S MEATBALLS Authentic Slow cooked in tomato sauce, basil, fresh ricotta. (Optional pasta available)	£15.50
POLLO SALTIMBOCCA (GF) Chicken breast, Parma ham, creamy marsala sauce	£14.50
OTTO BURGER Homemade beef burger with tomato, lettuce, Italian pickles, fries.	£16.50

FISH

OTTO FRITTO MISTO (GF) Deep-fried calamari, Mediterranean prawns, white bait served with salad.	£24
GRIGLIATA DI PESCE (GF) TO SHARE FOR 2 Mixed Grill Fish of day, topped with lemon-olive oil sauce, served with salad & zucchini.	£54
SEA BASS PIZZAIOLA STYLE(GF) Sea bass fillet 'pizzaiola' style, served wit otto eggplant parmigiana.	£22.50

SIDES

TEMPURA ZUCCHINI OR BEANS WITH TRUFFLE MAYO	£6.5
GARLIC BREAD	£5.5
MIX SALADS	£3.5
SAUTEED KALE WITH CHILLI	£5.5
BIG CUT OR SKINNY FRIES	£3.5
TRUFFLE PARMESAN FRIES	£6.5
CAVATELLI PASTA MAC & CHEESE STYLE £5.5	WITH SPICY PORK NDUJA £6.5



DOLCI

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

OTTO TIRAMISU

Espresso Martini style

£7.50

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

Vanilla pannacotta-italian classic

£15.5

LINGUA PROCIDANA

Puff pastry stuffed with pistachio cream and served with maple walnut ice-cream.

£7.50

TORTA CAPRESE

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

£7.50

GELATO & SORBETTO

Selection of homemade ice creams and sorbets

£3.5 (PER SCOOP)

MY NONNA TAUGHT ME

Tart with creamy heart of homemade limocello cream served with lemon sorbet.

£7.50

AMALFI PEAR & RICOTTA CAKE

Thin sponge, ground hazelnuts, light-as-a-cloud ricotta, whipped cream and pear cubes

£7.50

TRUFFLE CALZONGELLO

Chocolate filled baby calzone with truffle honey and toasted almond

£7.50

FORMAGGI

Still got some wine?? Try a small selection of our finest Italian cheese

£9.50 (3 CHEESES)

£12.95 (5 CHEESES)

