



Chef's Menu

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

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

MIX STARTER TO SHARE FOR 2 £23

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

ANTIPASTI

CARPACCIO DI MANZO (GFO)	£12.5	BLOODY MARY BEEF TARTARE (GFO)	£14
Beef carpaccio, balsamic dressing, wild rocket, Parmesan shavings		Beef tartare in italian bloody mary sauce.	
PRAWNS & SPINACH SALAD (GFO)	£14.5	BURRATA CHEESE (V)(GFO)	£8.5
Grilled prawns on baby spinach salads dressed in Italian vinaigrette.		Creamy heart cheese, Concasse tomato base, crispy bread	
CRAB BRUSCHETTA	£12.5	ULTIMATE BRUSCHETTA (VEO) (3PCS)	£8.5
Fresh crab meat with Italian vinaigrette on homemade sourdough bread		Trio of bruschetta select by the chef.	
CALAMARETTI AL LIME (GFO)	£12.5		
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.
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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	£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	£6.5	FRESH CRAB MAC & CHEESE STYLE	£8.5
WITH SPICY PORK NDUJA	£7.5		

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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 cheese.	£14.5	GRICIA Rigatoni pasta with pecorino cream & crispy pancetta.	£14.5
CRAB LINGUINI Local guernsey crab with chilli & lemon zest.	£23	GENOVESE Pappardelle with Braised beef in slow cook onion ragout	£15.5
WAGYU PAPPARDELLE Flat pasta cooked with truffle mushroom sauce & beef wagyu ragout.	£18.5	TORTELLINI SOUP Small pasta parcels in broth, filled with minced wagyu	£14.5
RAVIOLI (V) Spinach, ricotta cheese, organic tomato sauce, burrata cheese & breadcrumbs.	£15.5	SPAGHETTI CALAMARI E GAMBERI Spaghetti pasta in tomato sauce with calamari, prawns & fresh rocket.	£16.5
TAGLIATELLE AL TARTUFO FRESCO (V) Tagliatelle pasta with truffle mushroom sauce finished with fresh summer truffle	£28	SEAFOOD RISOTTO Mix seafood risotto	£24
FETTUCCINE AL PESTO (V) Fettuccine Pasta with home-made pesto, burrata cheese, sundried tomato & Pine Nuts	£15.5	RISOTTO CON ZUCCA (VEO) Butternut squash risotto with burrata cheese.	£16.5
SPAGHETTI NDUJA & MASCARPONE (VEO) Spicy pork nduja & mascarpone cheese finish with 24 mont parmesan crumble.	£15.5	ADD ITALIAN SAUSAGE	£3.4
		GNOCCHI ALLA SICILIANA (VEO) Organic tomato sauce, fresh mozzarella, eggplant & basil	£14.5
		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)	£11	PARMIGIANA Organic tomato sauce, aubergine parmigiana & 12month parmesan cheese.	£14.95
MAMA'S MEATBALLS Homemade meatball, organic tomato sauce, mozzarella, fresh basil.	£15.5	BELLY PORK Porchetta, organic tomato sauce, mozzarella, chilli pork crackling.	£15.95
OTTO DEVIL Organic tomato sauce, fresh mozzarella, nduja (italian spicy pork), spyci salami.	£14.5	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 tomato.	£14.5

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

- BASIL MAYO
- SPICY MAYO
- TRUFFLE MAYO
- SQUID INK MAYO

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| PEPPERONI | £2.9 |
| N'DUJA | £2.9 |
| ITALIAN SAUSAGE | £3.4 |
| SWEETCORN | £1.9 |

ADDITIONAL TOPPINGS

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|------------|------|-----------|------|
| PANCETTA | £2.9 | OLIVES | £1.9 |
| MUSHROOMS | £1.9 | ANCHOVIES | £2.9 |
| PARMA HAM | £4.5 | PEPPERS | £1.9 |
| BELLY PORK | £2.9 | CHICKEN | £3.4 |

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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

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DOLCI

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

OTTO TIRAMISU £7.5
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
Vanilla pannacotta-italian classic

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

TORTA CAPRESE £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
Amaretto biscuits and cherry compote.

COCCOLAMI £8.5
Coconut caramel mousse with chocolate crumble, banana cream served with coconut ice 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

COFFE 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 £2.9
LATTE £3.2
KINDER CHCOLATE ESPRESSO £2.8
COFFE CON PANNA(ESPRESSO WITH CREAM) £2.5
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.

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