



**THE MENU IS MINIMUM
FOR 2 PERSON OR MORE .**

**AVAILABLE MONDAY EVENING
TUESDAY-THURSDAY LUNCH & DINNER
FRIDAY & SATURDAY LUNCH ONLY**

The menu option are below

£19.5 PER PERSON 1 COURSE

(1pizza & 1pasta option (based on two person sharing) , served with tempura zucchini & mix salad)

£22.5 PER PERSON 2 COURSES

(2 starters (based on two person sharing) , 1 pizza & 1 pasta option, served with zucchini & mix salad)

£25.5 PER PERSON 3 COURSES

(2 starters (based on two person sharing), 1pizza & 1pasta served with zucchini & mix salad & 1 dessert choice each.)

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.



THE OPTIONS FOR THE MENU .

STARTER OPTIONS

FRITTATINA

Deep fried pasta with slow cooked pulled pork, served with smoked ketchup.

OTTO BAKED EGG PLANT PARMIGIANA (V)(GFO).

CROCCHÉ

Deep-fried potato croquette, ham and cheese.

VEGAN FRITTO MISTO (VEO)(GFO)

Italian tempura vegetables, polenta.

GRILLED TENDERSTEM BROCCOLI (VEO)

Romesco Sauce, roasted almonds.

PIZZA BREAD (VEO)

Warm fluffy bread, romesco sauce.

CALAMARI (GFO) £2 SUPPLEMENT.

Deep-fried baby squid, lime zest served with squid-ink mayo

PIZZA OPTIONS

OTTO DEVIL (GFO) (VEO)

Organic tomato sauce, fresh mozzarella, nduja (italian spicy pork), spicy salami.

MARGHERITA (GFO) (VEO)

Organic tomato sauce, fresh mozzarella, basil

HONEY PEPPERONI (GFO)

Organic tomato sauce, sliced pepperoni, honey chilli dress, parmesan snow.

POLLO CACCIATORA (GFO) COOKED IN PAN

Organic Tomato sauce, fresh mozzarella, smoked chicken, olives & capers.

ZUCCA & SALSICCIA (GFO) COOKED IN PAN

Butternut-Squash base, fresh mozzarella, burrata cheese, italian sausage & fresh basil.



PASTA OPTIONS

GRICIA (GFO)

Rigatoni pasta with pecorino cream & crispy pancetta.

NDUJA & MASCARPONE (GFO) (VEO)

Spicy pork & mascarpone cheese sauce, finish with parmesan cheese.

PENNE ARRABIATA (GFO) (VEO)

spicy tomato sauce.

FETTUCCINE AL PESTO (GFO) (VEO)

Fettuccine Pasta with home-made pesto, burrata cheese, sundried tomato & Pine Nuts.

DESSERTS

OTTO TIRAMISU

Classic italian tiramisu espresso martini style.

CHOCOLATE CAPRESE (GFO) DAIRY FREE

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

LEMON CANNOLI

cannoli shells filled with home-made lemon custard cream.