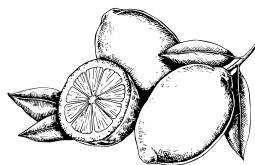




ITALIAN RESTAURANT

**"THE PEOPLE OF ITALY LIVE
FOR GOOD FOOD AND WINE.
OTTO PURPOSE IS TO SHARE THE SAME LOVE
AND PASSION FOR ITALIAN FOOD BY USING ONLY
THE BEST HIGH QUALITY INGREDIENTS TOGETHER
WITH THE GENUINENESS OF THE RECIPES
FOR A TRUE AND AUTHENTIC ITALIAN
DINING EXPERIENCE"**



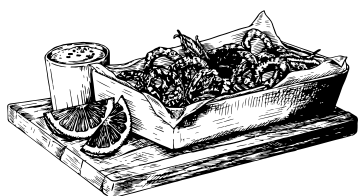
BUON APPETITO!

FRITTI & ANTIPASTI

FRIED & STARTERS

CALAMARI FRITTI 300
Gently fried calamari served with house tartare sauce.

ARANCINI TRUFFLE (V) 280
Crispy Italian rice balls stuffed with truffle and mozzarella cheese.



BABY SARDE FRITTI 350
Delicately fried baby sardines accompanied by lemon chili mayonnaise.

PANCETTA DI MAIALE 420
Crispy skin sous-vide pork belly, red cabbage caramelized, apple gel and avocado mousse.

SPIGOLA CEVICHE 490
Sardinian seabass with lemon and lime zest, chili, salmon roe and caviar.

TARTARE DI SALMONE 530
Salmon tartare with avocado and mango puree, served with avruga caviar and lemon zest.



TARTARE DI TONNO 670
Tuna tartare with capers, apple gel, lemon zest and avruga caviar.



BURRATA (V) 590
Italian burrata and heirloom tomatoes, wild rocket pesto salad and white balsamic glazed.



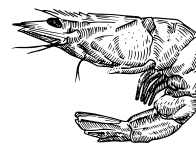
CAPELANTE 680
Pan-seared Hokkaido scallops, sweet cauliflower puree avocado, raspberry and caviar.

POLPO ARROSTO 540
Roasted octopus on soft truffle mashed potato velouté, finished with smoked paprika.

MANZO ALLA CARPACCIO 700
Thinly sliced wagyu tenderloin with mustard mayonnaise, caviar, wild rocket and aged parmesan.

FEGETO D'OCA 600
Pan-fried goose liver with mixed leaves, dried fruits and balsamic raspberry glaze.

GAMBERI DI MAZARA DEL VALLO 790
Sicilian raw red prawns from Mazara with lime aioli.



INSALATE

SALADS

INSALATA DELLA CASA 420
Mixed leaves with heirloom tomatoes, mascarpone, oranges and roasted serrano ham.

RUCOLA E SALSICCIA 450
Italian sausage on wild rocket salad, drizzled with balsamic reduction and topped with parmesan flakes.

PANZANELLA (V) 300
Heirloom tomatoes, croutons, onion, cucumber and balsamic glaze.

CESARE 320
Organic baby cos lettuce with caesar dressing, crispy pancetta, croutons and parmesan flakes.



ZUPPE SOUPS

ZUPPA DI ZUCCA (V)

Roasted pumpkin soup
with smoked paprika.

230

ZUPPA DI FUNGI E TRUFFLE (V)

Porcini, champignons, morels
and black truffle soup.

480

ZUPPA DI CARRABBA

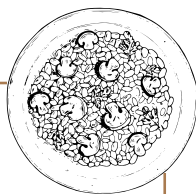
Sicilian chicken
and vegetable soup.

350

ZUPPA DI MARE

Italian seafood soup with baby squid,
black mussels and shrimp

420



RISOTTO

NDUJA E BURRATA

Risotto with nduja paste
and burrata.

500

FRUTTI DI MARE

Risotto seafood with baby squid,
prawns, black mussels.

570

PORCINI & TRUFFLE (V)

Risotto with fresh porcini
and shaved black truffle.

650

AL NERO DI SEPPIA CONCHIGLIE

Risotto with garlic, black ink, mussels,
vongole and caciocavallo cheese.

580

OLIO AGLIO E GAMBERI ROSSI

Risotto with garlic aioli, chili oil,
parmesan cheese and
deep-fried red prawns.

750



PASTA

AGLIO, OLIO E PANCETTA

450

Spaghetti with pancetta,
garlic aioli and spicy chili.

RAGU BOLOGNESE

420

Tagliatelle with parmigiano reggiano
and braised beef sauce.

ASSASSINA

580

Crusted spaghetti
with fresh tomatoes, basil, chili,
garlic and guanciale.

POMODORO (V)

450

Penne pasta with fresh tomatoes,
basil and burrata.

TORTELLINI CALAMARI

750

Tortellini stuffed with ricotta cheese
and grilled squid
with butter lemon aioli.

CACIO E PEPE TRUFFLE (V)

650

Spaghetti with roasted
black pepper, roman pecorino
and black truffle.

GAMBERETTI

520

Tagliatelle with creamy parmesan,
shrimp and oregano.

SARDINE

520

Linguine with garlic, baby sardines
and sun-dried tomatoes aioli.

NERI CON POLPO

580

Black ink spaghetti
with baby octopus,
shrimp paste and chili.

ARAGOSTA

950

Spaghetti, thyme, butter aioli and
poached maine lobster.

VONGOLE VERACI

690

Linguine with Italian clams,
garlic aioli, chili and fresh herbs.

GAMBERI ROSSI

790

Black ink spaghetti, garlic aioli
with Mazara paste and red shrimp.

RAVIOLI SARDINE

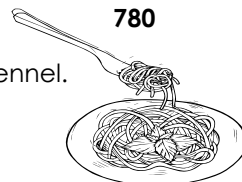
800

Ravioli 4 cheese stuffed with yolk,
butter, sardines, sage and thyme.

GRANCHIO

780

Linguine with jumbo crab,
tomatoes, salmon roe and fennel.



TERRA

MAIN COURSES

MAIALE SALTIMBOCCA 850

Roasted pork tenderloin wrapped in parma ham, cauliflower puree and sage butter mushroom.

BREVE COSTOLA 1,250

42-hour sous-vide Australian beef short rib with mashed potatoes and vegetables.

D'AGNELLO 1,200

Grilled lamb rack with ratatouille and roasted potatoes, served with mint jelly and rosemary jus.

MANZO TAGLIATA 790

Chargrilled imported beef onglet steak with chimichurri and mixed leaves.

POLLO ALLA CACCIATORA 650

Slow-cooked organic chicken thigh with Italian olives and mushrooms served with mashed potatoes.

MANZO ALLA ROSSINI 1,900

Wagyu beef tenderloin with brioche, spinach, truffle potato, foie gras and rosemary jus.



MARE

MAIN COURSES

POLPO ARROSTO 850

ALLA GRIGLIA

Roasted Octopus, spinach cream cheese puree, fried potato croquette and caper lemon butter.

FILETTO DI SPIGOLA 750

Pan-seared sardinian seabass fillet with burnt butter potatoes, lemon and capers.

FILETTO DI MERLUZZO 1,100

Pan-seared cod fillet, sage butter, lemon, capers, tomatoes and potatoes.

FILETTO DI TROTA 1,300

Pan-seared trout fillet with potato veloute, corn salsa almond and dill butter sauce.

SIDE DISHES

SAUTEED MUSHROOM 250

SAUTEED SPINACH 250

MASHED POTATOES 290

TRUFFLE MASHED POTATOES 350

ITALIAN FRIES 200

GRILLED VEGETABLES 320

WOOD GRILL SELECTION

GAMBERETTI

Grilled river prawns with herb butter and spicy seafood sauce.

870

RIBEYE

Black angus southern grain, 45-day dry-aged.

1,600

STRIPLOIN

Westholme wagyu beef MBS 7+.

1,900

MIX SEAFOOD PLATTER

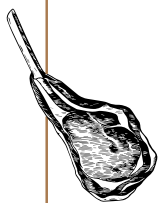
Squids, prawns, Mussels serve with butter aioli and seafood dressing.

1,550

TOMAHAWK

Wagyu Black angus tomahawk serve with beef jus, nam-jim-jeaw and mustard cream.

2,900/kg



DOLCI

DESSERTS

PANNA COTTA 250

House-made panna cotta with mango sauce and mango ice cream.

TIRAMISU 330

Ladyfingers infused with coffee, brandy, and amaretto layered with creamy mascarpone.

TORTINO CALDO 300

AL CHOCOLATO

Chocolate lava cake with vanilla ice cream.

SGROPPINO 300

Lemon sherbet blended with prosecco, vodka and lemon zest.



BEVERAGES

COCKTAILS

FROZEN APEROL SPRITZ	380
Aperol, prosecco and frozen orange.	
ITALIAN MARGARITA	380
Tequila and homemade limoncello.	
LIMONCELLO SPRITZ	380
Homemade limoncello and fresh basil.	
NEGRONI SBAGLIATO	380
Campari, prosecco and sweet vermouth.	
PURPLE TEQUILA	380
Infused tequila and butterfly pea.	

STILL WATER

ACQUA PANNA (0.75L)	150
SAI YOK SPRINGS (0.55L)	100
SAI YOK SPRINGS (0.75L)	130

SPARKLING WATER

SAN PELLEGRINO (0.75L)	180
SAI YOK SPRINGS (0.75L)	160

SOFT DRINKS

COKE	80
COKE ZERO	80
SPRITE	80
GINGER ALE	110
TONIC WATER	110
FRESH LEMON SODA	110

FRESH JUICES

COCONUT	180
MANGO	180
WATERMELON	180
PINEAPPLE	180



MOCKTAILS

PINA COLADA	190
Pineapple juice and coconut milk.	
MOJITO	190
Lime, mint leaf, lime juice and soda.	
FRUIT PUNCH	190
Pineapple juice, orange juice and lime juice.	
BERRY MANGO	220
Mango, yoghurt and fresh milk.	

LOCAL BEER

SINGHA	120
ASAHI BEER	170
CHANG BEER UNPASTEURIZED (1.5L)	990

DIGESTIFS

HOMEMADE LIMONCELLO	220
NONINO GRAPPA IL PIRUS DI WILLIAMS	350

HAPPY HOUR

**BUY 1 GET 1 FREE
EVERY DAY 5PM - 7PM**

DRAFT BEER

STELLA ARTOIS (0.25L)	220
STELLA ARTOIS (0.5L)	350

