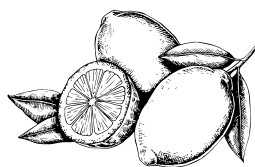




ITALIAN RESTAURANT

**"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"**



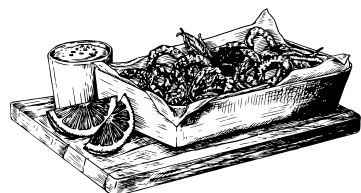
**BUON APPETITO!**

# FRITTI & ANTIPASTI

## FRIED & STARTERS

**ARANCINI** 250  
Crunchy rice balls with saffron,  
'Nduja sausage and lemon tomato sauce

**CALAMARI FRITTI** 270  
Gently fried calamari  
with house tartare sauce



**BABY SARDE FRITTI** 350  
Gently fried baby sardines  
with lemon chili mayonnaise

**PORCHETTA** 390  
Roasted pork belly roll with herbs,  
mashed potatoes and  
spicy pesto sauce

**SPIGOLA CEVICHE** 460  
Sardinian seabass, lemon  
& lime zest, chili, olives, tomatoes,  
salmon roe and caviar

**TARTARE DI SALMONE** 490  
Wild salmon, avocado &  
mango purée, seaweed caviar  
and lemon zest

**TARTARE DI TONNO** 590  
Spicy yellow fin tuna tartare  
with Mediterranean fruit purée



**INSALATA DELLA CASA**  
Mixed leaves, heirloom  
tomatoes, mascarpone,  
oranges and  
roasted serrano ham

420

**CESARE**  
Organic baby cos  
lettuce, caesar dressing,  
crispy pancetta,  
croutons and  
parmesan flakes

320

**RUCOLA E SALSICCIA**  
Italian sausage on  
wild rocket salad,  
balsamic reduction  
and parmesan flakes

380

**PANZANELLA**  
Heirloom tomatoes,  
croutons, onion,  
cucumber and  
balsamic glaze

300



**BURRATA** 450  
Italian burrata and  
heirloom tomatoes salad  
with extra virgin olive oil

**CAPELANTE** 570  
Pan-seared scallops,  
avocado, seaweed caviar,  
cauliflower and raspberry purée

**POLPO ARROSTO** 490  
Roasted octopus on harissa paste  
with fried truffle potato balls  
and chili yoghurt

**VITELLO TONNATO** 590  
Thinly sliced veal tenderloin,  
tuna mayonnaise  
and house pickled

**FEGETO D'OCA** 550  
Pan-fried goose liver  
with mixed leaves,  
dried fruits, balsamic  
and raspberry glaze

**GAMBERI DI MAZARA DEL VALLO** 790  
Sicilian raw red prawns from  
Mazara and lime aioli



## INSALATE

### SALADS

## ZUPPE

### SOUPS

**ZUPPA DI ZUCCA**  
Roasted pumpkin soup  
with pumpkin chips

230

**ZUPPA DI FUNGIE TRUFFLE**

Porcinis, champignons,  
morels and black truffle soup

480

**ZUPPA DI CARRABBA**

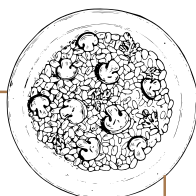
Traditional Sicilian chicken soup  
with vegetables

350

**ZUPPA DI MARE**

Italian seafood soup with baby squid,  
black mussels and shrimps

390



## RISOTTO

**'NDUJA E BURRATA**

'Nduja paste with  
arborio rice and burrata

420

**FRUTTI DI MARE**

Saffron arborio rice  
with squid, prawns,  
black mussels and vongole

650

**PORCINI & TRUFFLE**

Arborio rice with fresh porcini  
and black truffle mushroom

580

**RISOTTO OLIO AGLIO E  
GAMBERI ROSSI**

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

650



## PASTA

**AGLIO, OLIO E PANCETTA** 370

Angel hair, pancetta,  
garlic and spicy chili

**RAGU BOLOGNESE** 380

Tagliatelle, braised beef sauce and  
parmigiano reggiano

**ASSASSINA** 480

Crusted spaghetti, fresh tomatoes,  
basil and guanciale

**POMODORO** 320

Penne, fresh tomatoes,  
basil and burrata

**MARE ALLA MOLLICATA** 750

Linguine, sea urchin,  
anchovy and breadcrumbs

**CACIO E PEPE TRUFFLE** 550

Spaghetti, roasted black pepper,  
roman pecorino and black truffle

**SARDINE** 450

Linguine, garlic, baby sardines,  
sun-dried tomato and anchovy

**NERI CON POLPO** 570

Black ink spaghetti, baby octopus,  
shrimp paste and chili

**ARAGOSTA** 890

Spaghetti with lobster, tomatoes,  
garlic and parsley

**VONGOLE VERACI** 590

Linguine, Italian clams, garlic,  
chili and fresh herbs

**BOTTARGA** 650

Linguine, Colatura, garlic  
and fresh herbs

**GAMBERI ROSSI** 750

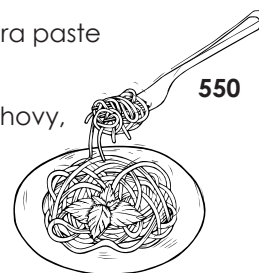
Black ink spaghetti, mazara  
red shrimps and tomatoes

**PETTINE** 780

Tagliolini, scallops,  
asparagus and Mazara paste

**BURRO SARDINE** 550

Cavatelli, butter, anchovy,  
baby sardines, fennel  
and bread crumbs



## TERRA MAIN COURSES

**VITELLO ALLA MILANESE** 990  
Veal escalope with wild rocket and mashed potatoes

**BREVE COSTOLA** 1,250  
Wood fried Australian beef short rib (270 days) with grilled vegetables

**D'AGNELLO** 890  
Roasted lamb loin and lamb belly with red cabbage, house pickled, mint jelly and rose marry jus

**MANZO TAGLIATA** 790  
Chargrilled imported beef onglet steak with chimichurri and mixed leaves

**POLLO ALLA CACCIATORA** 650  
Slow-cooked organic chicken thigh, Italian olive, champignon mushrooms and mashed potatoes

**MANZO ALLA ROSSINI** 1,600  
Chargrilled wagyu beef tenderloin with cauliflower purée and pan sauce



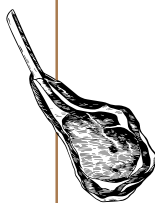
## WOOD GRILL SELECTION

**RIBEYE (350G)**  
Black angus southern grain, 45 days dry aged  
1,400

**T-BONE (700G)**  
Black angus southern grain, 30 days dry aged  
1,850

**STRIPLOIN (500G)**  
Westholme wagyu beef MBS 7+ (marble beef score)  
1,900

**MIX SEAFOOD PLATTER**  
Octopus, carabineros, mussels, prawns, tuna, squid and lobster  
3,600



## MARE MAIN COURSES

**POLPO ARROSTO ALLA GRIGLIA** 750  
Grilled Mediterranean octopus with truffle mashed potatoes, sautéed spinach, garlic herb butter and caponata

**FILETTO DI SPIGOLA** 680  
Pan-seared sardinian seabass fillet with burnt butter, potatoes, lemon capers and white wine

**PETTINE ALLA ROSSINI** 950  
Pan-seared scallops on morel and truffle velouté with foie gras

**FILETTO DI MERLUZZO** 850  
Pan-seared cod fillet with braised vegetables and aromatic herbs

## SIDE DISHES

**SAUTÉED MUSHROOMS** 150

**SAUTÉED SPINACH** 150

**MASHED POTATOES** 180

**TRUFFLE MASHED POTATOES** 240

**ITALIAN FRIES** 180

**GRILLED VEGETABLES** 200

## DOLCI DESSERTS

**PANNA COTTA** 280  
House panna cotta with mango sauce and mango ice cream

**TIRAMISU** 300  
Lady finger infused coffee with creamy mascarpone

**TORTINO CALDO AL CHOCOLATO** 280  
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 & SPARKLING WATER

**ACQUA PANNA (0.75L)** 150

**SAN PELLEGRINO (0.75L)** 180

## 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

## 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** 220  
(0.25L)

**STELLA ARTOIS** 350  
(0.5L)

