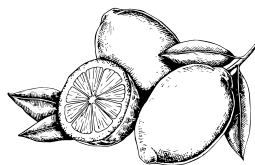




ITALIAN RESTAURANT

**"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"**



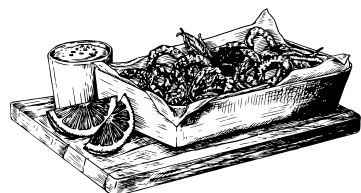
BUON APPETITO!

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

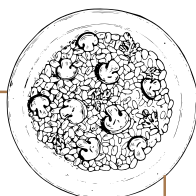
Traditional Sicilian chicken soup
with vegetables

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



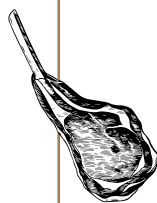
WOOD GRILL SELECTION

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)

