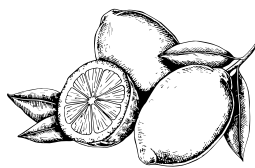




ITALIAN RESTAURANT

**"THE PEOPLE OF ITALY LIVE
FOR GOOD FOOD AND WINE.**

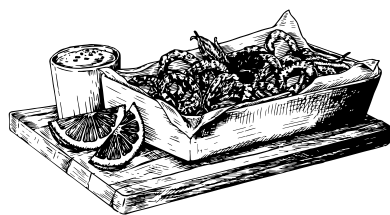
**OTTO PURPOSE IS TO SHARE THE SAME LOVE
AND PASSION FOR ITALIAN FOOD BY USING ONLY
THE BEST HIGH QUALITY INGREDIENTS TOGETHER
WITH THE GENUINENESS OF THE RECIPES
FOR A TRUE AND AUTHENTIC ITALIAN
DINING EXPERIENCE"**



BUON APPETITO!

FRITTI & ANTIPASTI

FRIED & STARTERS



CALAMARI FRITTI (D,G,SF)

Gently Fried Squid
House Paprika Tartare Sauce

320

BABY SARDE FRITTI (D,E,G,SF)

Gently Fried Baby Sardines
Lemon Chilli Aioli Sauce

350

BRIOCHES AL TARTUFO (D,E,G,V)

Butter Brioches | Garlic Mayo Truffle
Fresh Black Truffle | Aged Parmesan Cheese

350

BRIOCHES AL POMODORO RELISH E SARDE (D,E,G,SF)

Butter Brioches | Homemade Tomato Relish
Marinated Baby Sardines | Seaweed Caviar

380

SPIGOLA CEVICHE (SF)

Sardinian Seabass | Light Arrabiatta
Trout Roe | Avruga Caviar | Lemon Zest

510

ARANCINI TRUFFLE (D,E,G,V)

Fried Italian Rice Balls
Crispy Parmesan | Black Truffle
Truffle Sauce

280

TARTARE DI SALMONE (SF)

Wild Salmon Tartare
Spicy and Sweet Citronette
Avocado Purée | Avruga Caivar

550

CARPACCIO DI MANZO (B,D)

Beef Carpaccio | Dijon Mustard & Yolk
36m Parmigiano | Wild Rocket
Capers | Black Truffle

680

FEGETO D'OCA (A,M)

Pan Seared Foie Gras | Burnt Melon
Wild Rocket | Black Balsamic

650

VITELLO TONATO (B,D,E)

Roasted Veal Loin | Tuna Mayo Whip
Capers | Wild Rocket | Aged Parmesan

650



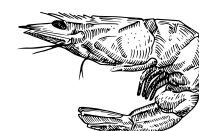
BURRATA (D,N,V)

Italian Burrata | Pesto Wild Rocket
Berry Tomatoes | White Balsamic
Extra Virgin Olive Oil

590

GAMBERI DI MAZARA DEL VALLO (SF) 790

Sicilian Raw Mazara Red Prawns
Extra Virgin Olive Oil | Lime Aioli



INSALATE

SALADS

INSALATA DELLA CASA (B,D)

Mix Leaves | Berry Tomatoes
Mascarpone | Fried Serrano Ham
Orange Fillet | Balsamic

420

COS SALAD (D,E,N,V)

Organic Baby Cos | 36m Parmesan
Croutons | Caramelized Walnut
Caesar Dressing

380

PANZANELLA (D,V)

Tuscan Chopped Salad
Berry Tomatoes | Red Onion
Cucumber | Bread | Balsamic

350

RUGOLA E SALSICCIA (D,P)

Grilled Italian Sausage
Wild Rocket | Berry Tomatoes
Parmesan | Black Balsamic

450



A = Alcohol B = Beef D = Dairy E = Egg G = Gluten M = Meat N = Nuts P = Pork SF = Seafood V = Vegetarian

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

ZUPPE SOUPS

ZUPPA DI MARE (A,SF) Classic Italian Seafood Soup Baby Squids Shrimps Mussels	380
ZUPPA DI ZUCCA (V) Roasted Pumpkin Soup Smoked Paprika Basil Tomato Oil	280
ZUPPA DI FUNGI E TRUFFLE (D,V) Mushroom Soup Champignons Morels Black Truffle Parmesan Lollipop	480
ZUPPA DI CARRABBA (D,G) Classic Italian Chicken Vegetables Soup Macaroni Pesto	350

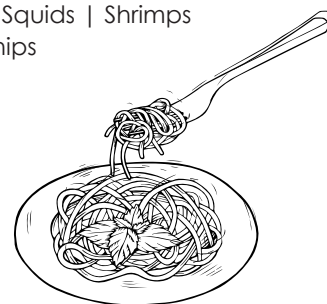
RISOTTO

ZAFFERANO CON BREVE COSTOLA (D,B) Risotto with Saffron Braise Short Rib Gorgonzola Cheese Glazed Balsamic	800
NDUJA E BURRATA (D,P) Risotto with N'duja Pasta Burrata Parmesan Chips	500
FRUTTI DI MARE (D,SF) Risotto Seafood Baby Squids Shrimps Mussels	570
PORCINI & TRUFFLE (D,V) Black Truffle Risotto Parmesan Cheese Black Truffle	650
AL NERO DI SEPPIA CONCHIGLIE (D,SF) Black Ink Risotto Parmesan Cheese Mussels Italian Clams Gorgonzola Cheese	580
OLIO AGLIO E GAMBERI ROSSI (D,SF) Risotto Parmesan Cheese Chili Garlic Fried Mazara Red Prawns	750



PASTA

AGLIO, OLIO E PANCETTA (G,P) Spaghetti AOP Garlic Chili Pepper Aioli Fried Pancetta	450
RAGU BOLOGNESE (A,B,D,G) House Tagliatelle Braised Beef Sauce 36m Parmesan Chees	420
CARBONE (A,G,P) Spicy Rigatoni with Vodka Anchovy Tomato Sauce Crispy Pancetta	580
POMODORO (D,V) Spaghettonne Fresh Tomatoes Italian Basil 36M Parmesan Cheese	450
CACIO E PEPE TRUFFLE (D,V) Spaghettonne with Roasted Black Pepper Roman Pecorino Black Truffle	680
GAMBERETTI (A,D,G,SF) House tagliatelle Oregano Creamy Parmesan Shrimps	520
NERI CON POLPO (A,G,SF) Black ink Spaghetti Spicy Baby Squid Stew Chili Garlic Aioli	640
ARAGOSTA (A,D,G,SF) Spaghettonne Berry Tomatoes Thyme Garlic Aioli roasted whole Lobster	1,850
VONGOLE VERACI (A,G,SF) Linguine Italian Clams Garlic Thyme Aioli Bottarga	690
GAMBERI ROSSI (A,G,SF) Black Ink Spaghetti Berry Tomatoes Mazara Red Prawns Chili Garlic Aioli	820
GNOCCHI AI FRUTTI DI MARE (A,D,E,G,SF) Pesto Gnocchi Baby Squids Shrimps Mussels Parmesan Chips	550



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TERRA MAIN COURSES

FILETTO DI MAIALE LARDELLATO (D,P) 850

Pork Tenderloin Wrapped in Prosciutto
Cauliflower Purée | Mushroom Sauce
Black Truffle

BREVE COSTOLA (B,D,G) 1,250

42-hours Sous-Vided Australian Beef Short Rib
Mashed Potato | Truffle Sauce
Butter Brioche

D'AGNELLO (D,G,M) 1,400

Grilled Lamb Rack
Roasted Sweet Potatoes | Mint Jelly
Rose Marry Sauce

MANZO TAGLIATA (B) 890

Chargrilled Wagyu Hanger Steak
Asian Mix Leaves | Chimichuri Sauce

POLLO ALLA CACIATORA (A,E,D,G,M) 650

Slow-Cooked Organic Chicken Thigh
Italian Olives | Champignons
Mashed Potato

MANZO ALLA ROSSINI (B,G) 1,900

Wagyu Beef Tenderloin | Butter Brioche
Sautéed Spinach | Confit Potato
Black Truffle

MARE MAIN COURSES

MERLUZZO MILANESE (D,E,G,SF) 1,200

Breaded Cod fillet | Butter Lemon Olives
Garlic Aioli | Wild Rocket Salad

POLPO ARROSTA (D,G,SF) 950

Roasted Giant Octopus Tentacle
Soft Truffle Velouté | Harissa Cream | Smoked Paprika

CAPELANTE (D,SF) 850

Pan Fried Scallops | Pumpkin Purée | Aged Balsamic
Fine Salad Leaves | Fresh Black Truffle

FILETTO DI SPIGOLA (D,G,SF) 750

Pan Seared Sardinian Seabass Fillet
Burnt Butter Potatoes Lemon Capers
Cauliflower Purée

FILETTO DI TROTA (D,G,SF) 1,300

Pan Seared Trout fillet | Mashed Potato
Black Balsamic | Corn Salsa | Avruga Caviar

SIDE DISHES

SAUTÉED MUSHROOM (D,V) 250

SAUTÉED SPINACH (D,V) 250

MASHED POTATO (D,V) 290

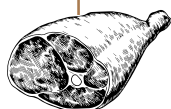
TRUFFLE MASHED POTATOES (D,V) 350

ITALIAN FRIES (D,V) 200

GRILLED VEGETABLES (D,V) 320



WOOD GRILL SELECTION



TOMAHAWK 3,300/kg

Wagyu Black Angus Tomahawk MBS.7
Roasted Sweet Potatoes

LAMB RACK 3,100

Whole Lamb Rack | Mint Jelly
Chili Yogurt | Roasted Sweet Potatoes

RIBEYE

Black Angus Wagyu Rib Eye 1,700
Rangers Valley Wagyu Rib Eye MBS.9+ 2,800

STRIPLOIN

Black Angus Wagyu Striploin 1,700
Rangers Valley Wagyu Striploin MBS.9+ 2,800

DOLCI DESSERTS



SIGNATURE TIRAMISU (A,D,E,G) 330

Alcoholic Tiramisu | Lady finger
Coffee | Mascarpone

PANNA COTTA (A,D) 250

House Panna Cotta | Mango Sauce
Mango Ice Cream

DOLCI DELLA CASA (D,G,N) 350

Soft Brioche | Sweet Sticky Rice | Mango
Strawberry Ice Cream

TORTINO CALDO AL CIOCCOLATO (D,E,G) 300

Chocolate Lava | Vanilla Ice Cream
House Crumble

ICE CREAM AND GELATO (D,G) 90

Vanilla | Chocolate | Rum Raisin | Pistachio
Lemon Sherbet | Strawberry Sherbet

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BEVERAGES

COCKTAILS

FROZEN APEROL SPRITZ

Aperol | Prosecco
Frozen Orange



380

ITALIAN MARGARITA

Tequila | Homemade Limoncello

380

LIMONCELLO SPRITZ

Homemade Limoncello | Fresh Basil

380

NEGRONI SBAGLIATO

Campari | Prosecco | Sweet Vermouth

380

PURPLE TEQUILA

Infused Tequila | Butterfly Pea

380

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

Pineapple Juice
Coconut Milk

190

MOJITO

Lime | Mint Leaf
Lime juice | Soda

190

FRUIT PUNCH

Pineapple Juice
Orange Juice
Lime Juice

190

BERRY MANGO

Mango
Yoghurt
Fresh Milk

220

DRAFT BEER

SINGHA (0.25L)

120

SINGHA (0.5L)

220

STELLA ARTOIS (0.25L)

220

STELLA ARTOIS (0.5L)

340

BOTTLE BEER

SINGHA

120

ASAHI

170

CHANG UNPASTEURIZED (1.5L)

990



DIGESTIFS

HOMEMADE LIMONCELLO

220

NONINO GRAPPA IL PIROS DI WILLIAMS

350

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