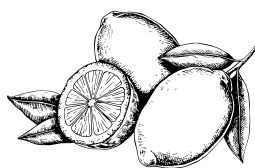




ITALIAN RESTAURANT

**"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!

OTTO EXPRESS LUNCH

MONDAY - FRIDAY 11.30AM - 3PM

TWO COURSE
THB 680 NET PER PERSON

ANTIPASTI BAR | MAIN COURSE

THREE COURSE
THB 780 NET PER PERSON

ANTIPASTI BAR | MAIN COURSE | DESSERT

MAIN

RAGU BOLOGNESE (A,B,D,G)

House Tagliatelle | Braised Beef Sauce | 36m Parmesan Cheese

POMODORO (D,V)

Spaghettonne | Fresh Tomatoes | Italian Basil | 36M Parmesan Cheese

POLLO ALLA MILANESE (D,E,G,M)

Breaded Chicken Cutlet | Roasted Potatoes | Wild Rocket

SPIGOLA (D,G,SF)

(+THB100)

Seabass | Fresh Tomatoes | Potatoes | Capers | Butter

SALSICCIA GRIGLIATA (D,P)

Grilled Italian Sausage | Mashed Potato | Wild Rocket | Balsamic Glaze

FRUTTI DI MARE (D,SF)

Risotto Seafood | Baby Squids | Shrimps | Mussels

VONGOLE (A,G,SF)

Linguine | Italian Clams | Garlic | Herbs

DESSERT

SIGNATURE TIRAMISU (A,D,E,G)

Alcoholic Tiramisu | Lady Finger | Coffee | Mascarpone

PANNA COTTA (A,D,V)

House Panna Cotta | Mango Sauce | Mango Ice Cream

ICE CREAM AND GELATO (D,G,N,V)

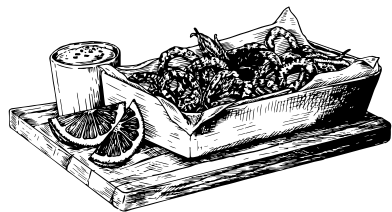
Vanilla | Chocolate | Rum Raisin | Pistachio | Lemon Sherbet | Strawberry Sherbet

ALL SET INCLUDED +1 SOFT DRINK, COFFEE OR TEA

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FRITTI & ANTIPASTI

FRIED & STARTERS



CALAMARI FRITTI (D,G,SF) 320

Gently Fried Squid
House Paprika Tartare Sauce

BABY SARDE FRITTI (D,E,G,SF) 350

Gently Fried Baby Sardines
Lemon Chilli Aioli Sauce

BRIOCHES AL TARTUFO (D,E,G,V) 350

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

BRIOCHES AL POMODORO RELISH E SARDE (D,E,G,SF) 380

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

SPIGOLA CEVICHE (SF) 510

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

ARANCINI TRUFFLE (D,E,G,V) 280

Fried Italian Rice Balls
Crispy Parmesan | Black Truffle
Truffle Sauce



TARTARE DI SALMONE (SF) 550

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

CARPACCIO DI MANZO (B,D) 680

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

FEGETO D'OCA (A,M) 650

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

VITELLO TONATO (B,D,E) 650

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

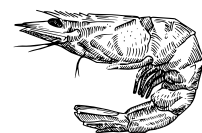


BURRATA (D,N,V) 590

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

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) 420

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

420

COS SALAD (D,E,N,V) 380

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

380

PANZANELLA (D,V) 350

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

350

RUGOLA E SALSICCIA (D,P) 450

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

450



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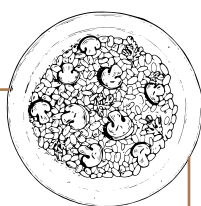
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ZUPPE SOUPS

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

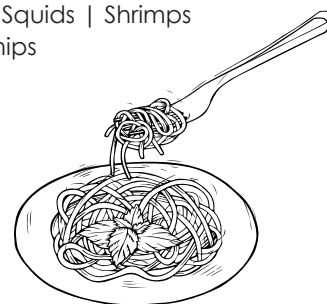
RISOTTO

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



PASTA

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



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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 CHOCOLATO (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 PIRUS DI WILLIAMS

350

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