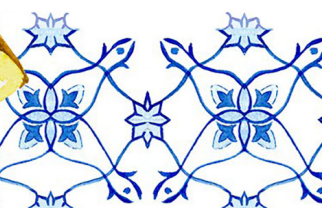




ITALIAN RESTAURANT

"THE PEOPLE OF SOUTHERN ITALY LIVE
FOR GOOD FOOD AND WINE.
OTTO PURPOSE IS TO SHARE THE SAME LOVE
AND PASSION 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!





Salumeria | Cold Cuts

Served with a selection of Italian bread


MORTADELLA PISTACHIO	180
CAPOCOLLO	290
SALAME AL TARTUFO	250
PROSCIUTTO DI PARMA	230
BRESAOLA	220






Formaggeria | Cheeses


Served with a selection of Italian bread

PARMIGIANO REGGIANO	180
Hard, cow's milk cheese aged for 24 months or more	
PECORINO SICILIANO AL PEPPERONCINO	250
Sicilian sheep's milk hard cheese with chili flakes	
TALEGGIO	180
Soft, washed-rind cow's cheese from Val Taleggio	
DON JUAN TRUFFLE	280
Hard, cow's cheese and black truffle shavings	
SCAMORZA AFFUMICATA	240
Stretched curd cheese	



Insalate | Salads

INSALATA DI RUCOLA E SALSICCIA	380
Italian sausage on wild rocket salad, balsamic reduction and parmesan flake	
INSALATA DI CESARE	320
Baby cos lettuce, caesar dressing, crispy pancetta, croutons and parmesan flakes	
INSALATA CAPRESE 	420
Italian buffalo mozzarella and tomatoes salad with pesto vinaigrette	
PANZANELLA 	300
Tuscan chopped salad with soaked bread, onions, cucumbers, tomatoes and citrus dressing	
 INSALATA DI ARAGOSTA	680
Poached maine lobster on soft avocado puree and house pickle	



 Vegetarian



 Chefs Signature

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









Antipasti | Starters

CARPACCIO DI MANZO Wagyu beef carpaccio with parmesan cheese and rocket salad	790
CAPELANTE Seared scallops, avocado puree and balsamic glaze	540
CALAMARI FRITTI Fried squid with Italian tartare sauce	320
GAMBERI DI MAZARA DEL VALLO Sicilian red prawns from mazara and lime aioli	790
TARTARE DI SALMONE Fresh salmon tartare, avocado, mango and capers	490
GUAZZETTO DI COZZE Black mussels stew in a rich and spicy tomato sauce	470
VITELLO TONNATO Thinly sliced veal, tuna sauce, house pickles with wild rocket salad balsamic cream	590
 BURRATA E POMODORINI  Italian burrata, tomatoes and Italian extra virgin olive oil	450
FOIE GRAS Pan fried foie gras with wild rocket, figs, balsamic reduction and raspberry dressing	550
OSTRICHE Oysters of the day with condiments	Market Price

Zuppe | Soups

ZUPPA DI FUNGHI  Mushroom soup with truffle scent and garlic croutons	290
MINISTRONE  Mixed vegetable soup with basil pesto	290
ZUPPA DI ZUCCA  Pumpkin soup with roasted pumpkin seeds	290
 BISQUE DI ARAGOSTA Lobster soup with lobster meat and tarragon	580





 Vegetarian


 Chefs Signature

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

Pasta

 SPAGHETTI CACIO E PEPE TRUFFLE 	460
Creamy spaghetti with pecorino cheese and black pepper	
SPAGHETTI AGLIO, OLIO E PANCETTA	340
Spaghetti with garlic, chili and smoked pancetta	
TORTELLINI ALLA PUTTANESCA 	320
Tortellini stuffed with ricotta cheese, sundried tomatoes, olives and capers	
TAGLIATELLE RAGU BOLOGNESE	380
Homemade tagliatelle with a rich meat sauce	
SPAGHETTI ALLE VONGOLE & BOTTARGA	550
Spaghetti with Italian clams and bottarga	
GNOCCHI AL PESTO 	340
Homemade potato gnocchi with Italian pesto	
LINGUINE ALLE SARDE	420
Linguine with Sicilian baby sardines, garlic and sundried tomatoes	
 SPAGHETTI NERI CON POLPO	620
Black ink spaghetti with spicy baby octopus	
LINGUINE CON POLPA DI GRANCHIO	750
Linguine with crab meat, garlic and cherry tomatoes	
SPAGHETTI GAMBERI ROSSI	750
Spaghetti with raw mazara red prawns	
SPAGHETTI ALL'ARAGOSTA	1,200
Lobster spaghetti and cherry tomatoes	

Risotto

RISOTTO 'NDUJA E BURRATA	450
Risotto with spicy Italian paste with burrata	
RISOTTO AI FRUTTI DI MARE	580
Saffron risotto with squid, prawns and black mussels	
RISOTTO OLIO AGLIO E GAMBERI ROSSI	750
Risotto with garlic, chili oil, parmesan cheese and deep-fried red prawns	
RISOTTO AI PORCINI & TRUFFLE 	690
Risotto creamy with porcini mushroom and black truffle	

 Vegetarian



 Chefs Signature

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





Terra & Mare | Land & Sea

	POLPO ARROSTO	490
	Roasted octopus tentacle spiced with smoked paprika on soft white truffle potato veloute'	
	FILETTO DI SPIGOLA	680
	Pan-seared seabass fillet, roasted potatoes, tomatoes, capers and burnt butter lemon white wine sauce	
	TAGLIATA DI TONNO	640
	Grilled tuna with tomatoes salad	
	BISTECCA DI MANZO	890
	Chargrilled imported beef onglet steak, wild mushrooms and roasted potatoes	
	POLLO ALLA CACIATORA	650
	Slow-cooked organic chicken thigh with Italian olive, champignon mushrooms and mashed potatoes	
	COSTINE D'AGNELLO	890
	Grilled lamb rack, carrot puree, mint jelly and rosemary jus	
	VITELLO ALLA MILANESE	990
	Veal escalope with bread crumbs and rocket parmesan tomato salad	
	SALMONE ATLANTICO ALLA GRIGLIA	720
	Grilled Atlantic salmon with mashed potatoes and prosecco basil foam	
	MANZO ALLA ROSSINI	1,650
	Grilled wagyu beef tenderloin with foie gras, served with truffle mashed potatoes, sautéed spinach and truffle jus	

Side Dishes

	SAUTÉED MUSHROOMS	150
	SAUTÉED SPINACH	150
	MASHED POTATOES	180
	MASHED TRUFFLE POTATOES	240
	TOMATOES SALAD	200
	FRENCH FRIES	180
	ASPARAGUS AND CONFIT BABY CARROTS	180

 Vegetarian

 Chefs Signature

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



Dolci | Desserts

PANNA COTTA Homemade panna cotta with ripped mango	280
 TIRAMISÙ Coffee infused Italian dessert	340
TORTINO CALDO AL CHOCOLATO Chocolate fondant cake with vanilla ice cream	280
CREMA BRUCIATA Vanilla creme brulee	230
TORTA DEL GIORNO Cake of the day	280
SELEZIONE DI GELATI Ice cream selection	180
SGROPPINO Lemon sherbet blended with prosecco and vodka	240



 Vegetarian

 Chefs Signature

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





Beverages

COCKTAILS

FROZEN APEROL SPRITZ 380
APEROL / PROSECCO / FROZEN ORANGE

ITALIAN MARGARITA 380
TEQUILA / HOUSE-MADE LIMONCELLO

LIMONCELLO SPRITZ 380
HOUSE-MADE LIMONCELLO / FRESH BASIL

NEGRONI SBAGLIATO 380
CAMPARI / PROSECCO / SWEET VERMOUTH

PURPLE TEQUILA 380
INFUSED TEQUILA / BUTTERFLY PEA

STILL & SPARKLING WATER

ACQUA PANNA (0.75L) 150
SAN PELLEGRINO (0.75L) 180

SOFT DRINKS

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

FRESH JUICES

COCONUT 180
ORANGE 180
WATERMELON 180
APPLE 180

DRAFT BEER

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

LOCAL BEER

SINGHA 120
SINGHA LIGHT 89 120
SINGHA RESERVE 180

DIGESTIFS

HOMEMADE LIMONCELLO 220
NONINO GRAPPA IL PIRUS DI WILLIAMS 350



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

