

At Otto we use only traditional methods to make light & airy slow-fermented sourdough pizzas.



All our dough is made from the finest Italian Flour, topped with the sweetest Italian tomatoes, and baked in our original Neapolitan Handmade oven.

Antipasti

- MELANZANE PARMIGIANA** 4.65
Layers of aubergine, parmesan, Pecorino cheese and tomato.
- BURRATA** 6.50
A creamy mozzarella from Puglia with oven roasted tomatoes
- GARLIC BREAD** 2.95
Mozzarella, garlic and oregano
- TRICOLORE** 5.10
Three layers of sweet cherry tomatoes, stracciatella cheese and basil pesto crumbs. Served with garlic crostini.
- BRUSCHETTA MAMMA** 4.35
Toasted homemade sourdough topped with marinated cherry tomatoes, onions and celery.

Soups

- ZUPPA AI FUNGHI** 3.85
Creamy Italian mushroom soup.
- Vegetable Minestrone** 3.30

FRITTI

- ARANCINI SICILIANI** 4.75
Saffron risotto rice balls filled with slow-cooked beef, green peas, and mozzarella.
- FRITTO MISTO** 4.75
Crispy fried calamari, prawns and courgettes, served with garlic-saffron aioli.
- MOZZARELLA BALLS** 4.75
Fried bocconcini mozzarella, served with sun-dried tomato dip.
- ZUCCHINI FRITTI** 2.80
Fried courgettes.
- ARANCINI FUNGHI-TRUFFLE** 5.70
Wild mushroom risotto rice balls with black truffle.
- CALAMARI FRITTI** 4.70
Garlic-saffron aioli
- GAMBERI FRITTI** 4.95
Garlic-spicy paprika aioli

Red Pizza

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(base options: classic or extra thin)

- MARGHERITA** 5.40
Tomato, mozzarella fior di latte, basil.
- DIAVOLA** 6.40
Tomato, mozzarella fior di latte, beef salami, red onion, chilli oil, fresh chilli.
- QUATTRO FORMAGGI** 6.00
Roast cherry tomato, mozzarella fior di latte, Provolone cheese, parmesan, smoked scamorza cheese, tomato sauce.
- VEGETARIANA** 6.00
Tomato, stracciatella cheese, courgettes, aubergines, onions, grilled peppers, toasted almonds.
- FUNGHI** 6.20
Tomato, mozzarella fior di latte, parmesan, roasted wild mushrooms, thyme.
- POLPETTINE (MEATBALLS)** 6.20
Slow-cooked tomato & vegetables sauce, home style beef meatballs, mozzarella fior di latte, parsley.
- POLLO GRIGLIA** 6.10
Tomato, mozzarella fior di latte, grilled chicken breast, basil pesto rocket, parmesan.
- Pizza Carnivora** 6.90
Bolognese base, mozzarella fior di latte, meat balls, salami, tapenade, mustard dressing, topped with crispy salami.
- Pizza Alla Norma** 6.00
Tomato sauce, mozzarella fior di latte, fried aubergine, fresh tomato, whipped ricotta cheese, basil.

White Pizza

(base options: classic or extra thin)

- TARTUFO** 7.90
Buffalo mozzarella, black truffle, porcini mushrooms, rocket, parmesan shavings, truffle oil.
- PRIMAVERA** 6.15
Basil pesto, stracciatella cheese, roasted cherry tomato, tomato reduction.
- PESTO-SALAMI** 6.45
Beef salami, basil pesto, spinach, mozzarella fior di latte, green chilli.
- PIZZA ALFREDO** 7.90
White pizza with beef salami, onion, funghi and chili flakes.

Salads

- CAESAR** 4.95
Smoked chicken, romaine lettuce, shaved parmesan, pane carasau and Otto's caesar dressing.
- AVOCADO QUINOA** 5.60
Quinoa mixed with ricotta & spinach, avocado, asparagus, cherry tomato, parsley, chives, rocket, balsamic glaze and pumpkin seeds.
- MISTA VERDE** 5.40
Romaine lettuce, baby spinach, basil, parsley, red radish, red onion, raddichio, cherry tomato, oven roasted tomatoes, in lemon herb vinaigrette.
- ROCKET SALAD** 4.60
With cherry tomatoes and parmesan shavings.
- BRESAOLA** 5.70
Hand sliced beef bresaola, rocket salad, marinated cherry tomatoes, parmesan shavings.
- La Bufala salad** 6.20
A vibrant buffalo mozzarella salad with rocket, avocado, cherry tomatoes & pesto drizzled with a lemon and balsamic glaze dressing.
- Panzanella** 5.25
Rocket, basil, green & black olives, cherry tomato, tomato, creamy ricotta cheese, thin crispy bread.
- Beef Carpaccio** 6.70
Served with rocket & cherry tomato salad, parmesan shaves, balsamic glaze, mustard dressing.

PRICES INCLUDE %10 VAT

PASTA / RISOTTO

SPAGHETTI POMODORINI 4.95

A light sauce of cherry tomatoes, fresh chilli, garlic, parsley and ricotta salata cheese.

PENNE ARRABBIATA 4.40

With tomato & chilli, topped with fresh sliced red chilli and basil.

PASTA ALFREDO 4.90

The traditional recipe from Rome with butter & parmesan. Optional: Add Chicken & mushroom.

TAGLIATELLE BOLOGNESE 5.85

Long pasta with our slow cooked beef ragu.

ORECCHIETTE 5.55

Spinach, green chilli, asparagus, mascarpone cheese, basil pesto & toasted pine nuts.

PASTA MAMA ROSA 5.40

Tortiglioni pasta tubes in a roasted cherry tomato and mascarpone cheese sauce.

LASAGNE 5.50

Layers of pasta with slow cooked beef ragu, bechamel and tomato.

RISOTTO FUNGHI 6.20

Carnaroli rice with porcini mushrooms.

RAVIOLI PUMPKIN 6.95

Hand made ravioli filled with pumpkin purée, butter & sage sauce, white truffle oil.

LINGUINE PRAWNS 6.80

Garlic sautéed prawns in a spicy light cherry tomato sauce.

RISOTTO TRUFFLE ALFORNO 7.20

Cheesy gratinated parmesan risotto and black truffle.

RAVIOLI RICOTTA-SPINACH & BURRATA 6.90

Hand made ravioli filled with fresh ricotta and spinach, in a cherry tomato sauce, topped with burrata and rocket leaves.

LINGUINE AL LIMONE 5.30

Linguine pasta with a lemon butter sauce.

SPAGHETTI CARBONARA 7.20

in a creamy beef bacon, pepper and parmesan cheese sauce.

OTTO ROASTS

(served with choice of 1 side)

LAMB SHANK 9.50

Slow roasted lamb shank served with the roasting juices, saffron risotto and salsa verde.

SEA BASS AL LIMONE 8.60

Pan roasted sea bass fillet, in a lemon-olive oil sauce with chili and garlic.

ITALIAN ROAST CHICKEN 6.80

Boneless herb-roasted baby chicken, wood oven baked and served on a fragrant roast pepper sauce.

BEEF TENDERLOIN 10.50

Thinly sliced Angus beef tenderloin fillets, grilled and served with vegetables, and a choice of pepper sauce or porcini mushroom sauce.

CHICKEN AND MUSHROOM CREAM 7.20

Creamy chicken with herbs and mushrooms cooked in the oven with roasted potatoes.

BEEF TRIFOLATA 13.50

Pan roasted beef tenderloin, creamy wild mushroom sauce, mozzarella cheese, truffle oil.

Sides

PATATA FRITTI 2.70

ROASTED POTATOES WITH ROSEMARY & ONIONS 2.50

VEGETABLES (STEAMED/SAUTÉED) 2.50

KIDS MENU

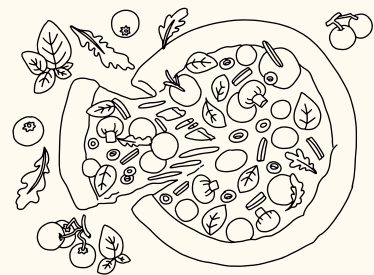
includes garlic bread sticks, cucumber & carrot sticks, juice (Apple / Orange) and small gelato.

PENNE POMODORO 3.20

Penne pasta in a plum tomato sauce.

CHICKEN MILANESE 3.60

Breaded chicken breast fillet served with patata fritti.



PIZZA MARGHERITA 3.55







Tomato, mozzarella fior di latte.

BEEF LASAGNA 3.75

Layers of pasta with slow cooked beef ragu.

Beverages

Freshly Squeezed 2.70

 ORANGE	 APPLE	 PINEAPPLE
 POMEGRANATE	 CARROT	 Watermelon

Cocktails

- ITALIAN MOJITO LEMON** 3.00
- ITALIAN MOJITO BERRIES** 3.00
- ITALIAN MOJITO PASSION FRUIT** 3.00
- ITALIAN MOJITO STRAWBERRY** 3.00
- GRANITA LIMONE** 2.85
Finely crushed ice with fresh lemon

- LIMONE CON MENTA** 2.85
Fresh lemon juice, fresh mint, vanilla syrup.
- ROSSO SPRITZ** 3.20
Pink grapefruit, San Pellegrino blood orange, pomegranate, grape syrup.
- FRUTTI DI BOSCO** 3.30
Strawberry, raspberry, blueberry, blackberry, ginger ale, fresh basil.
- PEACH MELBA** 3.30
Peach, raspberry puree, lemon syrup, vanilla gelato.

Cold Pressed

- GREEN** 2.90
Green apple, kale, cucumber, lime.
- RED** 2.90
Beetroot, mixed berries, red apple, pomegranate.
- WHITE** 2.90
Banana, almond milk, yogurt, honey.
- YELLOW** 2.90
Turmeric, Green Apple, Lime
- PURPLE** 2.90
Watermelon, Blueberry, Raspberry, Red Grapes.

Coffee & Tea

Coffee

- | | |
|---|----------------------------|
| ESPRESSO 1.25 / 1.75
(single/double) | CAPPUCCINO 1.80 |
| MACCHIATO 1.35 / 1.80
(single/double) | LATTE 1.80 |
| AMERICANO 1.80 | FLAT WHITE 1.80 |
| Affogato 3.20
Vanilla gelato with double espresso | TURKISH COFFEE 1.70 |

Tea Pots

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|-----------------------------------|-----------------------|
| BLACK LOOSE LEAF 1.60 | EARL GREY 1.70 |
| BLACK WITH FRESH MINT 1.70 | GREEN TEA 1.70 |
| ENGLISH BREAKFAST 1.70 | KARAK TEA 2.20 |
| | CAMOMILE 1.70 |

SOFT DRINKS & Water

- SOFT DRINKS** 0.95
- STILL / SPARKLING WATER** 1.45

DOLCE

Tiramisu Classica

Good for 2

4.80

Nutella Ferrero Dome

4.20

Tiramisu Di Stagione

Seasonal Flavors (Good for 2)

4.80

CRACK PIE

4.10

Torta al Cioccolato & Caramello

Warm chocolate cake, topped with salted caramel sauce, almond crisp. Served with vanilla gelato.

4.20

Gelato

Smooth Italian gelato, made fresh daily with the finest ingredients. Our gelato comes in compostable thermic boxes to maintain the perfect temperature and texture.



SMALL CUP
BD 2.10



MEDIUM CUP
BD 3.10



LARGE CUP
BD 4.60



SMALL BOX
Choose up to 2 flavors
BD 4.10



MEDIUM BOX
Choose up to 3 flavors
BD 6.10



LARGE BOX
Choose up to 4 flavors
BD 8.60



EXTRA LARGE BOX
Choose up to 5 flavors
BD 12.50

- FLAVOURS -



VANIGLIA
Fragrant Tahitian
Vanilla beans



CIOCCOLATO
Valrhona milk chocolate,
70% dark chocolate chips



NOCCIOLIO
100% Italian hazelnut
from Piedmont



PISTACCHIO
100% Italian pistachio
from Sicily



WHITE CHOCOLATE
Creamy Valrhona
white chocolate



CAFFE
Intense Arabica espresso



STRACCIATELLA
Creamy milk gelato with
70% dark chocolate chips



AMARENA
Creamy milk gelato with
Italian black sour cherries



FRAGOLA
Strawberry gelato with
fresh strawberry purée ripple



**MANGO SORBET
(VEGAN)**
Prepared with the finest
pure mango purée



**LEMON SORBET
(VEGAN)**
Refreshing and
zesty Amalfi lemon



**DARK CHOCOLATE SORBET
(VEGAN)**
True taste of the highest
quality dark chocolate