

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

BRUSCHETTA MAMMA 4.35

Toasted homemade sourdough topped with marinated cherry tomatoes, onions and celery.

Soups

ZUPPA AI FUNGHI 3.95

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

TRAPIZZINO SANDWICHES

Caprese Trapizzino 6.50

Pizza pockets filled with basil pesto, tomato, fior di latte & rocket, served with patate fritte.

Chicken Milanese Trapizzino 6.70

Pizza pockets filled with sundried tomato sauce, fior di latte, chicken milanese & rocket, served with patate fritte.

Red Pizza

XXXXXXXXXX

XXXXXXXXXX

(base options: classic or extra thin)

MARGHERITA

Tomato, mozzarella fior di latte, basil.

5.40

DIABOLA

Tomato, mozzarella fior di latte, beef salami, red onion, chilli oil, fresh chilli.

6.40

QUATTRO FORMAGGI

Roast cherry tomato, mozzarella fior di latte, Provolone cheese, parmesan, smoked scamorza cheese, tomato sauce.

6.00

VEGETARIANA

Tomato, stracciatella cheese, courgettes, aubergines, onions, grilled peppers, toasted almonds.

6.00

FUNGHI

Tomato, mozzarella fior di latte, parmesan, roasted wild mushrooms, thyme.

6.20

POLLO GRIGLIA

Tomato, mozzarella fior di latte, grilled chicken breast, basil pesto rocket, parmesan.

6.10

White Pizza

(base options: classic or extra thin)

TARTUFO

Buffalo mozzarella, black truffle, porcini mushrooms, rocket, parmesan shavings, truffle oil.

7.90

PESTO-SALAMI

Beef salami, basil pesto, spinach, mozzarella fior di latte, green chilli.

6.45

PIZZA ALFREDO

White pizza with beef salami, onion, funghi and chili flakes.

7.90

Salads

CAESAR

Smoked chicken, romaine lettuce, shaved parmesan, pane carasau and Otto's caesar dressing.

4.95

AVOCADO QUINOA

Quinoa mixed with ricotta & spinach, avocado, asparagus, cherry tomato, parsley, chives, rocket, balsamic glaze and pumpkin seeds.

5.60

ROCKET SALAD

With cherry tomatoes and parmesan shavings.

4.60

La Bufala salad

A vibrant buffalo mozzarella salad with rocket, avocado, cherry tomatoes & pesto drizzled with a lemon and balsamic glaze dressing.

6.20

PRICES INCLUDE %10 VAT

Pasta / Risotto

Chicken Cannelloni

Baked cannelloni, filled with a mix of chicken ragù, spinach and mushrooms topped with béchamel sauce & parmesan cheese.

5.50

SPAGHETTI POMODORINI

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

4.95

PENNE ARRABBIATA

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

4.40

PASTA ALFREDO

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

4.90

5.90

TAGLIATELLE BOLOGNESE

Long pasta with our slow cooked beef ragu.

5.85

ORECCHIETTE

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

5.55

PASTA MAMA ROSA

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

5.40

LASAGNE

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

5.60

RISOTTO FUNGHI

Carnaroli rice with porcini mushrooms.

6.20

Linguine Prawns

Garlic sautéed prawns in a spicy light cherry tomato sauce

6.80

Risotto Truffle Alforno

Cheesy gratinated parmesan risotto and black truffle

7.20

RAVIOLI RICOTTA-SPINACH & BURRATA

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

6.90

LINGUINE AL LIMONE

Linguine pasta with a lemon butter sauce.

5.30

SPAGHETTI CARBONARA

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

7.20

Cavatelli Cacio & Pepe

Handmade cavatelli shell-shaped pasta originating from Southern Italy, served with creamy black pepper & cheese sauce.

5.50

OTTO ROASTS

(served with choice of 1 side)

LAMB SHANK

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

9.50

SEA BASS AL LIMONE

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

8.60

ITALIAN ROAST CHICKEN

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

6.80

BEEF TENDERLOIN

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

10.50

CHICKEN AND MUSHROOM CREAM

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

7.20

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

Penne pasta in a plum tomato sauce.

3.20

CHICKEN MILANESE

Breaded chicken breast fillet served with patata fritti.

3.60

PIZZA MARGHERITA

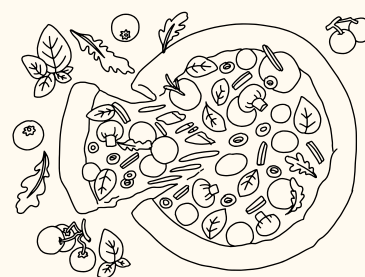
Tomato, mozzarella fior di latte.

3.55

BEEF LASAGNA

Layers of pasta with slow cooked beef ragu.

3.75



Beverages

Freshly Squeezed ^{2.70}

ORANGE PINEAPPLE
POMEGRANATE Watermelon

Cocktails

ITALIAN MOJITO LEMON 3.00 ITALIAN MOJITO STRAWBERRY 3.00
ITALIAN MOJITO BERRIES 3.00 LIMONE CON MENTA 2.85
ITALIAN MOJITO PASSION FRUIT 3.00
Fresh lemon juice, fresh mint, vanilla syrup.

Cold Pressed

GREEN 2.90
Green apple, kale, cucumber, lime.
RED 2.90
Beetroot, mixed berries, red apple, pomegranate.

Coffee & Tea

Coffee

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

Tea Pots

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

Otto Gathering Tiramisu

Classic Italian dessert with layers of coffee-soaked ladyfingers, mascarpone cream & cocoa.

BD 12.00

Tiramisu Classica

Good for 2

BD 4.80

CRACK PIE

BD 4.10

Mascarpone Cheesecake

mascarpone cheesecake with fresh vanilla on a delicate almond crust.

BD 4.90

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 2.60



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



CAFFÈ
Intense Arabica espresso



PISTACCHIO
100% Italian pistachio
from Sicily



AMARENA
Creamy milk gelato with
Italian black sour cherries



Mango Sorbet



PISTACCHIO
100% Italian pistachio
from Sicily



AMARENA
Creamy milk gelato with
Italian black sour cherries

KINDER

TIRAMISU

DULCE DE LECHE