

[illegible]

Crispy fried pizza dough with nutella and pistachio.

Famously eaten at breakfast in Sicily. Finely crushed ice with fresh lemon.

Morning Juices

Freshly Squeezed ^{2.45}

ORANGE

APPLE

PINEAPPLE

CARROT

POMEGRANATE

COLD PRESSED Juices

GREEN

Green apple, kale, cucumber, lime.

2.65

RED

Beetroot, mixed berries, red apple, pomegranate.

2.65

WHITE

Banana, almond milk, yogurt, honey.

2.65

WELLBEING SMOOTHIE BAR

SKIN & HAIR VITALIZER

Full of skin loving plant based proteins with essential fatty acids. Banana, apple juice, almond butter & flaxseed oil.

2.95

ENERGIZER

High in alkaline ingredients that will boost energy while also supporting the body's blood sugar levels to raise energy dips and fatigue. Avocado, spinach, cucumber, kale, almond milk, coconut milk, almonds, sunflower seeds, chia seeds and honey.

2.95

IMMUNE BOOSTER

Loaded with vitamin c and the best way to get vitamin C is from real foods!! Pineapple, strawberry, orange, carrot, lemon & almond milk.

2.95

Coffee & Tea

Coffee

ESPRESSO 1.20 / 1.60
(single/double)

MACCHIATO 1.30 / 1.70
(single/double)

AMERICANO 1.70

CAPPUCCINO 1.70

LATTE 1.70

FLAT WHITE 1.70

TURKISH COFFEE 1.60

Tea Pots

BLACK LOOSE LEAF 1.50

BLACK WITH FRESH MINT 1.60

ENGLISH BREAKFAST 1.60

EARL GREY 1.60

GREEN TEA 1.60

KARAK TEA 2.10

CAMOMILE 1.60

SOFT DRINKS & Water

SOFT DRINKS 0.90

SAN PELLEGRINO
SOFT DRINKS 1.35
Lemon/ orange/ blood orange

STILL / SPARKLING
WATER 1.40



otto
ALL DAY ITALIAN

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

**MELANZANE
PARMIGIANA** 3.90

BURRATA
A creamy mozzarella from Puglia
with oven roasted tomatoes

GARLIC BREAD
Mozzarella, garlic and oregano 2.55

TRICOLORE (New)
Three layers of sweet cherry tomatoes, stracciatella cheese and basil pesto crumbs. Served with garlic crostini.

BRUSCHETTA MAMMA
(New)
Toasted homemade sourdough topped with marinated cherry tomatoes, onions and celery. **3.70**

ARANCINI SICILIANI 4.10
Saffron risotto rice balls filled with slow-cooked beef, green peas, and mozzarella.

FRITTO MISTO 4.20
Crispy fried calamari, prawns and courgettes, served with garlic-saffron aioli.

MOZZARELLA BALLS 4.10
Fried bocconcini mozzarella, served
with sun-dried tomato dip.

ZUCCHINI FRITTI	2.00
Fried courgettes.	

ARANCINI FUNGHI-TRUFFLE (New) 4.80
Wild mushroom risotto rice balls
with black truffle.

CALAMARI FRITTI 4.00
(New)
Garlic-saffron aioli

GAMBERI FRITTI (New) 4.20
Garlic-spicy paprika aioli

XXXXXXXXXX **Red Pizza** XXXXXXXXXXXX
(base options: classic or extra thin)

MARGHERITA 4.65
Tomato, mozzarella fior di latte, basil.

DIAVOLA 5.5
Tomato, mozzarella fior di latte, beef salami,
red onion, chilli oil, fresh chilli.

QUATTRO FORMAGGI 5.15
Roast cherry tomato, mozzarella fior di latte, Provolone cheese, parmesan, smoked scamorza cheese, tomato sauce.

VEGETARIANA Tomato, stracciatella cheese, courgettes, aubergines, onions, grilled peppers, toasted almonds. **5.15**

FUNCHI (New) 5.30
Tomato, mozzarella fior di latte, parmesan,
roasted wild mushrooms, thyme.

POLLO GRIGLIA (New) 5.15
Tomato, mozzarella fior di latte, grilled chicken
breast, basil pesto rocket, parmesan.

POLPETTINE (MEATBALLS) 5.30
(New)
Slow-cooked tomato & vegetables sauce,
home style beef meatballs, mozzarella fior di
latte, parsley.

TARTUFO Buffalo mozzarella, black truffle, porcini mushrooms, rocket, parmesan shavings, truffle oil. **6.95**

PRIMAVERA (New) 5.30
Basil pesto, stracciatella cheese, roasted cherry
tomato, tomato reduction.

PESTO-SALAMI (New) 5.50
Beef salami, basil pesto, spinach, mozzarella
fior di latte, green chilli.

SALADS

CAESAR 4.30
Smoked chicken, romaine lettuce, shaved
parmesan, pane carasau and Otto's caesar
dressing.

AVOCADO QUINOA 4.85

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

MISTA VERDE 4.65
Romaine lettuce, baby spinach, basil, parsley,
red radish, red onion, raddichio, cherry
tomato, oven roasted tomatoes, in lemon herb
vinaigrette.

ROCKET SALAD 4.00
With cherry tomatoes and parmesan shavings.

BRESAOLA (New) 4.85
Hand sliced beef bresaola, rocket salad,
marinated cherry tomatoes, parmesan
shavings

SPINACH SALAD (New) 4.65
Baby spinach, fresh & roasted radicchio,
rocket leaves, parsley, spring onion, red
grapes, green apple, walnuts, stracciatella
cheese, white balsamic glaze.

PASTA / RISOTTO

SPAGHETTI POMODORINI 4.30

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

PENNE ARRABBIATA 3.80

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

PASTA ALFREDO 4.40

The traditional recipe from Rome with butter & parmesan. Optional: Add Chicken & mushroom. 0.95

TAGLIATELLE BOLOGNESE 5.15

Long pasta with our slow cooked beef ragu.

ORECCHIETTE 4.75

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

TRUFFLE GNOCCHI 6.20

Homemade potato gnocchi in a creamy truffle and parmesan sauce.

PASTA MAMA ROSA 4.65

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

LASAGNE 4.95

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

RISOTTO FUNGHI 5.35

Carnaroli rice with porcini mushrooms.

PAPPARDELLE POLPETTINE (MEATBALLS) (New) 5.15

Home style beef meatballs in a slow-cooked tomato and vegetables sauce.

RAVIOLI PUMPKIN (New) 6.20

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

LINGUINE PRAWNS (New) 5.90

Garlic sautéed prawns in a spicy light cherry tomato sauce.

RISOTTO TRUFFLE ALFORNO (New) 6.20

Cheesy gratinated parmesan risotto and black truffle.

RAVIOLI RICOTTA-SPINACH & BURRATA (New) 6.00

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

OTTO ROASTS

(served with choice of 1 side)

LAMB SHANK 8.40

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

SEA BASS AL LIMONE 7.35

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

ITALIAN ROAST CHICKEN 6.10

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

BEEF TENDERLOIN 8.95

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

Sides

PATATA FRITTI 2.00

ROASTED POTATOES WITH ROSEMARY & ONIONS 2.10

VEGETABLES (STEAMED/SAUTÉED) 2.10

KIDS MENU

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

Penne Pomodoro 2.95

Penne pasta in a plum tomato sauce.

Chicken Milanese 3.35

Breaded chicken breast fillet served with patata fritti.



Pizza Margherita 3.15

Tomato, mozzarella fior di latte.

Beef Lasagna 3.35

Layers of pasta with slow cooked beef ragu.

Beverages

Freshly Squeezed 2.45

ORANGE

APPLE

PINEAPPLE

CARROT

POMEGRANATE

Cocktails

LIMONE CON MENTA 2.55

Fresh lemon juice, fresh mint, vanilla syrup.

ROSSO SPRITZ 2.85

Pink grapefruit, San Pellegrino blood orange, pomegranate, grape syrup.

FRUTTI DI BOSCO 2.95

Strawberry, raspberry, blueberry, blackberry, ginger ale, fresh basil.

PEACH MELBA 2.95

Peach, raspberry puree, lemon syrup, vanilla gelato.

Cold Pressed

GREEN
Green apple, kale, cucumber, lime. 2.65

RED
Beetroot, mixed berries, red apple, pomegranate. 2.65

WHITE
Banana, almond milk, yogurt, honey. 2.65

GRANITA LIMONE

Finely crushed ice with fresh lemon. 2.55

Coffee & Tea

Coffee

ESPRESSO 1.20 / 1.60
(single/double)

MACCHIATO 1.30 / 1.70
(single/double)

AMERICANO 1.70

CAPPUCCINO 1.70

LATTE 1.70

FLAT WHITE 1.70

TURKISH COFFEE 1.60

Tea Pots

BLACK LOOSE LEAF 1.50

BLACK WITH FRESH MINT 1.60

ENGLISH BREAKFAST 1.60

EARL GREY 1.60

GREEN TEA 1.60

KARAK TEA 2.10

CAMOMILE 1.60

SOFT DRINKS & Water

SOFT DRINKS 0.90

SAN PELLEGRINO SOFT DRINKS 1.35
Lemon/ orange/ blood orange

STILL / SPARKLING WATER 1.40

DOLCE

TIRAMISU POT

3.35

NUTELLA CHEESECAKE

3.35

STELLE CHOCOLATE CAKE

Layers of light chocolate biscuit, milk chocolate cream and hazelnut chocolate

3.35

CRACK PIE

3.35

PISTACHIO CAKE

3.35

AFFOGATO

Vanilla gelato with double espresso.

3.05

AMALFI

GELATO ARTIGIANALE

Follow us @amalfigelato

Smooth Italian gelato,
made fresh daily with the finest ingredients.



SMALL CUP

BD 2.00



REGULAR CUP

BD 3.00



SMALL BOX

Choose up to 2 flavors
BD 4.00



MEDIUM BOX

Choose up to 3 flavors
BD 6.00



LARGE BOX

Choose up to 4 flavors
BD 8.50



EXTRA LARGE BOX

Choose up to 5 flavors
BD 12.00

- 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



CAFFÈ

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

-SPECIALI-

Lush hand-packed gelato treats

VANIGLIA SANDWICH

Vaniglia gelato filling,
dipped in chocolate

BD 2.00



HAZELNUT SANDWICH

Hazelnut gelato filling,
dipped in chocolate & hazelnut praline

BD 2.40

