



SIGNATURE DISHES

FISH RAW

SET MENU SPECIALS  
(sample change every day)

**SIGNATURE DISHES**  
**HEAD CHEF Francesco Petti**

**Food allergies and intolerances**  
**Please speak to our staff about the ingredients in our meal**

**STARTER**

Scampi Grilled langoustine	<i>£10</i>
3pcs £10    6pcs £17.00	<i>£17</i>
Fresh burratina with avocado guacamole, cherry tomatoes and basil	<i>£13</i>
Raw artichoke salad with Porcini, Heart of mix salad, goji berry and pumpkin seeds	<i>£15</i>
Italian beef Carpaccio, wild mushrooms, shaving of black truffle and parmesan cheese, finished with lemon olive oil dressing	<i>£15</i>

**PASTA E RISOTTO**

Spaghetti della Casa with clams, mussels, zucchini and bottarga (grey mullet roe)	<i>£16</i>
Fettuccine white ragout with zucchini, and fresh black truffle shaving	<i>£17</i>
Homemade cod ravioli egg pasta in rocket pesto, prawns and roasted tomatoes	<i>£17</i>
Risotto with porcini mushrooms, butter and thyme served in a parmesan cheese rind	<i>£20</i>

**MAIN COURSE**

Roasted wild seabass with Mediterranean grilled vegetables and pomme Duchesse	<i>£23</i>
Fillet of Pork in red wine and honey sauce, thyme served with pure' of potatoes	<i>£21</i>
Tagliata of Scottish sirloin beef Cherry tomatoes and rocket salad	<i>£23</i>

# LOCANDA OTTOEMEZZO

## R A W

### Tartare

Salmon tartare

£16

Tuna tartare

£16

*Dressed with lemon olive oil  
Side of guacamole, balsamic vinegar and lime*

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### Carpaccio

Carpaccio of seabass

*Lemon olive oil and fresh fennel salad*

£16

Carpaccio of scallops

*Lemon olive oil, pomegranate and fried basil*

£16

Carpaccio of Tuna

*Lemon olive oil and fresh fennel salad*

£16

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### Crudo

Raw chilled Scampi

£18

Raw chilled Red Prawns

£22

*Served with  
Olive oil and Mediterranean fresh fruit*

Mix plateau of Raw fish for 2

*With olive oil, Mediterranean fresh fruit  
and spicy bruschetta .*

£50

**SET MENU SPECIALS**

**2 Courses £30      2 Courses and Dessert £35**

*Friday, 16 October 2020*

**STARTER**

**SOUP:**

Cream of pumpkin soup, porcini mushrooms and chestnut

**Italian Board** Parma ham, lonza, salami Milano, Bresaola  
**Or Vegetarian Board**

Grilled scallops, cream of cauliflower and asparagus

Veal tonne with black truffle

**PASTA E RISOTTO**

Spaghetti smoked black garlic, fresh chilli, bottarga,  
on carpaccio of red prawns

Ravioli Burrata with duck ragout and black truffle

Risotto black of ink with calamari and crunchy vegetables

**MAIN COURSE**

Slow cooked beef cheek in sauce demi-glace ad mash potatoes

Grilled mix fish with Mediterranean vegetables

**DESSERT**

Tiramisu-Chocolate Nemesis-Panna Cotta

*£6.50*