



DINNER
SIGNATURE DISHES

LOCANDA OTTOEMEZZO

Since 2002

*Authentic Italian family cooking style using only fresh seasonal ingredients,
meat and fish sourced from UK*

STARTER

Soup of the Day £10

Tomato Carpaccio with burrata and balsamic vinegar £11

Roasted Jerusalem artichokes £13
with truffle cream, parmesan crisps and fresh black truffle

* Signature Beef Carpaccio, £17
with rucola, citrus dressing, parmesan cheese shavings and fresh black truffles

PASTA

* Signature Homemade black of ink squid chitarra egg pasta £19
with prawns, scallops, cherry tomatoes and rocket salad

Spaghetti Vongole and Bottarga (*grey mullet roe*) £21

Paccheri pasta with beef ragout £18

* Signature Risotto with porcini mushrooms £23
served in a parmesan cheese rind

Homemade egg tagliolini pasta £19
with porcini mushrooms and fresh black truffle

SPECIALS

Warm lobster salad with dill mayo, radicchio, French beans, cherry tomatoes and chorizo oil	£17
Homemade egg linguine pasta with fresh crab from Devon, finished with chili, lemon and tomatoes	£20
3 days braised Veal Ossobuco with vegetables of the day	£25
Chargrilled fillet of seabream with salsa verde and vegetables of the day	£25
Chargrilled fillet of monkfish with chive butter sauce and vegetables of the day	£30
Braised shortribs of beef with pork cheeks Chorizo and baby carrots	£30

DESSERT

Signature Locanda Tiramisu	£7.5
Panna cotta with raspberyye sauce	£7.5
Dark Chocolate Nemesis 70% Valrhona chocolate, served with vanilla ice cream s	£7.5
Affogato di gelato alla vaniglia	£8.5
Gelati and Sorbetto (2 scoops)	£6
Sgroppino al Limone (lemon Sorbet, Vodka, Prosecco)	£11

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

A 12.5% discretional service charge will be added to your final bill