



DINNER  
SIGNATURE DISHES

## **LOCANDA OTTOEMEZZO**

Since 2002

*Authentic rustic family cooking*

### **STARTER**

Burrata with roasted, raw and semi dried tomatoes,  
aged balsamic vinegar, and fresh pesto

\* Signature Warm Jerusalem artichokes salad  
with parmesan crisps, and fresh grated black truffle

Tuna crudo, fresh hand picked Norfolk crab,  
mayo, rucola salad, finished with citrus dressing

\* Signature Beef Carpaccio,  
with parmesan cheese flakes, rucola salad and shaved fresh black truffle

### **PASTA**

Artisanal Paccheri with homemade beef ragout

\* Signature Homemade black of ink squid chitarra egg pasta  
with prawns, scallops, cherry tomatoes and rucola

\* Signature Risotto of the day served in a parmesan cheese rind

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**MAIN COURSE**

Grilled Tiger Prawns cooked in clams and lobster broth,  
served with fregola Sarda and chargrilled focaccia

Chargrilled wild seabass  
With market vegetables of the day and spring onion salad

Chargrilled Whole marinated cornfed Baby chicken,  
with truffle fries and mixed leaves salad

3 Days braised veal ossobuco  
with gremolata and market vegetables of the day

\*Signature Chargrilled Denver steak (olives fed English Wagyu)  
served with rucola parmesan salad, and black truffle fries

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

*A 14% discretionary service charge will be added to your final bill*

# **SPECIALS**

(Change weekly)

## **SOUP**

**ROASTED CAULIFLOWER SOUP  
WITH TRUFFLE OIL AND PARSLEY**  
£10.00

## **STARTER**

**CARPACCIO OF SEABREAM  
WITH CITRUS DRESSING, ROCKET AND TOMATOES**  
£15.00

## **PASTA**

**HOMEMEADE POTATOES GNOCCHI  
WITH WILD MUSHROOMS, FRESH BLACK TRUFFLE  
PARSLEY AND PECORINO CHEESE**  
£23.00

## **MAIN COURSE**

**CHARGRILLED VEAL TOMAHAWK CHOP (400gr)  
WITH MARKET VEGETABLES OF THE DAY**  
£40.00

# DESSERT

3 DIFFERENT PECORINO CHEESES WITH HOMEMADE BREAD  
AND FIG BALSAMIC

£17.00

FRESH BAKED WARM APPLE AND BLACKBERRY PIE WITH  
PISTACHO SAUCE AND VANILLA GELATO

£9.00

HOMEMADE TIRAMISU'

£9.00

2 TEXTURED CHOCOLATE CAKE WITH RASPBERRY SORBET

£9.00

AFFOGATO DI GELATO

£9.00

GELATO AND SORBETTO (2 scoops)

£7.50

SGROPPINO AL LIMONE

Lemon sorbet, Vodka and Prosecco

£15.00

GLASS OF VINO SANTO WITH HOMEMADE ALMOND  
CANTUCCINI BISCUITS

£12.00