DINNER
SIGNATURE DISHES

LOCANDA OTTOEMEZZO
Since 2002
Authentic rustic family cooking

STARTER

Soup of the Day	*£10*
Fresh burrata, roast San Marzano datterino Yellow cherry tomatoes and aged balsamic	*£15*
* Signature Roast Jerusalem artichokes, with roasted and pure crisps, and fresh shaved black truffles	*£23*
* Signature Beef Carpaccio, with parmesan cheese flakes, rucola salad and shaved fresh black truffle	*£24*

PASTA

Homemade Ravioli/tortelloni egg pasta of the week	*£21*
Artisanal Paccheri with homemade beef ragout	*£24*
Homemade fresh black of ink egg thin pasta (chitarra) With scallops, fresh clams and prawns, finished with lemon, seafood broth and grated bottarga	*£28*

MAIN COURSE

* Signature Risotto of the day served in a parmesan cheese rind *£26*

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Chargrilled cornfed Baby chicken, *£25*
with French fries, and mix salad

Grilled fillet of Sea bream *£29*
with sweet heart cabbage, grilled zucchine, and gremolata

3 days braised Veal Ossobuco *£45*
With saffron risotto

Or vegetables *£40*

Wagyu Denver steak *£75*
with potatoes and vegetables of the day

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

***A 14% discretional service charge will be added to your final bill***
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Specials of the day
sample

Starter
Carpaccio of fresh wild seabass,
Lemon citrus dressing, and datterino tomatoes
£21.00

Pasta
Homemade cavatelli pasta
With handmade Italian sausage, tender stem broccoli and pecorino cheese
£21.00

Main Course
Fritto misto
Calamari, octopus, Tiger prawns, Seabass
served with Datterino Italian tomatoes
£35.00

Chargrilled aged Scottish Rib eye (300*grams*)
Bone morrow sauce, Tender stem broccoli, and potatoes of the day
£45.00

Dessert
Sticky date and treacle pudding with Jersey cream
£9.00

Dessert

Homemade Tiramisu'
£9.00

Ottoemezzo
Panna Cotta
£9.00

Ottoemezzo cheesecake
£9.00

Chocolate Nemesis
with vanilla ice cream
£9.00

Affogato di gelato
£9.00

Gelati and Sorbetto (2 scoops)
£7.50

Sgroppino al Limone
lemon Sorbet, Vodka, Prosecco
£15.00

Glass of vino santo with homemade almond cantuccini biscuits
£12.00