

# Ottavi

—>>> DAL 1921 <<<—

## MENU

### The Starters

Supplì Tomato	3€
Supplì Amatriciana	3€
Supplì Carbonara	3€
Potato Croquette with Spearmint	3€
Fried Zucchini Flower with Spearmint*	4.5€
Salted Batter-Fried Codfish*	4.5€

### The Platters

The Ottavi Platter	12€
<i>Cooked Ham, Finocchiona IGP (Tuscan Cold Cut), Smoked Raw Ham, Pecorino Cheese from Sardinia, Olives</i>	
The Dalmati Platter	10€
<i>DOP Parma Ham, Burrata from Andria</i>	

### The Parmareggio Platter 9€

*Culatta from Parma (Cold Cut from Emilia-Romagna), Marinated Artichokes, Parmigiano Reggiano DOP*

### The Farmer's Platter 9€

*Grilled Eggplant, Zucchini and Peppers, Stir-Fry Chicory, Purple Cabbage*

### The "Crostoni"

The Sailor 6.5€  
*Stracciatella, Smoked Provolone and Anchovies*

The Alpine 6.5€  
*Smashed Potatoes, Speck e Alpeggio Ricotta*

The Vegetarian 6€  
*Mozzarella, Primosale Cheese and Zucchini*

The Caprese 6€  
*Burrata from Andria, Dry Tomatoes and Fried Basil*

The Tuscan 6.5€  
*Cooked Ham, Pienza Pecorino Cheese and Mozzarella*

Dishes marked with (\*) may be prepared with frozen raw materials.

Information relative to the presence of substances or products that cause allergies or intolerances is available by contacting staff on duty

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### Hamburgers

**The Smoked** 15€  
*Danish Heifer Hamburger in Ottavi Bun with Smoked Provolone, Stir-Fry Chicory, Tomato*

**The Amatrician** 15€  
*Danish Heifer Hamburger in Ottavi Bun with Brie, Crispy Pork Cheek, Caramelized Onion, Lettuce*

**The Lumberjack** 15€  
*Danish Heifer Hamburger in Ottavi Bun with Mushrooms, Fontina Cheese, BBQ Sauce, Tomato, Lattuce*

**The Vegetarian** 12€  
*Ottavi Bun with Potatoes, Spinach, Hummus, Zucchini Scapece*

### Main Courses

**Classic Lasagna** 10€

**Meatballs** 12€

- *With Tomato Sauce*
- *Cacio e Pepe (Cheese & Pepper)*
- *Gricia (Cheese & Pepper with the addition of Pork Cheek)*

**Chicken Breast** 13€

**Escalope**

**Beef Tagliata** 20€



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### The Pizzas

Rosmary Focaccia	6€
The Marinara	8.5€
<i>Tomato Serafino DOP, Oregano, Capers, Garlic, EVO Oil</i>	
The Margherita	10€
<i>Tomato Serafino DOP, Fiordilatte Mozzarella, Basil</i>	
The Diavola	11€
<i>Tomato Serafino DOP, Fiordilatte Mozzarella, Nduja from Spilinga, Spearmint</i>	
The Napoli	11€
<i>Tomato Serafino DOP, Fiordilatte Mozzarella, Cantabrian Anchovies, Basil</i>	
The Mortadella	14€
<i>Mortadella with Pistachio IGP, Burrata from Andria, Hazelnut Grannela from Viterbo</i>	

### The Schiaccinas

The Maremmana	14€
<i>Wood-Fired Cooked Ham from Maremma, Fiordilatte Mozzarella, Smoked Provolone DOP</i>	
The Altoatesina	14€
<i>Alto Adige Speck IGP, Grilled Eggplant, Smoked Provolone DOP</i>	
The Norcina	14€
<i>Norcia Sausage, Champignons, Fiordilatte Mozzarella</i>	
The Parma	14€
<i>Parma Raw Ham DOP, Stracciata Cheese</i>	
The Gorgolina	14€
<i>Gorgonzola DOP, Radicchio, Nuts</i>	
The Ripassata	14€
<i>Stir-Fry Chicory, Stracciatella Cheese, Capocollo (Porck Neck)</i>	
The Vegetariana	12€
<i>Fiordilatte Mozzarella, Eggplant, Zucchini, Grilled Peppers</i>	