
OTTO

PIZZA

NIBBLES

Mixed Smokey Seeds

Roasted with Smoked Paprika. (VG)

3.00

Mixed Olives

With Sundried Tomatoes, Herbs and Garlic. (VG)

4.50

OTTO Pickled Chillies

Pickled in house with a selection of Herbs and Spices. (VG)

3.50

Antipasti

A selection of Roasted Peppers, Sundried Tomatoes, Artichoke and Cornichons. (VG)

10.00

CHARCUTERIE

Coppa & Cornichons

Thinly sliced British Coppa.

8.00

Spianata & Roasted Peppers

Spicy Italian squashed Salami.

8.00

Salami & Sundried Tomatoes

Fennel and white pepper infused salami made to a traditional family recipe.

8.00

Charcuterie Plate

A selection of our favourite Cured Meats, served with a Fougasse Flatbread, Mixed Olives, Roasted Peppers, Sundried Tomatoes, Artichoke and Cornichons.

21.50

SHARING PLATES

Burrata

With Pickled Cherries, Chicory and Oregano. (V)

10.00

Add a Small Fougasse for 2.00

Buffalo Mozzarella

With Red Pepper Pesto, Caperberries, Seed Crackling and Old Winchester. (V)

Whole 10.00 Half 6.00

Add a Small Fougasse for 2.00

Grappa & Beetroot Cured Trout

Grappa and Citrus Cured Chalkstream Trout with Dill Pickles, Beetroot Puree, Cream Cheese and Poppy Seeds.

12.00

Add a Small Fougasse for 2.00

FLATBREADS

Garlic & Rosemary Fougasse

Brushed with House Garlic Oil and Rosemary Salt. (VG)

6.00 Small with 1 Dip

8.00 Large with 2 Dips

Truff and Buff Flatbread

With Buffalo Mozzarella, Fior di Latte, Truffle Oil and Pecorino Romano.

7.00 Small with 1 Dip

9.00 Large with 2 Dips

SALADS

Mixed Leaf Salad

With an Honest Toil Olive Oil and Balsamic dressing and finished with Pecorino Romano.

5.00 Small / 7.00 Large

Seasonal Salad

Please check our special board for our current Seasonal Salad.

6.00 Small / 8.00 Large

PIZZA

1

HRH Margherita: Buffalo Mozzarella, Fresh Basil, Fior di Latte and our Tomato Sauce. Finished with Honest Toil Extra Virgin Olive Oil. (V)

13.00

2

Dorset Chorizo Piccante, Calabrian 'Nduja, Fior di Latte and our Tomato Sauce. Finished with Hilltop Honey.

15.00

3

Otto Ham, Garlic, Red Onion, Chestnut Mushrooms, Fior di Latte and our Tomato Sauce. Finished with Honest Toil Extra Virgin Olive Oil.

14.00

Add Buffalo Mozzarella for 2.00

4

Green Sauce, Roasted Courgette, Fior di Latte, Cherry Tomato and Ricotta. Finished with Rocket and Old Winchester. (V) (White Pizza)

14.00

Add Spianata for 2.50

V - Vegetarian

VG - Vegan

White Pizza - No Tomato Sauce

Macchiata - Dabs of Sauce

DIPS

Vegan Aioli

With Garlic and Parsley. (VG)

2.50

Stilton Mayo

With Colston Bassett Stilton. (V)

2.50

Garlic and Herb Butter

With Garlic, Parsley and Dill. (V)

3.00

Nduja Butter

With Calabrian Nduja.

3.00

Dip Plate

One of each dip.

8.50

5

Sundried Tomato, Vodka Sauce, Buffalo Mozzarella, Fior di Latte, Capers and Basil. Finished with Honest Toil Extra Virgin Olive Oil. (V)

14.50

6

Pork & Fennel White Ragu, Fior di Latte, Fennel & White Pepper Salami, Artichoke and Crème Fraîche. Finished with Pecorino Romano and Parsley. (White Pizza)

15.00

7

Spianata, Sriracha Cream Cheese, Fior di Latte, Roasted Peppers, Basil and our Tomato Sauce 'Macchiata'.

14.00

8

Garlic Spinach, Stilton Cream, Fior di Latte and Hartgrove Coppa, Finished with Toasted Seed Crumb. (White Pizza)

14.00

9

Double Tomato Sauce, Capers, Artichoke, Semi-dried Tomato, Fresh Garlic and Basil. Finished with Pangrattato. (VG)

14.00

Add Vegan "Feta" for 2.50

PIZZA EXTRAS

Meat

Chorizo, Coppa, Ndjua, Otto Ham, Pork Ragu, Salami, Spianata.

2.50

Dairy

Buffalo Mozzarella, Cream Cheese, Crème Fraîche, Fior di Latte, Old Winchester, Pecorino Romano, Ricotta, Sriracha Cream Cheese, Stilton Cream.

2.00

Vegan

Vegan Feta.

2.00

Antipasti

Anchovies, Artichoke, Capers, Cornichons, House Pickled Chillies, Mixed Olives, Roasted Peppers, Semi-dried Tomatoes.

2.00

Vegetables

Basil, Cherry Tomatoes, Chestnut Mushrooms, Courgette, Garlic Spinach, Red Onion, Rocket.

1.50

Other

Honey, Olive Oil, Pangrattato, Seed Crumb, Truffle Oil.

1.00

Tuesday - Thursday 5pm - 9pm
Friday 5pm - 9:30pm
Saturday 12pm - 9:30pm
Sunday 5pm - 9pm

Due to the nature of the business we cannot guarantee that food prepared on the premises is free from allergic ingredients. Please speak to a member of staff.

Tables of 8 or more will be charged a service fee of 10%