



## ASSAGGI

<i>Ostriche al Naturale</i> Oysters Natural, lemon.	5ea
<i>Ostriche Veneziana</i> Oysters, pickled cucumber, salmon roe.	5.5ea
<i>Olive Marinate</i> Mixed Italian olives marinated in chilli, garlic, thyme, rosemary.	10
<i>Caprino</i> Woodside goats curd, pane carasau, truffle honey.	19
<i>Arancini ai Funghi</i> Acquerello rice, mushrooms, truffle, parmesan.	16
<i>Affettati e Grissini</i> Mortadella, capocollo, inferno salami, hand-rolled grissini.	28

## PRIMI PIATTI

<i>Carpaccio di Manzo</i> Riverina Angus beef, truffle dressing, aioli, capers, parmesan, baby rocket.	29
<i>Fiori di Zucchini</i> Zucchini flowers, ricotta, pecorino, pickled treviso, basil pesto.	26
<i>Crudo di Tonno</i> Pepper seared yellowfin tuna, charred eggplant, preserved lemon, horseradish.	30
<i>Sardine</i> Sardines, lemon butter, pickled kohlrabi, Sicilian salsa.	28
<i>Burrata</i> San Daniele prosciutto, burrata, broad beans, schiacciata.	28

## PASTE E RISOTTO

<i>Ravioli</i> Moreton Bay blue swimmer crab and mascarpone filled pasta, black garlic crema.	30	40
<i>Rigatoni</i> Tube shape pasta, Italian pork sausage, Napolitana sauce, olives, oregano, salted ricotta.	29	39
<i>Spaghettoni alle Vongole</i> Long thin pasta, vongole, garlic, chilli, bottarga.	29	39
<i>Risotto</i> Aged Acquerello rice, saffron, semi dried tomatoes, stracciatella, basil oil.	28	38
<i>Tagliolini al Nero</i> Squid ink infused long flat pasta, Moreton Bay bugs, cherry tomatoes, basil, lemon oil.	35	45
<i>Pasta del Giorno</i> House made pasta special of the day.	<i>Market Price</i>	

GF pasta available - All pastas are made fresh daily in house.



## DALLA GRIGLIA

### WOOD FIRE GRILL

<i>Gamberi alla Siciliana</i> Mooloolaba king prawns, tomato & caperberry salsa, herb breadcrumbs.	46
<i>Agnello</i> Great Southern lamb rump, eggplant, capsicum, salsa verde.	44
<i>Filetto di Manzo</i> Riverina Angus eye fillet, Jerusalem artichokes, zucchini, cavolo nero, veal sauce.	46

### OTTO RESERVE BY RANGERS VALLEY, GLEN INNES

270 day grain fed, 100% Black Angus, marble score 7+, exclusive to Otto Brisbane.  
Select cuts *Market Price*

## SECONDI PIATTI

<i>Polletto</i> Butterflied spatchcock, pancetta, potato, char-grilled lemon, rosemary.	42
<i>Dentice</i> Snapper, tomato confit, broad beans, peas, asparagus, white beans, nduja.	44
<i>Guancia di Maiale</i> Byron Bay Berkshire pork cheek, mandarin, roasted onion, garlic, almonds, mustard.	42
<i>Pesce del Giorno</i> Fish special of the day.	<i>Market Price</i>

## CONTORNI E INSALATE

<i>Insalata di Lattughino</i> Salad of baby cos, pickled onions, mint, dill, mustard dressing.	12
<i>Insalata di Rucola</i> Salad of rocket, radicchio, pear, walnuts, parmesan, white balsamic, extra virgin olive oil.	12
<i>Caprese</i> Tomatoes, buffalo mozzarella, basil, extra virgin olive oil.	16
<i>Broccolini</i> Broccolini, capsicum trapanese.	14
<i>Patate Arrosto</i> Baby potatoes, onion, pancetta.	12

Head Chef - Will Cowper.