

OTTO

HATS: \$15 (tax included) SHIRTS: \$25 (tax included)

OPEN FOR DINNER EVERY NIGHT – LUNCH SAT/SUN

TUESDAY NIGHT = PITCHER NIGHT

THURSDAY NIGHT = HALF PRICED THIMBLE ISLAND BOTTLED/CANNED BEER

ANTIPASTI

polenta with marinara sauce, green salad, tomatoes + granarino 12

oven roasted castelvetro olives marinated with chilies, garlic + lemon 5

SALADS

classic caesar 10

shaved fennel with walnuts, lemon juice, granarino, mushrooms, mint + parsley 10

greek with cherry tomatoes, cucumber, feta, olives, pepperoncini, lemon juice + olive oil 10

PIZZA 14" BUILD YOUR OWN ALL TOPPINGS \$2 (garlic, chilies + herbs free)

RED

simple cheese 14

margherita with liuzzi mozzarella, basil + stracciatella 15

eggplant with red onions, scamorza, granarino, basil + garlic 17

pepperoni with fresh mozzarella, scamorza, chilies, rosemary + garlic 17

meat: porchetta, pancetta, pepperoni, garlic, herbs + fresh mozzarella 18

house made sausage with scamorza, roasted peppers, caramelized onions, chilies + herbs 18

marinara with black olives, garlic, chilies, herbs, and anchovies 16

WHITE

fontina with mushrooms, potatoes, caramelized onions + sage 17

beets with kale, butternut squash, scamorza, fresh mozzarella + herbs 18

spinach with scamorza, ricotta, chilies, pancetta, garlic, cherry tomatoes + herbs 18

nduja with ricotta, arugula, rosemary, garlic + granarino 18

egg with pancetta, potato, thyme, ricotta + grana padano 17

house made meatball with tomatoes, roasted peppers, fresh mozzarella, chilies + herbs 18

house made pastrami with scamorza, heirloom tomatoes, arugula, chilies, garlic + herbs 18

SPECIALS

house made pasta with marinara sauce, meatballs, granarino + herbs 16

eggplant parmesan casserole with scamorza, basil + red onion – GF 15

potato + egg casserole with pancetta, garlic, chilies, fontina, granarino + herbs – GF 15

DESSERT

avery's soda float 8

homemade honey vanilla ice cream 5

homemade tiramisu 8