



ott88tto®
UN' INFINITÀ DI IDEE




MENU'



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Welcomes you

 **0586 677186** *Corso G. Matteotti, 30
Cecina*

 **0565 882017** *Via Firenze 1
Marina di Castagneto*



Ask staff for the password

Cover 3 €

Additional toppings from 1€ to 5€



-
-
- Free Wi-Fi, ask staff for the password
 - The floral decorations on the menu items are edible
 - Gourmet pizzas are subject to decorations, please let staff know any allergies/intolerances
 - Basil traces present in the sauce
 - Some items could contain frozen products.



Leave us a review

***Gourmet pizza is the union
of pizza making and cuisine***

*Nothing would be harder than eating and drinking if God,
more than a necessity, wouldn't have made it a pleasure.*

OUR CRUDO

GREAT SEAFOOD CRUDITE' 30
Shellfish, Fish, Oyster and our mayonnaises

TUNA TARTARE. 16
With caramelized onion, Modena balsamic vinegar and pistachio crumble

SEA BASS TARTARE 13
With cherry tomatoes, basil and spinach mayo

OYSTERS 4 *each*

OYSTERS PLATE DE BELON, TOP QUALITY 9 *each*

OYSTERS GILLARDEAU, TOP QUALITY 9 *each*



SHELLFISH

MAZARA RED PRAWN TARTARE

on pumpkin cream, stracciatella cheese
and fried aubergines

18

SCAMPI AND CAVIAR CRUDITE'

20

BLUE MAZZANCOLLE PRAWNS FROM NEW CALEDONIA

with our mayonnaises

20

Did you know that...

Blue Mazzancolle prawns from new Caledonia are raised on the coast of New Caledonia, one of UNESCO world heritage sites home of one of the largest lagoon in the world, bringing with them all the characteristics of a pristine area and of absolute biodiversity in our planet.

These prawns are raised in an integrated way with the environment, respecting their growth and life cycle as they are one of the most valuable and rare species in the world.



FRESHWATER FISHES

ZANDER AND FLYING FISH ROE CAVIAR WASABI TARTARE

18

Did you know that...

Zander is one of the most appreciated freshwater fishes in Europe: possibly due to their meat, solid but soft with a delicate but never insipid taste.



BROWN TROUT TARTARE with Voghiera's black garlic mayo and yellow trout caviar

18

Did you know that...

The Brown Trout is a freshwater fish from the Salmonids family, it has a very lean white meat with a delicate flavour. This species is one of the most esteemed kind of Trout and it's raised in cold waters, has variegated colours and stripes, and the classic orange stippling along the sides.



FRESHWATER FISHES

SEA STURGEON TARTARE AND CAVIAR

22



Did you know that...

The Sea Sturgeon is one of the biggest freshwater and sea fishes in Europe. It's famous for its esteemed meat and caviar. This fish usually lives in large rivers with deep slow currents, muddy gravelly or sandy bottoms. It prefers to hang around the deepest parts of the river.

MARINATED SALMON SMOKED WITH OLIVE WOOD

16

with herbs Philadelphia
and crunchy sea lettuce

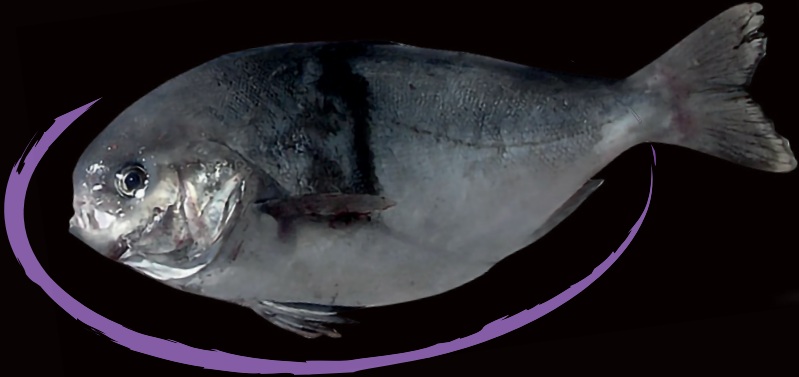


SEA DIAMONDS

IMPERIAL BLACKFISH TARTARE

18

with Red Cabbage mayo
and crunchy sea lettuce



Did you know that...

with its delicate but firm meat of the white/ rosy tones, the Imperial Blackfish has a uniquely delicate flavour, making it suitable for many types of preparations. This is a very rare specie that prefers deep waters, lives in the Atlantic Ocean and Mediterranean Sea between the surface (for the younger specimens) and 250 meters of dept, but occasionally they can be found at depths of 700 meters.



SEA DIAMONDS

MORA MORO TARTARE

50 g / 20

with Red Cabbage mayo and sweet
and sour onions



Did you know that...

Also known as Glacier 51, this is a unique fish, one of the most appreciated due to its snow like white meats of delicate and clean flavour, with an elegant equilibrium between taste and consistency. It is fished in depths of 2000 meters in frozen sub-antarctic waters, close to Heard Island from which the Glacier 51 starts, giving this fish its alternative name.



HOT SEAFOOD ENTREES

PLAIN MUSSELS WITH PEPPER

11

MUSSELS IN MARINARA SAUCE

12

SEAFOOD SOUP

15

(Mussels, Squid and Shellfish)



HOT SEAFOOD ENTREES

TWICE COOKED OCTOPUS

on Jerusalem Artichoke cream, thyme and chips

15

MAZZANCOLLE PRAWN COCKTAIL

in Brandy pink sauce and smoked paprika

13





ENTREES

MIXED CURED MEATS 16

PATA NEGRA HAM 16
with rocket

PARMA HAM AND HONEYDEW MELON 14
(subject to availability)

BRESAOLA CURED MEAT, 15
ROCKET AND GRANA PADANO CHIPS

CAPRESE SALAD 13



SIDES AND SALADS

FRIES 6

GRILLED VEGETABLES 6

GREEN SALAD 6

GREEN SALAD AND TOMATOES 7

Mixed Salad 12
(rocket, tomatoes, sweetcorn, onion,
tuna, olives and Grana Padano chips)



FIRST COURSE

SEAFOOD RISOTTO (OUR WAY) 25

Calvisius Caviar bar chips, Gillardeau oysters,
fresh Calvisius Caviar, Parsley oil

CUTTLEFISH INK RAVIOLI 18

with cod, butter, Thyme and confit tomatoes

CALAMARATA PASTA WITH SEAFOOD SAUCE 16

**CHITARRINA PASTA WITH SCAMPI
AND PISTACHIO CREAM** 21

SEAFOOD TAGLIOLINI PASTA 17

GNOCCHI 15

with fresh tomatoes, mozzarella and basil





MAINS

For the little ones

... Plain Pasta 9
(Penne or spaghetti)

Tomato Pasta 9
(Penne or spaghetti)

SECOND COURSE

COD FILLET

20

cooked at low temp, on tomato and bread base,
and Taggiasca olive dust

TUNA TAGLIATA

18

with saute' spinach and yellow tomatoes

SEABASS ROLL

19

with herbs philadelphia on mint courgettes cream



SECOND COURSE

FISH OF THE DAY FILLET

served with Buerre Blanc,
caramelized carrots
and sweet&sour onion

Zander 25

Brown Trout 25

Sea Sturgeon + Caviar 27



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IMPERIAL BLACKFISH

IMPERIAL BLACKFISH FILLET

with Beurre Blanc, caramelized carrots
and sweet&sour onions

150 gr/32

with Calvisius Caviar bar chips

150 gr/40



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MORA MORO

MORA MORO FILLET

with Red Cabbage fillet and sweet&sour onions

50 gr/21

with Calvisius Caviar bar chips

50 gr/29



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GRILL

SQUID

18

PRAWNS

18



FRY UPS SERVED WITH OUR MAYONNAISE

GREAT SEAFOOD MIXED FRY UP 40
(2 people)

MAZZANCOLLE PRAWNS AND SQUID 19

ANCHOVY FILLETS 12

SALTED COD 13



FRY UPS SERVED WITH OUR MAYONNAISE

SQUID 18

MIXED SEAFOOD FRY UP WITH VEGETABLES 22

ASSORTED SMALL FRIED FISH 18

CHICKEN CUTLET AND FRIES 12

FRIED PIZZA DOUGH 8





Chef tasting menu

- Entree
- First course
- Second course
- Dessert
- Water
- Glass of wine

40

*Menu items
selected for you
by the chef*

Tasting Menu

Sea Gems

ANCHOVY FILLED WITH HERBS PHILADELPHIA

on courgettes and thyme cream
and Voghiera's black garlic mayo

IMPERIAL BLACKFISH TARTARE

with crunchy sea lettuce and Red Cabbage mayo

CRUDITE' TRIS

Mazara del Vallo's Red Prawn, Oyster,
Blue Mazzancolle Prawn from New Caledonia

CALAMARATA PASTA WITH ZANDER

yellow tomatoes and confit of red cherry tomatoes

CHITARRINA PASTA WITH SCAMPI AND PISTACHIO

MORA MORO FILLET

with Red cabbage mayo, sweet&sour onions
and chips of Calvisius Caviar bar

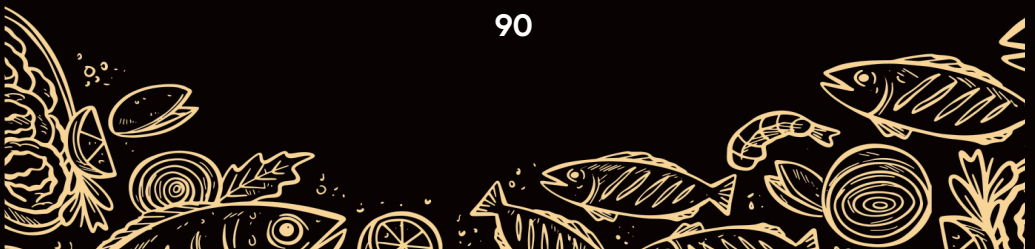
LEMON SORBET

with J.Rose gin

SURPRISE SWEET PIZZA

Cover, water and coffee included

90





Our *Pizzushi*

**Marinated Salmon and slightly smoked
with Olive wood, Herb Philadelphia,
Brandy pink sauce and crunchy leeks. 20**

**Tuna sashimi, Voghiera's black garlic mayonnaise,
caramelize onion and fried sea lettuce. 20**

**Parma ham, grilled aubergine, stracciatella cheese
and confit tomatoes 18**



*from an idea of
Mattia Paone*

Why we are called

ott**88**tto®

8 is the infinity symbol

88 is composed by 8 letters or 8 numbers

You can read it backwards

You can read it in all languages

There are 88 keys on a Piano

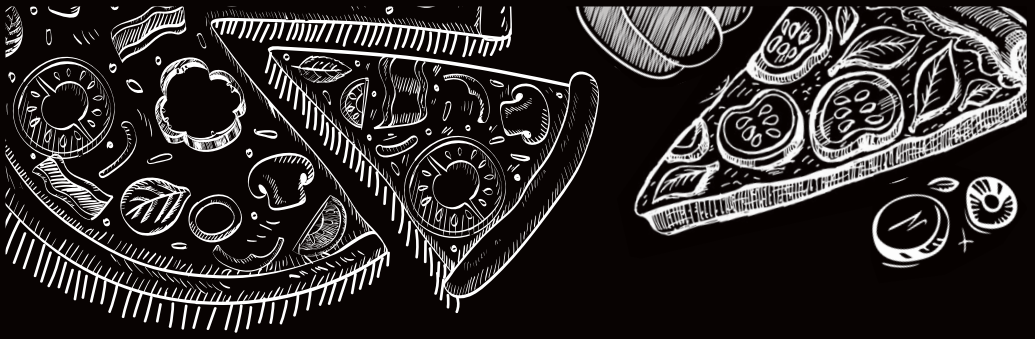
8/8/2015 my son “the boss” is born

8th September is my birthday

ott**88**tto® is a registered mark and not
duplicable

If you think of anything else tell us





le Pizze *Gourmet*

TROPEA

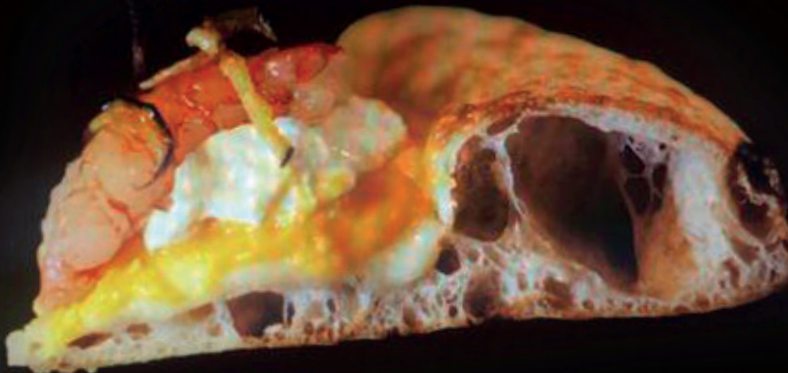
18

"Fior di latte" mozzarella cheese, seared tuna
with pistachios, caramelized onion
with Modena Balsamic vinegar and Pistacchio crumble

PARADISIACA

20

sourdough base, pumpkin cream, stracciatella cheese,
raw red prawn, with fried aubergines or roasted onions





le Pizze *Gourmet*

LA BURRATA

16

Sourdough base, burrata stracciatella cheese,
Parma ham D.O.P, with fried aubergines or roasted onions

LOS ANGELES

19

Sourdough base, guacamole, smoked herbal salmon,
crispy leeks and Philadelphia cream cheese





le Pizze

Gourmet

PATANEGRA

22

San Marzano Tomato sauce, Jamon Iberico "Patanegra" ham, Bufala Mozzarella cheese D.O.P, and fried basil leaves

NUVOLA

17

San Marzano tomato sauce, stracciatella cheese, Cantabrico Sea anchovies, yellow cherry tomatoes, handried oregano, and extra virgin olive oil





le Pizze *Gourmet*

COD'S HEART

22

Sourdough base, tomato and bread mixture, cod cooked at low temp, Taggiasche olives dust and crunchy sea lettuce

CAMPANIA

16

San Marzano tomato sauce, bufala mozzarella D.O.P, and fried basil leaves





CLASSIC PIZZAS

BELVEDERE

14

San Marzano tomato sauce, Bufala mozzarella cheese D.O.P, tuna, rocket, cherry tomatoes, Modena's balsamic vinegar glaze

MONTEPORO

12

San Marzano tomato sauce, Fior Di Latte mozzarella cheese, pumpkin cubes, nduja (spicy Italian sausage), stracciatella cheese

TUNA AND ONION Homemade Tuna
(fresh tuna with bay leaves and honey)

13

4 FORMAGGI (4 Cheeses)

12

Fior Di Latte mozzarella cheese, gorgonzola cheese DOP, smoked scamorza cheese, and grana cheese chips



CLASSIC PIZZAS

4 STAGIONI (4 seasons)

12

San Marzano tomatoes, Fior Di Latte mozzarella cheese, high quality baked ham, Taggiasca olives, artichokes in oil and Champignon mushrooms.

NAPOLI

12

San Marzano tomato sauce, Fior Di Latte mozzarella cheese, anchovies, Pantelleria's capers, basil, oregano

ITALIA

14

Fior Di Latte mozzarella cheese, rocket, Bresaola cured meat D.O.P, Grana Padano cheese slivers, cherry tomatoes

MARGHERITA

9

San Marzano tomato sauce, Fior Di Latte mozzarella cheese, basil

Draught beers

	<i>small</i>	<i>medium</i>
Golden Ale	4,50	6,50
Red Ale	5	7

Classic and Artisanal Beers

ott**88**tto golden ale, artisanal 8

La "Mi" beer, red ale, artisanal 8

Moretti, Beck's 4



NEW!

Artisan Canned beers 8
(ask staff for availability)

Soft Drinks

Still or Sparkling water 75cl	3,50
CocaCola 33cl	4
Fanta/Sprite 33cl	4
Iced Tea Lemon or Peach 33cl	4

Amari and Liqueurs

Amari	4
Liqueurs (<i>Ask staff for availability</i>)	da 4 a 15





Attention!

ALLERGENS MAY BE FOUND IN FOOD PRODUCTS:

1. Cereals containing gluten and relative products.
2. Crustaceans and relative products.
3. Eggs and relative products.
4. Fish and relative products.
5. Peanuts and relative products.
6. Soy and relative products.
7. Dairy and lactose and relative products.
8. Nuts: referring to nuts which grow on trees, namely cashew nuts, almonds, hazelnuts, walnuts, Pecan nuts, Brazilian Nuts, Queensland nuts, and relative products.
9. Celery and relative products.
10. Mustard and relative products.
11. Sesame and relative products.
12. Sulphur dioxide and sulphites at higher concentrations than 10mg/kg or 10mg/litre reported as So₂.
13. Lupine and related products
14. Molluscs and related products

INFORMATION ABOUT THE PRESENCE OF SUBSTANCES OR PRODUCTS THAT RESULT IN ALLERGIES OR INTOLERANCES ARE AVAILABLE TO THE STAFF IN SERVICE.

REGARDING ANY INFORMATION ON ALLERGENS, DOCUMENTATION IS AVAILABLE TO CONSULT UNDER REQUEST TO STAFF ON DUTY.