

Eight o' Eight

808

restaurant cafe cocktailbar

Appetizers

Mixed Appetizer Plate	12.90
Parma ham, assorted salami, various cheeses, pickled artichokes, olives, and sun-dried tomatoes	
Burrata	13.50
with tomatoes and basil	
Fried Calamari	16.50
with aioli	
Vitello Tonnato	16.50
Veal, capers, tonnato sauce	
Beef Tartare	16.90
Tropea onion, pickles, capers, mustard, parsley, chives, confit egg yolk	
Tuna Tartare	18.00
with avocado and baguette crostini	
Seafood Salad	21.50
with seafood, bell peppers, tomatoes, and celery sticks	

Vegan

Chickpea Pomegranate Salad	14.50
with hummus and tahini	
Cauliflower Steak	15.80
with oven-roasted sweet potatoes and shallots	
Ratatouille	16.50
with Tofu	

Fish Dishes

Grilled Octopus	25.50
with Fregola Sarda, Venus clams	
Sea Bass Fillet	27.50
with Beluga lentils, Prosecco, Kenya beans	
Sole	32.50
with white wine sauce and oven-roasted sweet potatoes	
Fish and Seafood Platter for 2	65.00
ADDITIONALLY AVAILABLE (Sole)	85.00

Soups

Gazpacho 808	7.50
with tomatoes, cucumbers, bell peppers, shallots, olive oil, cherry vinegar	
Mussels 808	16.50
with white wine, lemon, garlic, parsley	
Fish Soup	21.50
with seafood, Fregola Sarda, garlic, crostini	

Salads

Mixed Salad 808 	8.50
Arugula Grana	9.50
Arugula, Parmesan, cherry tomatoes, olive oil, lemon juice	
Greek Salad	13.50
with Kritharaki, Feta, tomatoes, bell peppers, cucumbers	
Caesar Salad 808	16.50
with corn-fed chicken, crispy bacon, and capers	
Nicoise	19.50
with fresh tuna, potatoes, anchovies, olives, green beans, boiled egg	

Pasta

Gnocchi Basil Pesto	15.50
Potato gnocchi, basil, Kenya beans, pine nuts, Parmesan	
Rigatoni	18.50
with Salsiccia ragu, tomatoes, shallots, oregano, Pecorino Romano	
Linguine alle Vongole	21.50
with Venus clams, garlic, Prosecco, olive oil (lightly spicy)	
Seafood Risotto	23.50
Risotto, Shrimp, Mussels, Calamari, Octopus	

From the Parmesan Wheel

Truffle Tagliatelle

Tagliatelle, Truffle Pesto, Parmesan, Black Truffle

23.90

ADDITIONALLY AVAILABLE

Truffle Risotto

Risotto, Truffle Pesto, Parmesan, Black Truffle

23.90

Giant Shrimp **5.90**
 Chicken Breast Fillet **6.00**
 Beef Fillet Tips **9.00**

From the Grill

Rib Eye Dry Aged 100g

two side dishes of your choice, CUT approx. 600g - 1000g

11.80

Tuna Steak 200g

one side dish of your choice

24.50

Wagyu Burger

with French Fries, Caramelized Onions, Tomatoes, Pickles, Chili Mayonnaise

28.50

Lady Cut 200g

one side dish of your choice

29.50

Gentleman Cut 300g

one side dish of your choice

39.00

Side Dishes

Mixed Salad ✓ **4.50**

French Fries (with truffle, additional 3.00) ✓ **4.50**

Creamy Polenta **4.80**

Mashed Potatoes **5.00**

Ratatouille **5.50**

Oven-Roasted Sweet Potatoes ✓ **5.50**

Sauces / Dips

Ketchup **2.10**

Chili Mayonnaise **2.60**

Vegan Aioli ✓ **3.00**

Béarnaise Sauce **3.50**

Pepper Sauce **3.80**

Meat Dishes

Corn-fed Chicken Supreme **20.90**

Corn-fed chicken, truffled mashed potatoes, jus

Fegato Alla Veneziana **22.50**

with calf's liver, caramelized onions, veal jus, thyme, mashed potatoes

Confit Duck Leg **25.50**

with Ratatouille

Lamb Crown **32.80**

with creamy polenta, oven-roasted shallots

Desserts

Creme Brulée **8.50**

Kaiserschmarrn **8.50**

with Plum Compote

Cheesecake **8.50**

with Berry Sauce

Moelleux au Chocolat **9.00**

with Vanilla Ice Cream

Cheese Platter 808 **9.50**

three different cheeses, walnuts, honey

Ice Cream Flavors per scoop **2.50**

Chocolate, Vanilla, Strawberry, and Lemon

Cover Charge Per Person 3.50

(Bio Sourdough Bread, Whipped Butter, Olive Oil)

For allergen inquiries, please contact our trained staff.