

'O Ver | Italian restaurant

EVENTS



EVENTS

02079309664 | booking@overstjames.com

02073789933 | booking@overborough.com

'O VER

'O Ver comes from the Neapolitan to mean: "Truth". We do our best to reflect this with authentic, delicious and healthy food we freshly prepare every day.

A real Italian menu with a strong Neapolitan soul.

'O Ver uses the unique ingredient of Pure Sea Water, which is extracted from the purest areas of the Mediterranean.

Less sodium and more minerals make the food lighter and easy to digest.

Pizzas, breads and all the seafood dishes are made with Pure Sea Water.





We directly buy our ingredients from small independent Italian producers and we only use local suppliers. We only serve authentic Neapolitan wood fire pizza, pasta from Gragnano, fresh fish from Billingsgate market & the best farm bred British meats. Every single dish is handmade with love and patience by our chefs, in full respect of the tradition. Simple recipes, the best ingredients, and a lot of Passion, less is more.

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BOROUGH RESTAURANT

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Our restaurant floor exudes Italian charm and class. With a capacity for up to 50 guests, it's the perfect setting for an authentic Italian dining experience. The space embodies authenticity, from the mesmerizing pizza oven to the tastefully designed decor. Whether it's a romantic dinner or a special celebration, our restaurant floor promises an unforgettable ambiance that complements our exquisite Italian cuisine. Join us for a truly authentic and elegant dining experience like no other.



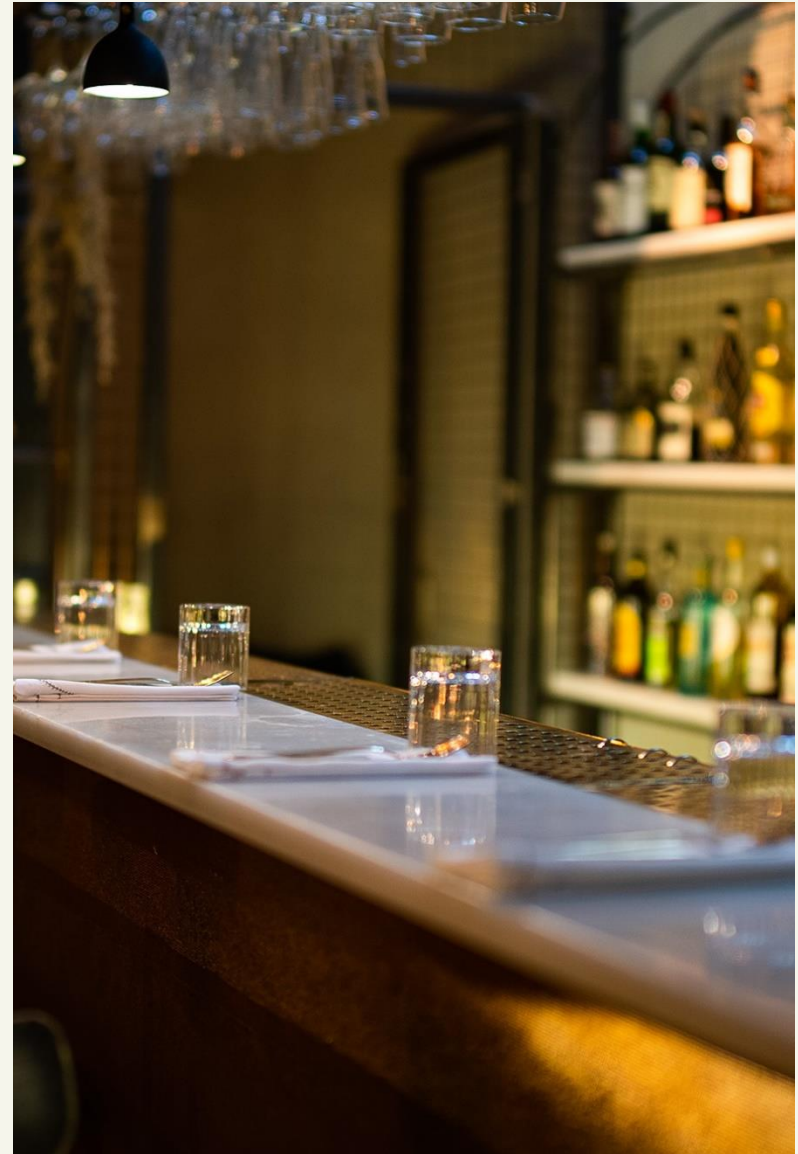
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The ground floor of the restaurant offers a unique and intimate space for private events, with a capacity to accommodate up to 40 people. Designed with a speakeasy vibe, this area exudes an inviting and exclusive atmosphere. It's perfect for private dinners, providing a cozy setting where guests can enjoy a memorable meal together. Alternatively, it can be transformed into a lively standing party venue, making it ideal for celebrations and gatherings. With its vintage charm, stylish decor, and dedicated staff, this ground floor is sure to create an unforgettable experience for your private event.



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Our restaurant terrace, nestled in the serene ambiance of St. James Market, offers the perfect setting for your event or drinks party. With a capacity of up to 50 guests, it provides an intimate yet spacious outdoor space for gatherings. Surrounded by lush greenery and bathed in soft, ambient lighting, our terrace exudes an inviting and tranquil atmosphere. Whether you're celebrating a special occasion or simply unwinding with friends, our terrace provides an idyllic backdrop for memorable moments in the heart of St. James Market.



'O VER BOROUGH SET MENU

STARTERS TO SHARE

HERITAGE TOMATOES

*Fresh organic buffalo ricotta
served with a smooth mix of green, red and yellow tomatoes,
black Gaeta's olives dust, capers,
guttiao bread, fresh basil*

BURRATA, CRUDO & FICHI

*220gr fresh buffalo burrata from Puglia
served on a fig's carpaccio &
artisan Parma ham D.O.P., 24-months aged*

SELECTION OF NEAPOLITAN STREET FOOD

*FIORILLI DI ZUCCA: deep fried courgette flowers
stuffed with fresh buffalo ricotta cheese,
smoked mozzarella, black pepper
CROCCHÉ: creamy mash potatoes, pecorino cheese, parsley,
smoked mozzarella, black pepper
TRUFFLE ARANCINO: Carnaroli rice ball with black Italian truffle,
taleggio, parmesan cheese.*

MAINS FOR EACH

GNOCCHO ALLA SORRENTINA

*Handmade potatoes gnocchi, cooked in a "San Marzano" D.O.P. tomato sauce with cherry tomatoes,
smoked mozzarella, 24-month aged DOP Parmigiano Reggiano, extra virgin olive oil from Sicily & fresh basil.*

POLPETTA NAPOLETANA

*Farm bred beef & pork meatballs with parmesan, pecorino cheese, breadcrumbs,
served in a rich San Marzano D.O.P. tomato sauce, home-made seawater bread.*

ORATA & CAPONATA

*Pan-fried Mediterranean filled Sea Bream, served on creamy mash potatoes, sauteed endive, orange
zest with nutty butter, caponata of sundried tomatoes, black olives, parsley, salicornia*

MARGHERITA

Fior di latte mozzarella from Monti Lattari, "San Marzano" D.O.P. tomato sauce & fresh basil.

CINQUE FORMAGGI

*Fior di latte mozzarella from Monti Lattari, stracchino cheese, fresh ricotta, gorgonzola,
24-month aged Parmesan cheese & fresh basil.*

DIAVOLA

*Fior di latte mozzarella from Monti Lattari, "San Marzano" D.O.P. tomato sauce,
Spianata Calabrese (spicy salami), N'duja (spicy pork sausage) & fresh basil.*

SALSICCIA & FUNGHI "all'ombra"

*Smoked mozzarella from Sorrento and fior di latte mozzarella from Monti Lattari,
shade of "San Marzano" D.O.P. tomato sauce, Italian pork sausage from Tuscany, chiodini mushrooms & fresh
rocket.*

TIRAMISÚ

The most famous and worldwide known Italian dessert, made in our own way

'O VER BOROUGH SHARING MENU

HERITAGE TOMATOES

*Fresh organic buffalo ricotta served with a smooth mix of green, red and yellow tomatoes,
black Gaeta's olives dust, capers, guttiao bread, fresh basil*

PARMIGIANA DI MELANZANE

*Neapolitan style aubergines parmigiana with San Marzano D.O.P. tomato sauce,
smoked mozzarella, parmesan cheese, fresh basil*

SELECTION OF NEAPOLITAN STREET FOOD

*FIORILLI DI ZUCCA: deep fried courgette flowers
stuffed with fresh buffalo ricotta cheese,*

smoked mozzarella, black pepper

*CROCCHÉ: creamy mash potatoes, pecorino cheese, parsley,
smoked mozzarella, black pepper*

*TRUFFLE ARANCINO: Carnaroli rice ball with black Italian truffle,
taleggio, parmesan cheese.*

POLPETTA NAPOLETANA

*Farm bred beef & pork meatballs with parmesan, pecorino cheese, breadcrumbs,
served in a rich San Marzano D.O.P. tomato sauce, home-made seawater bread*

FUSILLO PAOLONE

*Neapolitan handmade fusillo from "Gragnano" Italian pork sausage from Tuscany
simmered with white wine, Porcini mushroom,
a touch of "San Marzano" DOP tomato sauce, fresh cherry tomatoes, shallots, thyme,
rosemary & 24-month aged DOP Parmigiano Reggiano cheese.
(Available Vegan)*

MARGHERITA

Fior di latte mozzarella from Monti Lattari, "San Marzano" D.O.P. tomato sauce & fresh basil.

CINQUE FORMAGGI

*Fior di latte mozzarella from Monti Lattari, stracchino cheese, fresh ricotta, gorgonzola,
24-month aged Parmesan cheese & fresh basil.*

DIAVOLA

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shade of "San Marzano" D.O.P. tomato sauce, Italian pork sausage from Tuscany, chiodini mushrooms & fresh
rocket.*

SELECTION OF DESSERT

A selection of our delicious seasonal desserts.

O VER BOROUGH OPENING TIMES:

Monday	17:30 – 23:00
Tuesday	12:00 – 15:00 / 17:30 – 23:00
Wednesday	12:00 – 15:00 / 17:30 – 23:00
Thursday	12:00 – 15:00 / 17:30 – 23:00
Friday	12:00 – 15:00 / 17:30 – 23:00
Saturday	12:30 – 23:00
Sunday	12:30 – 23:00

GET IN TOUCH

T 02079 309664

E bookings@overborough.com; events@overuk.com

W <https://www.overuk.com/borough>

@Over_Uk

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LONDON, SE1 1UN

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Our private dining room offers an intimate and exclusive setting for up to 12 guests, providing a secluded space for a special dining experience. Whether it's a family gathering, business meeting, or a celebration, this room allows guests to enjoy their meal in a private and comfortable atmosphere, away from the hustle and bustle of the main dining area. It's the perfect option for those seeking a more personalized and secluded dining experience.



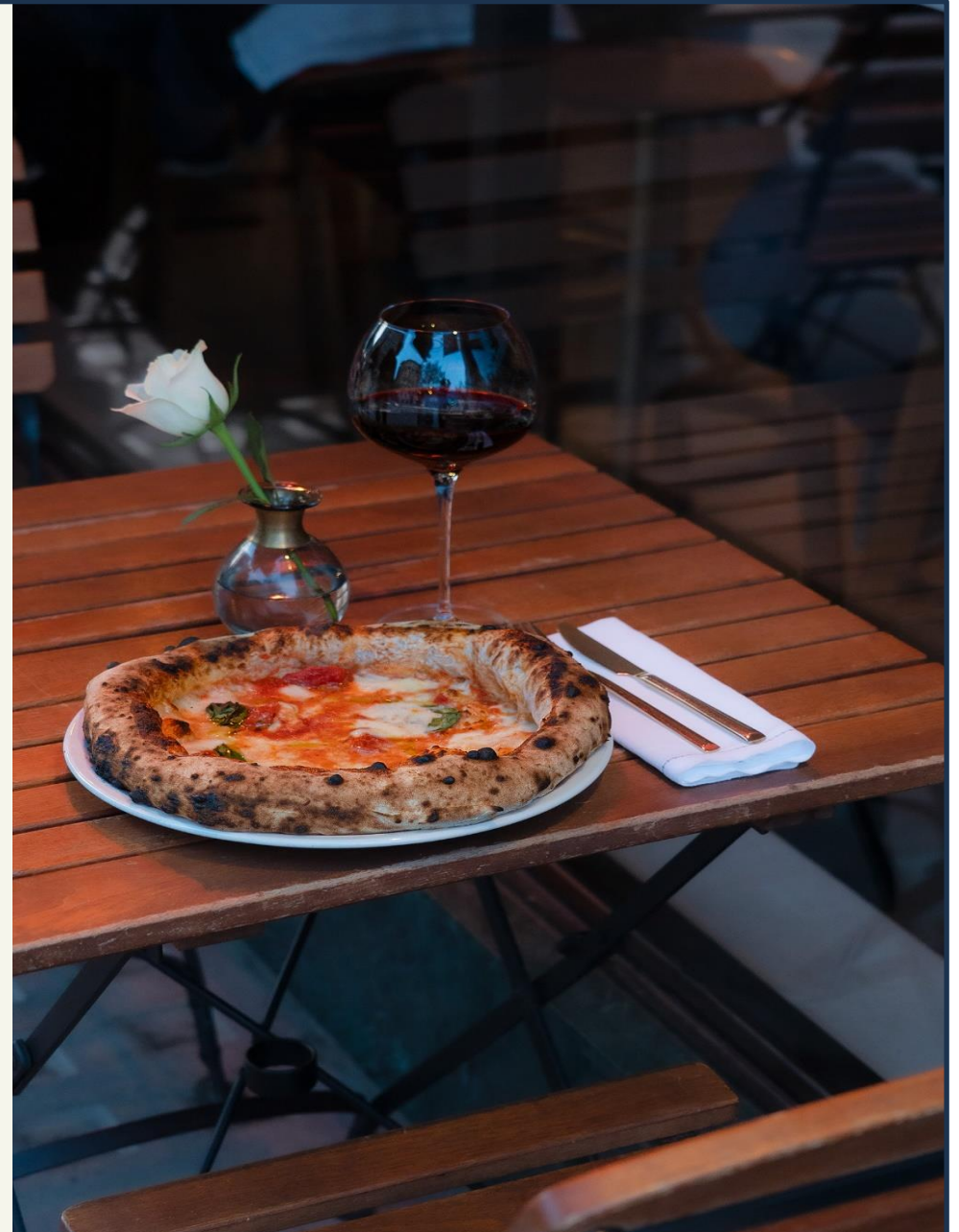
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'O VER ST JAMES SET MENU

STARTERS TO SHARE

BURRATA & MELANZANE

*Fresh organic burrata from Murgia & basil oil,
served with "funghetto" aubergines (sautéed with Sicilian cherry tomato, garlic & basil)*

PROSCIUTTO & MELONE

*Artisan Parma ham D.O.P. aged 24 months,
"cantalupo" & yellow melon,
fresh basil, virgin olive oil from Sicily.*

SELECTION OF NEAPOLITAN STREET FOOD

*FIORILLI DI ZUCCA: Deep fried courgette flowers
stuffed with fresh buffalo ricotta cheese,
smoked mozzarella, Sciacca's anchovies & black pepper. (Vegetarian option available)*

*CROCCHÈ: Creamy mash potatoes, pecorino cheese, parsley,
smoked mozzarella & black pepper.*

*CARCIOFI DORATI E FRITTI: Fried artichokes
(coated in egg, breadcrumbs, pecorino cheese, parsley & black pepper)*

MEDITERRANEAN SALAD

*Green & red "Lollo" salad, cherry tomatoes, dry ricotta from Sicily, Nocellara olives,
avocado with organic cold-pressed extra virgin olive oil from Sicily & balsamic vinegar dressing.*

ROSEMARY FOCACCIA

MAINS FOR EACH

GNOCCO ALLA SORRENTINA

*Handmade potatoes gnocchi, cooked in a "San Marzano" D.O.P. tomato sauce with cherry tomatoes,
smoked mozzarella, 24-month aged DOP Parmigiano Reggiano, extra virgin olive oil from Sicily & fresh basil.*

FUSILLO PAOLONE

*Neapolitan handmade fusillo from "Gragnano" Italian pork sausage from Tuscany
simmered with white wine, Porcini mushroom, a touch of "San Marzano" D.O.P. tomato sauce,
fresh cherry tomatoes, shallots, thyme, rosemary & 24-month aged Parmesan cheese.*

FILETTO DI TONNO

Wild yellow tale tuna steak, served on a cannellini beans cream, crispy Kale, fresh chilly & Sorrento's lemon zest.

MARGHERITA

Fior di latte mozzarella from Monti Lattari, "San Marzano" D.O.P. tomato sauce & fresh basil.

CINQUE FORMAGGI

*Fior di latte mozzarella from Monti Lattari, stracchino cheese, fresh ricotta, gorgonzola,
24-month aged Parmesan cheese & fresh basil.*

DIAVOLA

*Fior di latte mozzarella from Monti Lattari, "San Marzano" D.O.P. tomato sauce,
Spianata Calabrese (spicy salami), N'duja (spicy pork sausage) & fresh basil.*

SALSICCIA & FUNGHI "all'ombra"

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shade of "San Marzano" D.O.P. tomato sauce, Italian pork sausage from Tuscany, chiodini mushrooms & fresh
rocket.*

TIRAMISÚ

The most famous and worldwide known Italian dessert, made in our own way

'O VER ST JAMES SHARING MENU

BURRATA & CRUDO

Fresh organic buffalo burrata 220gr from Campania served with artisan Parma ham DOP aged 24 months.

PARMIGIANA DI MELANZANE

Neapolitan style aubergines parmigiana with "San Marzano" D.O.P., tomato sauce, smoked mozzarella, Parmesan cheese & fresh basil.

SELECTION OF NEAPOLITAN STREET FOOD

FIORILLI DI ZUCCA: Deep fried courgette flowers stuffed with fresh buffalo ricotta cheese, smoked mozzarella, Sciacca's anchovies & black pepper. (Vegetarian option available)

CROCCHÈ: Creamy mash potatoes, pecorino cheese, parsley, smoked mozzarella & black pepper.

CARCIOFI DORATI & FRITTI: Fried artichokes

(coated in egg, breadcrumbs, pecorino cheese, parsley & black pepper).

ROSEMARY FOCACCIA

MEDITERRANEAN SALAD

Green & red "Lollo" salad, cherry tomatoes, dry ricotta from Sicily, Nocellara olives, avocado with organic cold-pressed extra virgin olive oil from Sicily & balsamic vinegar dressing.

POLPETTA NAPOLETANA

Farm bred beef & pork meatballs with Parmesan, Pecorino cheese & breadcrumbs, served in a rich "San Marzano" D.O.P. tomato sauce & our home-made seawater bread.

GNOCCO ALLA SORRENTINA

Handmade potatoes gnocchi, cooked in a "San Marzano" D.O.P. tomato sauce with cherry tomatoes, smoked mozzarella, 24-month aged DOP Parmigiano Reggiano, extra virgin olive oil from Sicily & fresh basil.

MARGHERITA

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