



# Menu

## OSO Sample Set Menu

Buffalo milk mozzarella with ripe tomato  
Seared summer truffle cheese "pecorino"

Herring caviar with lemon zest

Oven baked "melanzane" Parmigiana eggplant  
with mozzarella and tomato sauce

Poached tuna loin with fines herbs

Crab meat salad with mixed vegetables dressing

Parma ham "prosciutto" 18 months,  
served with rock melon

Cured beef bresaola

Cooked ham with pistachio



Risotto with black truffle and taleggio cheese

Or

"Ravioli" filled with veal in mixed cheese fondue  
and mushrooms sauce



Pan fried sea bass "Branzino" with cherry tomato  
and capers "Livornese"

Or

Grilled beef tenderloin "Tagliata" with Portobello  
mushrooms and Bagnetto sauce



Double cream vanilla flan "panna cotta"  
in black pepper caramel sauce

Oven baked almond "Amaretto" liquor cake

White chocolate and orange "d'arancio" cake  
With grand marnier liquor in its own sauce

Mascarpone cheese "tiramisu" cake

With espresso coffee, biscuits and cacao

**\$98++**

## Italian Contemporary | Classic Menu

### Starter

Smoked salmon panna cotta  
with Avruga caviar Cucumber-mint  
and Gin liquor sauce



### Soup

Thick and creamy cauliflower soup  
with black truffle puree



### Pasta

Angel hair pasta  
With beetroot-basil pesto shrimps, green  
asparagus and melted gold



### Fish

Stewed Dory fillet in lobster-orange bisque  
and its own potato

Or

### Meat

Braised veal "Stracotto" cheek  
with "Brule" red wine served with polenta corn  
and lemon "Gremolata"



### Dessert

Oven baked Oso's classic "Crostatata"  
With 70% dark chocolate and milk ice cream

**\$78++**

