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# OSO SIMPLY

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From the Four Seasons and the Produce of Mother Nature, we cook Simply with Respect.



1563 - 73 "Spring, Summer, Autumn, Winter" Giuseppe Arcimboldo

"Fresh Ingredients has twenty four qualities,  
one each hour.  
Our Mission is to Ensure guests savour every quality  
placed before them."

*Diego Chiarini*  
Cook / Owner

## meats

are source-verified, humanely raised and sustainable "farm to fork" from around the world.

## fishes

fresh wild-caught from sustainable sources. Certified "Friends of the Sea".

## dry aged

meats and salumi wet-aged for 2 weeks then dry-aged for 2 or more weeks in OSO's own meat lockers.

## oakwood

fires up our grill & oven every day. Specially imported from the hometown of Diego.

## vegetables

from farmers from around the world and suppliers. Non-GMO, Organic & Sustainable - sourced

## farmers

in Italy supply directly to OSO. Local food suppliers provide us with transportation and storage support

## sea water

natural seawater salt in liquid form. 100% chemical free. Carried exclusively at OSO

## olive oil

organically grown olives from Toscana is used to produce one of the world's best extra virgin olive oil.

# CHEF'S SURPRISE



1573 "Spring" Giuseppe Arcimboldo

Based from the daily arrival of Mother Nature's four seasons' fresh produce.

Please inform us of any food allergies/dietary restriction. Gluten-Free, Vegetarian & No Pork/Lard Option

## SPRING 2018

5 course 80.-

6 course 91.-

7 course 102.-

8 course 113.-

## caviar oysters

**FINE DE CLAIRE N2**  
France per Piece ... 7.-

Minimum of 4 pieces per order.-  
Fresh arrival depends on availability  
Please Ask Your Server

**OSCIETRA Sturgeon**

France 30g 90.-  
France 100g 270.-

**Served On Ice With:**  
White & Egg Yolk  
Fresh Blinis

## white asparagus

FROM BASSANO, ITALY D.O.P.

### SALAD

Raw White Asparagus • Burrata Mousse  
Black Truffle  
27.-

### CLASSIC

Poached White Asparagus  
Clear Butter • Hollandaise Sauce  
29.-

### SOUP

Thick White Asparagus Soup • Avruga Caviar  
16.-

### PASTA

Homemade "Fettuccine" • Parmigiano •  
White Asparagus  
27.-

### PORK

Roasted White Asparagus • Pancetta Pork  
Bacon  
28.-

## inizio

starters

<b>AFFETTATI</b>	Chef Selection Cold Cuts • Pickles	24.-
<b>PECORINO</b>	Black Truffle Cheese • Pear	24.-
<b>TEGAMINO</b>	Eggs • Black Truffle • Cheese	22.-
<b>BURRATA</b>	250 gr Cheese • Tomato • Oregano • Basil Suggested for 2 guests	38.-
<b>GRANCHIO</b>	Japanese Crabmeat • Grapefruit • Champagne Jelly	24.-
<b>FOIE GRAS</b>	Caramelized Onion • Pepper • Coffee Crumble	29.-
<b>CARPACCIO</b>	Knife-cut Beef • Parsley Bagnet	24.-

## insalata

salad

<b>RUCOLA</b>	Shrimp • Wild Arugula • Lemon	16.-
<b>SPINACI</b>	Spinach Leaf • Barley • Mustard • Pine Kernel	16.-
<b>AVOCADO</b>	Boiled Egg • Green Leaf • Sesame	19.-

## zuppa

soup

<b>PORCINI</b>	Mushrooms Bread • Crouton	16.-
<b>CIOPPINO</b>	Fish • Seafood • Tomato • Orange	16.-

## risotto

carnaroli rice

<b>TARTUFO</b>	Mascarpone • Black Truffle • Carnaroli Rice	28.-
<b>NERO</b>	Squid Ink • Prawn • Marjoram	28.-

# GRILLERY

USING OAKWOOD FIRED OVEN

## Liguria catch

Air-flown directly from Santa Margherita Ligure

Fresh wild catch depends on availability  
Please Ask Your Server

**PRAWNS** (6 pieces) ... 24.-

**VERACI CLAMS** (400 gr) ... 24.-



## meats

### ANATRA

USA • 31days Fed  
Premium Soy Maraud Corn  
Raised Naturally  
No Hormone & Antibiotic

**GRILLED DUCK BREAST 250gr**

Whisky  
Pork Bacon ... 48.-

### ABBACCHIO

Canterbury, New Zealand  
Grass-fed  
Naturally Free-range

**GRILLED SPRING LAMB**

4 Pieces ... 48.-



## dry aged

Cooking Time 45 minutes

### holstein beef

Brawley, California, USA  
400 days Grain-Fed  
Source-Verified & Sustainable "Farm To Fork"  
Dry Aged in Butter up to 60 Days

**O.P. RIB "FIORENTINA"**

1.5 kg (For 2-3 Person) ... 188.-

### short-horn beef

Tasmania, Australia  
Young Prime Cow • 200 days Grain-Fed  
Marbling Score 2+

Wet-aged for two weeks then dry-aged  
for two weeks in OSO's own meat lockers.

**TOMAHAWK**

1.5 kg (For 2-3 Person) ... 188.-

**TENDERLOIN**

350gr ... 72.-

## pasta secca

D.O.C.  
Durum Wheat

<b>SPAGHETTI</b>	Seafood • Fish • Chilli • Tomato	24.-
<b>RIGATONI</b>	Pork Pancetta • Onion • Tomato • Red Wine	24.-
<b>ANGEL HAIR</b>	Crab Meat • Chilli • Tomato • Garlic	24.-
<b>LINGUINE</b>	Vongole • Veraci Clams • White Wine • Garlic • Chilli	24.-

## pasta fresca

homemade

<b>FETTUCCINE</b>	Lobster • San Marzano • Basil	35.-
<b>STRACCI</b>	Wild Boar • Whole Wheat • Cheese	29.-
<b>RAVIOLI</b>	Veal • Cheese Fondue • Mushrooms	24.-
<b>ORECCHIETTE</b>	Prawn • Its Own Bisque • Marjoram • Orange	26.-

## pesce

fish

<b>MERLUZZO</b>	Cod Fish • Potato Vintage • Balsamico • Rosemary	42.-
<b>AL SALE</b>	Whole Sea Bream • Broccoli • Sea Salt Crust 35 Minutes Cooking Time	38.-
<b>BRANZINO</b>	Sea Bass • Deep Sea Water • Olives • Tomato • Broccoli	35.-
<b>POLPO</b>	Octopus • Paprika • Potato • Lemon • Parsley	46.-

## carne

meat

<b>MILANESE</b>	Breaded Veal Chop • Tomato • Rucola • Lemon	48.-
<b>FILETTO</b>	Beef Tenderloin • Black Truffle • Green Asparagus	52.-
<b>MAIALE</b>	Pork Belly • Black Figs • Red Wine • Honey	35.-



# FORMAGGI

100% ITALIAN'S ORIGIN VARIETY

MORE CHEESE VARIETIES IN THE CHEESE ROOM

## MIXED CHEESE PLATE

❖ For 1 guest ... 24.-

❖ For 2 guests ... 38.-

### Served With

Celery • Red Radish  
Olive Oil • Honey  
Grilled Bread • Bread Chips



## fontina

Cow's milk 3 months  
Mid-hard well-balanced, pasty taste  
First mentioned in a book on the  
XVIII century

## ubriaco al barbera

Cow's & goat's milk  
2 months hard intense red wine In  
barrel for 2 months with Barbera  
wine.

## bra tenero

DOP cow's milk 45 days  
Soft delicate, intense  
"Bra" village where centuries ago  
the main cheese business

## grana padano

DOP cow's milk 2 years  
Semi-hard typical sweet  
From the middle age, the name  
comes from the texture, granulose  
"grana"

## gorgonzola

DOP blue cow's milk  
2 months creamy sweet full body  
Created by mistake few century  
ago.

## formaggio di fossa

Goat's milk 3 months  
Hard spicy and intense  
Born in 1495 at Sogliano village  
mature for 3 months under 3 meters  
in the ground.

## taleggio

DOP cow's milk 40 days  
Creamy soft intense  
Typical from Taleggio Valley.

## pecorino sardo

DOP sheep's milk 6 months  
Compact intense, strong  
For a better conservation it is  
poached again for few minutes in  
hot milk.

# DESSERT

## gelati

ice cream

<b>FIOR DI LATTE</b>	Milk – Vanilla	6.- per scoop
<b>NOCCIOLE</b>	Hazelnut	
<b>CIOCCOLATO</b>	70% Dark Chocolate	
<b>FAVO</b>	Honeycomb	

## sorbetti

sherbet

<b>YUZU</b>	Yuzu	6.- per scoop
<b>FRAGOLA</b>	Strawberry	
<b>COCCO</b>	Coconut Water	

## freddi

cold

<b>PANNA COTTA</b>	Double Cream Flan • Caramelized Black Pepper	14.-
<b>SEMIFREDDO</b>	Frozen Bourbon Vanilla Parfait • Caramelized Raspberries	14.-
<b>RICOTTA</b>	Steamed Fresh Ricotta Cheese Cake • Strawberry soup	14.-
<b>TIRAMISU</b>	1956 Recipe of Mascarpone • Coffee • Biscuits • Cacao	15.-

## caldi

hot

cooking time  
10 minutes

<b>CROSTATA</b>	70% Dark Chocolate • Milk Ice Cream	16.-
<b>D'ARANCIO</b>	White Chocolate • Orange Grand Marnier Cake	14.-
<b>PISTACCHIO</b>	Oven-baked Sicilian Pistachio Cake	16.-



All prices are subject to 10% service charge and the prevailing taxes