

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*



## Santagata Olive Oil

Giovanni Battista established the firm in 1907. For 5 Santagata generations has been selecting high-quality olive oils and extra virgin oils.



## Giusti Aceto Balsamico

GIUSTI was founded in 1605 and is the oldest producer of Balsamic Vinegar in Italy and in the world.



## Grana Padano

As far back as 1135, Cistercian Monks in the Po River Valley of Northern Italy produced this cheese in the monastery cellars.

## Festival

del  
**Prosciutto di Parma**  
Southeast Asia



## Prosciutto di Parma

Festival del Prosciutto di Parma  
Parma Ham 100%  
Natural - No Preservatives  
- No Coloring



## Pasta di Gragnano

Located In Campania, Gragnano is celebrated for its amazing pasta where the wheat is cultivated and carefully developed process.

## Seawater Salt

Natural seawater salt in liquid form contains precious minerals and vitamins. 100% chemical free. Carried exclusively at OSO

# CHEF'S SURPRISE



1573 "Summer" 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

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

## black Truffles

FROM UMBRIA

10 GRAM OF SHAVED TRUFFLE FOR EACH COURSE

### ALBESE / BEEF

Thinly Sliced Marinated Beef Tenderloin

Shaved Black Truffle

34.-

### BURRATA

Burrata Cheese filled with Black Truffle Puree

Shaved Black Truffle

(For 2 guests) 68.-

### TAGLIATELLE AL NERO

Homemade Tagliatelle Pasta

3 Years Vintage Parmigiano Cheese

Shaved Black Truffle

34.-

### GNOCCHI AL NERO

Homemade Potato Dumpling Gnocchi

Light Cheese Fondue • Shaved Black Truffle

27.-

### MANZO

Seared 150 Gram Wagyu Beef Rib-Eye

Mixed Mushroom • Shaved Black Truffle

68.-

## inizio

starters

<b>AFFETTATI</b>	Chef Selection Cold Cuts • Pickles	24.-
<b>PECORINO</b>	Seared Black Truffle Cheese • Slow Cooked Pear	24.-
<b>TEGAMINO</b>	Pan-Fried Eggs • Black Truffle Puree • Cheese	22.-
<b>BURRATA</b>	250 gr Cheese • Tomato • Oregano • Basil Suggested For 2 Guests	38.-
<b>TONNO</b>	Tuna Carpaccio • Green Leaf Salad	24.-
<b>FOIE GRAS</b>	Caramelized Onion • Pepper • Coffee Crumble	29.-
<b>CARPACCIO</b>	Knife-cut Raw 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 • Mixed Seafood • Tomato Broth • Orange	16.-

## risotto

carnaroli rice

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

## 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.-

## 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 Herb • Orange	26.-

## pesce

fish

<b>MERLUZZO</b>	Cod Fish • Rosemary Potato • Vintage Balsamico	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 • Potatoes • Parsley Sauce • Lemon Zest • Paprika	46.-

## carne

meat

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

# GRILLERY

USING OAKWOOD FIRED OVEN

## dry aged

Cooking Time 45 minutes

### holstein beef

Brawley, California, USA

Source-Verified & Sustainable "Farm To Fork"

#### O.P. RIB "FIORENTINA"

400 days Grain-Fed

Dry Aged in Butter up to 60 Days

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

### short-horn beef

Tasmania, Australia

Young Prime Cow • 200 days Grain-Fed

Marbling Score 2+

#### TOMAHAWK

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

TENDERLOIN 350gr ... 72.-



Our Meats and Salumi are wet-aged for 2 weeks then dry-aged for 2 or more weeks in Oso's own meat lockers.

## meats

#### ANATRA

##### GRILLED DUCK BREAST 250gr

Marinated in Whisky • Pork Bacon ... 48.-

USA • 31days Fed

Premium Soy Maraud Corn

Raised Naturally • No Hormone & Antibiotic

#### ABBACCHIO

##### GRILLED SPRING LAMB

4 Pieces ... 48.-

Canterbury, New Zealand

Grass-fed • Naturally Free-range

No Hormone & Antibiotic

## side dish

contorno Serving For 1 Guest

Mashed Potatoes ... 8.-

Crushed Potato • Salami ... 8.-

Mixed Salad ... 8.-

Tomato Salad ... 8.-

Roasted Rosemary Potatoes ... 8.-

Grilled Green Asparagus ... 8.-

Poached Broccoli ... 8.-

Sautéed Spinach Leaf ... 8.-

# 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 • Mascarpone • Coffee • Biscuits • Cacao	15.-
<b>BABÀ</b> Neapolitan Babà Sponge Cake • Mascarpone Mousse	15.-

## caldi

hot  
cooking time  
10 minutes

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



# 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

## bra tenero

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

## gorgonzola

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

## taleggio

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

## ubriaco al barbera

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

## grana padano



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



## 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.

## 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.

