
OSO SIMPLY

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



Our **meats** are source verified and sustainable –
from 'farm to fork'.

Special cuts collection of beef and salumi,
wet-aged for 2 weeks then dry aged in OSO's own meat lockers.

Our **vegetables** are Non-GMO,
organic and sustainable-sourced from growers to guest.

Our **fish and seafood** are fresh wild-caught from sustainable sources.

CHEF'S SURPRISE



1573 "Spring" Giuseppe Arcimboldo

Unique dishes across North to South of Italy, from Milan, to Piemonte, to Sicily to Venice.

Dishes based on the daily arrival of Mother Nature's four seasons' fresh produce.

5 course 80.-

6 course 91.-

7 course 102.-

8 course 113.-

Please inform us of any food allergies/dietary restriction.

Gluten-Free, Vegetarian & No Pork & Lard options available.

CAVIAR

OSCIETRA Sturgeon
France

30g 90.-

100g 270.-

Served On Ice With:

Sour Crème

Fresh Blinis

CHAMPAGNE

LAURENT PERRIER

Grand Siècle Champagne, N.V

Glass 60.-

Bottle 290.-

More Champagnes & Spumantes available in OSO's wine menu.

ATLANTIC LIMPET CLAM



Originally from the North American East Coast, the Atlantic Limpet was introduced to the French coast line on D-Day in June 1944, stuck to hulls of military ships.

OSO is the one of the first restaurant to offer the opportunity to discover this new Limpet Clam.

Atlantic Limpet Clam *with*
Angel Hair Pasta
Basil Pesto • Pink Pepper

24.-

inizio

starters

AFFETTATI	Chef Selection Cold Cuts • Pickles	24.-
BRESAOLA	Cured Beef Tenderloin • Wild Rucola • Pear • Orange Zest	24.-
PECORINO	Seared Black Truffle Cheese • Slow Cooked Pear	24.-
TEGAMINO	Pan-Fried Eggs • Black Truffle Puree • Cheese	22.-
BURRATA	250 gr Cheese • Tomato • Oregano • Basil Suggested For 2 Guests	38.-
CARPACCIO	Raw Beef Tenderloin • Porcini Mushroom Crème	24.-
FOIE GRAS	Cauliflower Puree • Crispy Ostia Bread	29.-

insalata

salad

MISTA	Mixed Leaf • Cumin-Lemon Dressing • Crispy Parmigiano	16.-
SPINACI	Spinach Leaf • Salmon Caviar • Figs Pearl Dressing	16.-
AVOCADO	Boiled Egg • Green Leaf • Sesame	19.-
TONNO	Raw Tuna Carpaccio • Leaf Salad • Beetroot Dressing	24.-

zuppa

soup

PORCINI	Mushrooms • Bread Crouton	16.-
CIOPPINO	Prawns Spicy Bisque • Tomato Broth • Orange	16.-

risotto

carnaroli rice

TARTUFO	Mascarpone • Black Truffle Puree	28.-
NERO	Squid Ink • Sea Urchin • Marjoram Herb	28.-

pasta

secca

durum wheat
d.o.c.
GRAGANO



SPAGHETTI	Seafood • Fish • Pepperoncino Chilli • Tomato	24.-
RIGATONI	Braised Venison Ragout • Red Wine	24.-
ANGEL HAIR	Crab Meat • Chilli • Tomato • Garlic	24.-
PENNE	Broccoli • Sun-Dried Tomatoes • Cappers • Chilli	24.-

pasta

fresca

home made

FETTUCCINE	Lobster • San Marzano • Basil	35.-
STRACCI	Whole Wheat Pasta • Wild Boar • Cheese	29.-
RAVIOLI	Veal • Cheese Fondue • Mushrooms	24.-
ORECCHIETTE	Prawns • Its Own Bisque • Marjoram Herb • Orange	26.-

pesce

fish

MERLUZZO	Cod Fish • Rosemary Potato • Vintage Balsamico	42.-
AL SALE	Whole Sea Bream • Broccoli Baked in Sea Salt Crust • 35 Minutes Cooking Time	42.-
BRANZINO	Sea Bass • Deep Sea Water • Olives Tomato • Broccoli	35.-
NASELLO	Patagonian Toothfish • Tomato • Cappers • Broccoli Baked On Wood Fire	46.-

carne

meat

MILANESE	Breaded Veal Chop • Tomato • Rucola • Lemon	48.-
FILETTO	Beef Tenderloin • Black Truffle • Green Asparagus	48.-
MAIALE	Slow Cooked Pork Belly • Black Figs • Red Wine • Honey	35.-
IBERICO	Slow Cooked Pork Jowl • Whole Black Truffle • Leek	48.-

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.-



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 ... 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

side dish

contorno **Serving For 1 Guest**

Mashed Potatoes ... 8.-

Grilled Green Asparagus ... 8.-

Sautéed Spinach Leaf ... 8.-

Roasted Rosemary Potatoes ... 8.-

Poached Broccoli ... 8.-

Mixed Salad ... 8.-

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

First mentioned in a book on the XVIII century

Ubrico di 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 centre

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 centuries ago.

Formaggio Di Fossa

Goat's milk 3 months

Hard spicy and intense

Born in 1495 at Sogliano village mature for 3 months 3 meters underground.

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 WINES

A COLLECTION OF
SELECTIO
FINE WINES & SPIRITS MERCHANT

MOSCATO & PASSITO

ITALY

2041	MACULAN	"Acinobili" 375 ml	2004	Veneto	172.-
2040	MACULAN	Moscato Passito "Dindarello" 375 ml	2012	Veneto	78.-
2062	LA CAUDRINA	Moscato d'Asti	2014	Piemonte	66.-

SAUTERNES

BORDEAUX

2099	CHATEAU SUDUIRAUT	Sauternes 375 ml	1958		258.-
2010	CHATEAU COUTET	Sauternes 375 ml	1982		186.-
2098	CHATEAU SUDUIRAUT	Sauternes 375 ml	1983		188.-
2091	CHATEAU FILHOT	Sauternes 375 ml	1989		188.-
2097	CHÂTEAU D' YQUEM	Sauternes 375 ml	2001		868.-
2102	CHÂTEAU DOISY DAENE	Sauternes	2003		152.-
2100	CHÂTEAU COUTET	Barsac	2007		180.-
2103	CHÂTEAU RIEUSSEC	Carmes de Rieussec	2008		120.-
2103	CHÂTEAU RIEUSSEC	Carmes de Rieussec,	2011		120.-

PORT

PORTUGAL

5302	TAYLOR'S	Fine Ruby	N.V		120.-
5310	COCKBURN'S	Vintage	1963		480.-
5311	DOW'S	Vintage Port	1963		410.-
5312	QUINTA DO NOVAL	Vintage	1963		480.-
5313	WARRE'S	Vintage Port	1966		410.-
5314	COCKBURN'S	Vintage	1967		470.-
5308	TAYLOR'S	Vintage	1970		420.-
5307	DOW'S	Vintage Port	1983		320.-
5305	DOW'S	Vintage Port	1985		350.-
5306	PORTO BARÃO DE VILAR	Colheita Aged Wood Cask	1990		230.-
5309	GRAHAM'S	Vintage Port	1994		350.-

DESSERT

gelati

ice cream

FIOR DI LATTE	Milk - Vanilla	6.- per scoop
NOCCIOLE	Hazelnut	
CIOCCOLATO	70% Dark Chocolate	

sorbetti

sherbet

YUZU	Yuzu	6.- per scoop
FRAGOLA	Strawberry	
COCCO	Coconut Water	

freddi

cold

PANNA COTTA	Double Cream Flan • Caramelized Black Pepper	14.-
RICOTTA	Steamed Fresh Ricotta Cheese in a pot • Marinated Strawberry	14.-
TIRAMISU	1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao	15.-

caldi

hot
cooking time
10 minutes

CROSTATATA	70% Dark Chocolate Tart • Milk Ice Cream	16.-
D'ARANCIO	White Chocolate • Orange Grand Marnier Cake	14.-
MIELE	Honey Beetroot Cake • Caramelized Red Wine	14.-
PANETTONE	Half-Baked Panettone Cake • Mascarpone Mousse Chocolate Sauce	15.-