

OSO LUNCH

\$38++ 3 Course • \$48++ 4 Course
select from any of the below courses

Wines of the Week

By the Glass

SPARKLING WINE

Villa Crespia
Brut Franciacorta
\$17++

Billecart-Salmon
Brut
\$24++

Laurent Perrier
Grand Siecle Champagne
\$60++



WHITE WINE

Oyster Bay, New Zealand
Sauvignon Blanc 2018
\$13++

Roccolo Grassi
"Veneto" Soave 2015
\$15++

Pedroncelli
Chardonnay, Sonoma County
2015
\$16++



RED WINE

Fantini d' Abruzzo
Montepulciano 2017
\$13++

Big, Fat & Gutsy, Arakoon
Shiraz, McLaren Vale, Australia
2015
\$18++

Tenuta di Valgiano, Palistorti
Sangiovese/Merlot/Syrah, 2012
\$18++

Domenico Clerico
Barolo, 2013
\$24++

Antinori, Pian Delle Vigne
Pian Delle Vigne
Brunello di Montalcino, 2013
\$29++

antipasti

CLASSIC OSO

Mixed Cold Cut with Mortadella, Salami & Parma Ham

Or

STARTER

Salmon Mousse in Tomato, its Own Water

Or

ENTREE

Braised Chanterelle Tuscan "Finferli" Mushroom
in "Acqua Cotta" with Bruschetta

Or

SOUP

Thick & Creamy Pumpkin Soup, Orange Zest

pasta

from GRAGANO, NAPLES



RAVIOLO

Vegetarian Italian Porcini Mushroom Ravioli,
Parmigiano

Or

PENNE INTEGRALI

Whole Wheat Penne
With Braised Goose Leg in Gremolata

secondo

VEGETARIAN

Slow Cooked Japanese Matzutake Mushrooms
Served with Purple Mashed Potato

Or

FISH

Seabass, Scallops & Prawns
Cooked with Creamy French Morel Mushroom

Or

MEAT

Oak Wood Grilled Wagyu Beef Sirloin
With Green Asparagus

dolci

CHEESE

6 Months Cow Toma with Black Truffle

Or

MOUSSE

Mascarpone & Panettone Mousse,
White Chocolate

Or

CHOCOLATTE

Uncooked 70% Dark Chocolate,
Caramelized Espresso Sauce