



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

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

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

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

No added chemical flavour enhancers or artificial chemicals and additives are used.



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

"Fresh Ingredients has twenty four qualities, one each hour.

Our Mission is to Ensure guests savour each and every quality."

Diego Chiarini, Cook / Owner

"I strive to make our guests happy since I'm always very happy to see them."

Stephane Colleoni, Waiter / Owner

CARPACCIO

Named after Venetian artist, Vittore Carpaccio, 1520

Popularised by Giuseppe Cipriani in 1963

CRUDO

Raw Beef Tenderloin • Black Truffle Puree
Crushed Hazelnuts

24.-

TONNO

Raw Tuna • Beetroot • Balsamico • Orange
Chives • Crushed Pistachio

24.-

SPIGOLA

Raw Sea Bass • Green Apple • Watercress Juice
Colatura Di Alici Oil

24.-

POLPO

Cooked Octopus • Parsley Juice
Red Shallot Vinegar • Orange

24.-



1573 "Spring" Giuseppe Arcimboldo

CAVIAR

OSCIETRA Sturgeon, France

Served On Ice with
Sour Crème & Fresh Blinis

30g 90.-

100g 270.-



Grand Siècle Champagne, N.V

Glass 60.-

Bottle 290.-

IBÉRICO



El trabajo de una familia

SPANISH IBÉRICO

Pork Shoulder

*Hand-cut from the
famous black-footed Spanish pig,
acorn-fed, free-range*

100g 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.-
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.-
GRANCHIO	Deep Sea Red Crab • Amalfi Lemon • Cress Salad	19.-

zuppa

soup

GIORNO	Daily Seasonal Soup of the day	16.-
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 • Grated Bottarga	28.-

pasta

secca

durum wheat
d.o.c.
GRAGANO

SPAGHETTI	Seafood • Fish • Pepperoncino Chilli • Tomato	24.-
RIGATONI	Braised Goose "Oca" Ragout • Gremolata Herbs	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.-

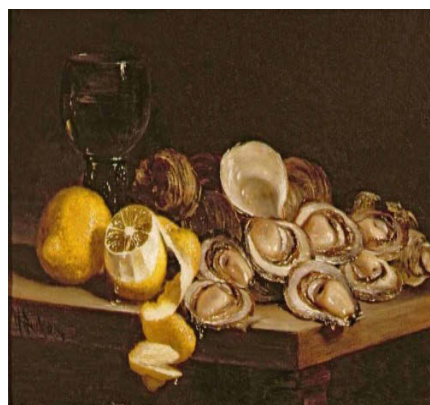


ATLANTIC LIMPET CLAM

Angel Hair Pasta
Basil Pesto • Pink Pepper ... 24.-

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 one of the first restaurants to serve this new Limpet Clam in our menu.



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.-
SARDE	Sicilian Sardines • Baked On Wood Fire Fresh wild catch airflown from Sicily depends on availability	35.-

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 • Macallan 12yr Sherry Oak • Leek	48.-
ANATRA	Deboned Goose Leg • Sweet Corn • Mashed Potato	35.-

The
MACALLAN

GRILLERY

USING OAKWOOD FIRED OVEN

dry
aged

Dry Aged in Butter up to 60 Days in Oso's own meat lockers
Wet-aged 2 weeks • **Cooking Time 45 minutes**

FIorentina

Holstein Beef, Brawley, California, USA

Source-Verified & Farm to Fork

400 days Grain-Fed

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

TOMAHAWK

Tasmania, Australia

Source-Verified & Sustainable

200 days Grain-Fed

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

ABBACCHIO

GRILLED SPRING LAMB 250gr ... 48.-

Canterbury, New Zealand

Naturally Free-range

side dish

contorno

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

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 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

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.-
NEAPOLITAN BABY BABÀ	Sponge Cake • Limoncello liquor • Mascarpone Mousse An authentic recipe for Limoncello connoisseurs	16.-

caldi

hot
cooking time
10 minutes

CROSTATA	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.-