



CLICK HERE  
TO RESERVE  
A TABLE

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

<b>AFFETTATI</b>	Chef Selection Cold Cuts • Pickles	24.-
<b>BRESAOLA</b>	Cured Beef Tenderloin • Wild Rucola • Pear • Orange Zest	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 <b>Suggested For 2 Guests</b>	38.-
<b>FOIE GRAS</b>	Cauliflower Puree • Crispy Ostia Bread	29.-

## insalata

salad

<b>MISTA</b>	Mixed Leaf • Cumin-Lemon Dressing • Crispy Parmigiano	16.-
<b>SPINACI</b>	Spinach Leaf • Salmon Caviar • Figs Pearl Dressing	16.-
<b>AVOCADO</b>	Boiled Egg • Green Leaf • Sesame	19.-
<b>GRANCHIO</b>	Deep Sea Red Crab • Amalfi Lemon • Cress Salad	19.-

## zuppa

soup

<b>GIORNO</b>	Daily Seasonal Soup of the day	16.-
<b>PORCINI</b>	Mushrooms • Bread Crouton	16.-
<b>CIOPPINO</b>	Prawns Spicy Bisque • Tomato Broth • Orange	16.-



# risotto

carinaroli rice

<b>TARTUFO</b>	Mascarpone • Black Truffle Puree	28.-
<b>NERO</b>	Squid Ink • Sea Urchin • Marjoram Herb • Grated Bottarga	28.-

# pasta

## secca

durum wheat  
d.o.c.  
GRAGANO

<b>SPAGHETTI</b>	Seafood • Fish • Pepperoncino Chilli • Tomato	24.-
<b>RIGATONI</b>	Braised Goose "Oca" Ragout • Gremolata Herbs	24.-
<b>ANGEL HAIR</b>	Crab Meat • Chilli • Tomato • Garlic	24.-
<b>PENNE</b>	Broccoli • Sun-Dried Tomatoes • Cappers • Chilli	24.-

# pasta

## fresca

home made

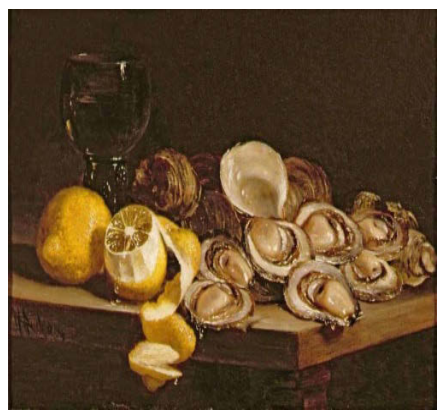
<b>FETTUCCINE</b>	Lobster • San Marzano • Basil	35.-
<b>STRACCI</b>	Whole Wheat Pasta • Wild Boar • Cheese	29.-
<b>RAVIOLI</b>	Veal • Cheese Fondue • Mushrooms	24.-
<b>ORECCHIETTE</b>	Prawns • Its Own Bisque • Marjoram Herb • Orange	26.-



### 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



<b>MERLUZZO</b>	Cod Fish • Rosemary Potato • Vintage Balsamico	42.-
<b>AL SALE</b>	Whole Sea Bream • Broccoli • Baked in Sea Salt Crust <b>35 Minutes Cooking Time</b>	42.-
<b>BRANZINO</b>	Sea Bass • Deep Sea Water • Olives • Tomato • Broccoli	35.-
<b>SARDE</b>	Sicilian Sardines • <b>Baked On Wood Fire</b> Fresh wild catch airflown from Sicily depends on availability	35.-

# 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.-
<i>The</i> <b>MACALLAN</b> <b>IBERICO</b>	Slow Cooked Pork Jowl • Macallan 12yr Sherry Oak • Leek	48.-
<b>ANATRA</b>	Deboned Goose Leg • Sweet Corn • Mashed Potato	35.-

# 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

CLICK HERE  
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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	<b>MACULAN</b>	"Acinobili" 375 ml	2004	Veneto	172.-
2040	<b>MACULAN</b>	Moscato Passito "Dindarello" 375 ml	2012	Veneto	78.-
2062	<b>LA CAUDRINA</b>	Moscato d'Asti	2014	Piemonte	66.-

## SAUTERNES

BORDEAUX

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

## PORT

PORTUGAL

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



# DESSERT

## gelati

ice cream

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

## 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>RICOTTA</b> Steamed Fresh Ricotta Cheese in a pot • Marinated Strawberry	14.-
<b>TIRAMISU</b> 1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao	15.-
<b>NEAPOLITAN BABY BABÀ</b> Sponge Cake • Limoncello liquor • Mascarpone Mousse <b>An authentic recipe for Limoncello connoisseurs</b>	16.-

## caldi

hot  
cooking time  
10 minutes

<b>CROSTATATA</b> 70% Dark Chocolate Tart • Milk Ice Cream	16.-
<b>D'ARANCIO</b> White Chocolate • Orange Grand Marnier Cake	14.-
<b>MIELE</b> Honey Beetroot Cake • Caramelized Red Wine	14.-