



wines

by the Glass

ITALIAN BEER

Menabrea Lager Draft

\$10⁺⁺



SPARKLING WINE

Bottega Prosecco
Extra Brut N.V. Veneto

\$10⁺⁺



WHITE WINE

Fantini Pinot Grigio
D'abruzzo

\$10⁺⁺



RED WINE

Fantini Montepulciano
D'abruzzo

\$10⁺⁺

All prices are subject to
10% service charge & the prevailing taxes

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

antipasti

CLASSIC OSO

Mixed Cold Cut with Mortadella, Pancetta & Parma Ham

Or

STARTER

Napolitain Cherry Tomato
marinated in Spicy Gazpacho & Prawns

Or

ENTREE

Pan Fried Foie Gras in Cubes served with Beetroot Cake

Or

SOUP

Thick & Creamy Roasted Cauliflower Soup, Avruga Caviar

pasta



PENNE PASTA

with Eggplant Pulp-Garlic-Chilli & Lemon Zest

Or

ANGEL HAIR PASTA from GRAGNANO
with Basil Pesto Sauce & Raw Marinated Tuna

secondo

VEGETARIAN

Pan-Fried Half Broccolo with Pepper-Sicilian Cappers

Or

FISH

Roasted Seabass Fillet with Black Garlic Crust &
Green Peas Puree

Or

MEAT

Baked Pork Bacon Pancetta Cake
With Potato-Porcini Mushrooms

Or

BEEF

(Additional \$12)

Oakwood Grilled RARE Prime U.S. Beef Sirloin,
Green Asparagus & Potato Ratté

dolci

CHEESE

6 Months Cow Toma with Black Truffle

Or

FRUIT

Baked Black Figs in Almond Cake, Brulee Wine Sauce

Or

CHOCOLATTE

70 % Dark Chocolate Frozen Parfait, Caramelized Espresso