

OSO LUNCH

\$38++ 3 Course

Select from any of the below courses



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

CLASSIC OSO's

Cold cut with Mortadella, Salame and Parma ham

Or

SALAD

Buffalo Mozzarella, Basil Pesto, Green Leaf Salad

Or

ENTREE

Pan Fried Foie Gras in Cubes, Pumpkin, Chestnuts

Or

SOUP

Thick and Creamy Carrot-Ginger Soup with Crabmeat



PENNE PASTA

With Braised Pork Ragout on White Wine

Or

ANGEL HAIR PASTA from GRAGNANO

Fresh Goat Cheese-Pink Pepper Modern "Cacio-Pepe"

Or

SEAFOOD

Pan Fried Soft Shell Shrimp
with "Chiodini" Mushroom and Chilli "Diavola" Style

Or

MEAT

Braised Veal Cheek in Red Wine "Brulee",
Soft Polenta Corn

Or

BEEF

(Additional \$\$15)

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



CHEESE

6 Months Cow Toma with Black Truffle

Or

FRUIT

Marinated Mixed Berries with Balsamico, Whipped Cream

Or

Classic Oso's

Double Cream Panna with Strawberry Coulis