



wines

by the Glass

SPARKLING WINE

Piccini Prosecco Brut, N.V.

\$10⁺⁺



WHITE WINE

Fantini Pinot Grigio
D'abruzzo

\$10⁺⁺



RED WINE

Masciarelli Montepulciano
D'abruzzo 2015

\$10⁺⁺



ITALIAN BEER

Menabrea Lager Draft

\$10⁺⁺

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

OSO LUNCH

\$38⁺⁺ 3 Course

Select from any of the below courses

CLASSIC OSO's

Cold cut with *Mortadella, Salame* and *Parma ham*

Or

STARTER

Thick Beef Tenderloin Carpaccio gratinated open flame
With *Parmigiano-Cappers*

Or

ENTREE

Vegetarian Tomato, its own juice filled with
mixed *Vegetables Tartar "Scapece"* (V)

Or

SOUP

Thick, Creamy Cauliflower Soup with *Avruga Caviar*



GNOCCHI Potato Dumpling

In classic *Piemonte's Gorgonzola-Parsley Sauce*

Or

ANGEL HAIR PASTA

 from GRAGNANO

Mixed Mushrooms in Garlic, Olive Oil, Chilli (V)

Or

FISH

Seabass Fillet cooked in *Cetara's Anchovies Oil Broth,*
Lemon served with *Cherry Tomatoes*

Or

MEAT

Slow Cooked Tuscan Milk-Fed Pork Rack,
With *Rosemary, Carrot-Cumin*

Or

BEEF

(Additional \$15)

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



CHEESE

"Pecorino Romano" Sheep Milk served with *Honey*

Or

Semifreddo

Sicilian Pistachio Frozen Parfait, Strawberries Coulis

Or

CHOCOLATE

Hazelnut And Chocolate Mousse