



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

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

**OSO PHILOSOPHY**

"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.-

## MARE

Cooked Mixed Seafood • Aniseed  
Fennel • Cardamom Dressing

24.-

## POLPO

Cooked Mediterranean Octopus  
Watermelon-Chilli Dressing

24.-



1573 "Spring" Giuseppe Arcimboldo

# CAVIAR

**OSCIETRA** Sturgeon, France

Served on Ice with  
Sour Crème and Fresh Blinis

30g 90.-

100g 270.-



Grand Siècle Champagne, N.V

Glass 60.-

Bottle 290.-

# IBÉRICO



*El trabajo de una familia*

**SPANISH IBÉRICO**

Pork Leg

*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>	Pan-Fried • Onions • Red Currant-Red Wine Sauce	29.-
<b>FRITTO</b>	Classic Deep Fried Calamari • Spicy Sauce	24.-

## insalata

salad

<b>RUCOLA</b>	Wild Rucola Leaf • Balamico - Orange Zest • Crispy Grana Padano	16.-
<b>SPINACI</b>	Spinach Leaf • Yogurt – Cumin – Orange	16.-
<b>ROSSA</b>	Beetroot Leaf • Blueberry Dressing	16.-

## zuppa

soup

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

## risotto

carnaroli rice

<b>TARTUFO</b>	Mascarpone • Black Truffle Puree	28.-
<b>ORO</b>	Iranian Saffron Pistil • Red Wine Reduction	28.-

## pasta secca

durum wheat  
d.o.c.  
GRAGANO



<b>SPAGHETTI</b>	Seafood • Fish • Pepperoncino Chilli • Tomato	24.-
<b>ANGEL HAIR</b>	Crab Meat • Chilli • Tomato • Garlic	24.-
<b>RIGATONI</b>	Piemontese Rabbit Ragout • Thyme San Remo Black Olives	26.-
<b>PENNE</b>	Broccoli • Sun-Dried Tomatoes • Cappers • Chilli	24.-

## pasta fresca

homemade

<b>FETTUCCINE</b>	Lobster • San Marzano Tomatoes • 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 • Orange • Marjoram Herb	26.-
<b>PLIN</b>	Flat Small Ravioli • Herbs • Parmigiano • Black Pepper	24.-

## pesce

fish



<b>MERLUZZO</b>	Roasted Cod Fish • Cauliflower • Broccoli	42.
<b>AL SALE</b>	Whole Sea Bream • Broccoli • Baked in Sea Salt Crust • <b>35 Minutes Cooking Time</b>	42.-
<b>BRANZINO</b>	Roasted Sea Bass • Black Garlic – Squid Ink • Green Peas	35.-
<b>PIOVRA</b>	Grilled Octopus Tentacle • Black Pepper Lemon Mashed Potato	35.-

## carne

meat

<b>MILANESE</b>	Breaded Veal Chop • Tomatoes • Rucola • Lemon	48.-
<b>FILETTO</b>	Beef Tenderloin • Black Truffle Puree • Green Asparagus	48.-
<b>MAIALE</b>	Slow Cooked Pork Belly • Black Figs • Red Wine • Honey	35.-
<b>ANATRA</b>	Deboned Duck Leg • Sweet Polenta Corn	35.-

## GRILLERY

USING OAKWOOD FIRED OVEN

dry  
aged

Wet-aged for 2 weeks and Dry-aged for 2 weeks in OSO's Meat Lockers  
**Cooking Time 45 minutes**

<b>TOMAHAWK</b>	1.5 kg (For 2 - 3 Person) Tasmania, Australia • 200 days Grain-fed • Source-Verified & Sustainable	188.-
<b>ABBACCHIO GRILLED SPRING LAMB</b>	250gr Canterbury, New Zealand • Naturally Free-range	48.-

### contorno

side dish

Mashed Potatoes	8.-	Grilled Green Asparagus	8.-
Sautéed Spinach Leaf	8.-	Roasted Rosemary Potatoes	8.-
Sautéed 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 the 18<sup>th</sup> century.

## Umbriaco ai 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

SELECTED FINE WINES & SPIRITS IMPORTED BY SELECTIO  
FEATURED IN OSO'S WINE LIST AVAILABLE FOR TAKE-AWAY

## SAUTERNES

### BORDEAUX

2088	<b>CHÂTEAU D' YQUEM</b>	Sauternes	2008	968.-
2097	<b>CHÂTEAU D' YQUEM</b>	Sauternes 375 ml	2001	868.-
2102	<b>CHÂTEAU DOISY DAENE</b>	Sauternes	2003	152.-
2093	<b>CHÂTEAU RAYNE VIGNEAU</b>	Sauternes	1986	188.-
2093	<b>CHÂTEAU RAYNE VIGNEAU</b>	Sauternes	1988	188.-
2100	<b>CHÂTEAU COUTET</b>	Sauternes, Barsac	2007	180.-
2095	<b>CHÂTEAU COUTET</b>	Sauternes, Barsac	1989	288.-
2094	<b>CHÂTEAU D'ARCHE</b>	Sauternes	1989	188.-
2104	<b>CHÂTEAU RIEUSSEC</b>	Rieussec, Half Bottle	1983	178.-
2104	<b>CHÂTEAU RIEUSSEC</b>	Rieussec, Half Bottle	1988	178.-
2053	<b>CHÂTEAU RIEUSSEC</b>	Rieussec, Sauternes	2011	138.-

## PORT

### PORTUGAL

5302	<b>TAYLOR'S</b>	Fine Ruby	N.V	120.-
5312	<b>TAYLOR'S</b>	Vintage Port	1963	580.-
5308	<b>TAYLOR'S</b>	Vintage Port	1970	389.-
5303	<b>TAYLOR'S</b>	Vintage Port	1975	540.-
5310	<b>TAYLOR'S</b>	Vintage Port	1997	298.-
5311	<b>TAYLOR'S</b>	Vintage Port	200	288.-
5313	<b>WARRE'S</b>	Vintage Port	1966	410.-
5314	<b>COCKBURN'S</b>	Vintage Port	1967	470.-
5312	<b>COCKBURN'S</b>	Vintage Port	2000	190.-
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.-
5302	<b>GRAHAM'S</b>	Vintage Port	1997	488.-

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

# DESSERT

## gelati

gelato	<b>CIOCCOLATO</b>	85% Dark Chocolate	6.- per scoop
	<b>CARAMELLO</b>	Salted Caramel	
	<b>CREMA</b>	Milk – Vanilla	

## sorbetti

sherbet	<b>FRAGOLA</b>	Strawberry – Basil	6.- per scoop
	<b>YUZU</b>	Japanese Yuzu	
	<b>MANGO</b>	Alphonso mango from India	

## cioccolato

chocolate	<b>CROSTATA</b>	Baked 85% Dark Chocolate Tart • Crema Ice Cream <b>10 Minutes Cooking Time</b>	16.-
	<b>1895 Recipe</b>	Baked 85% Dark Chocolate • Black Truffle Puree <b>10 Minutes Cooking Time</b>	16.-
	<b>GIANDUJA</b>	Milk-Hazelnut Chocolate • Frangelico Liquor Sauce <b>from Diego's childhood memories in Piemonte</b>	14.-

## dolci

classic	<b>PANNA COTTA</b>	Double Crème Vanilla Flan • Roasted Black pepper	14.-
	<b>TIRAMISU</b>	1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao	15.-
	<b>MIELE</b>	Honey Beetroot Cake • Caramelized Red Wine	14.-
	<b>ASPIC</b>	Moscato Wine & Raspberry In Jelly Timbale • Yogurt Sauce	14.-