



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 24.-
Crushed Hazelnuts

TONNO

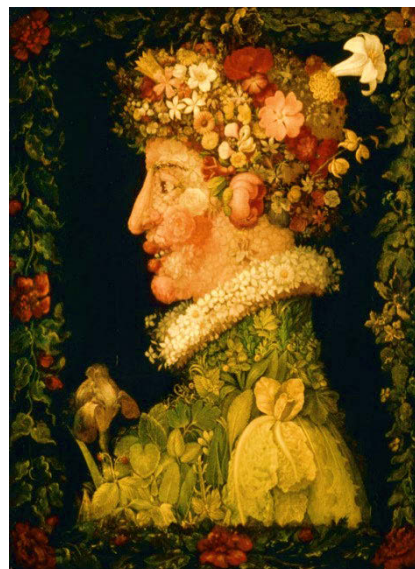
Raw Tuna • Beetroot • Balsamico 24.-
Orange • Chives • Crushed Pistachio

POMODORO

Tomato Carpaccio • Burrata-Basil Gelato 24.-

CERVO

New Zealand Venison • 24.-
Smoked Gelato as Sauce



1573 "Spring" Giuseppe Arcimboldo

BLACK CAVIAR

Served on Ice with Cucumber and Fresh Blinis



RUSSIAN CAVIAR

The classical pearl with a perfect combination of taste and texture, that reminds what is a good caviar all about.

- Siberian Sturgeon Caviar
- Packed from a single fish
- From black to grey
- Average size is 2.8 mm

50g ... 128.- • 100g 256.-



TRADITIONAL CAVIAR

A new and modern approach combining the old traditions creates bouquet of delicious taste.

- Siberian Sturgeon Caviar
- Packed from a single fish
- From black to grey
- Average size is 2.8 mm

50g ... 138.-



MAJESTIC CAVIAR

An amazing grain size equal to which it is difficult to find even on the shores of the Caspian Sea in present days.

- Hybrid Sturgeon Caviar
- Packed from a single fish
- Darkish Jade Green
- Average size is 3.3 mm

50g ... 148.- • 100g 296.-



SAVORY CAVIAR

Matured caviar, rich in abundant play of many notes of taste, truly immerses in the world of old sensations.

- Russian Sturgeon Caviar
- Packed from a single fish
- Grey with a tint of gold
- Average size is 3.2 mm

50g ... 158.-

inizio

starters

| | | |
|------------------|---|------|
| AFFETTATI | Chef Selection Cold Cuts • Pickles | 24.- |
| IBÉRICO | 100 grams • Hand-cut from the famous black-footed Spanish Pork Leg Acorn-fed, Free-range | 24.- |
| BRESAOLA | Cured Beef Tenderloin • Wild Rucola • Pear • Orange Zest | 24.- |
| PECORINO | Seared Black Truffle Cheese • Slow Cooked Pear | 24.- |
| TEGAMINO | Pan-Fried Eggs • Black Truffle Puree • Cheese | 22.- |
| BURRATA | 250 gr Cheese • Tomato • Oregano • Basil Suggested For 2 Guests | 38.- |
| FOIE GRAS | Pan-Fried • Onions • Red Currant-Red Wine Sauce | 29.- |
| FRITTO | Sicilian Deep-Fried Baby Calamari • Spicy Sauce | 24.- |

insalata

salad

| | | |
|----------------|--|------|
| RUCOLA | Wild Rucola Leaf • Cheese Cracker • Homemade Red Wine Vinaigrette • Blueberry | 16.- |
| SPINACI | Spinach Leaf • Pumpkin • Black Truffle Dressing | 20.- |
| MISTA | Mixed Green Leaf Salad • Balsamico • Nuts • Grated Parmigiano | 16.- |

zuppa

soup

| | | |
|-----------------|--|------|
| GIORNO | Daily Seasonal Soup of the day | 16.- |
| MAIS | Sweet Corn Soup • Smoked Paprika • Bread Crouton | 16.- |
| CIOPPINO | Prawns Bisque • Tomato • Orange Zest | 16.- |

risotto

carnaroli rice

| | | |
|----------------|---|------|
| TARTUFO | Mascarpone • Black Truffle Puree | 28.- |
| NERO | Baby Squid • Its own Ink "Nero di Seppia" | 28.- |



GRAGNANO
CITTÀ DELLA PASTA

pasta

secca

durum wheat
d.o.c.
GRAGANO

| | | |
|-------------------|--|------|
| SPAGHETTI | Seafood • Fish • Pepperoncino Chilli • Tomato | 24.- |
| ANGEL HAIR | Crab Meat • Chilli • Tomato • Garlic | 24.- |
| RIGATONI | Piemontese Rabbit Ragout • Thyme San Remo Black Olives | 26.- |
| CAPELLI | Slow Cooked Sea Urchin Sauce • Grated Dry Fish Roe "Bottarga" | 29.- |
| PENNE | Broccoli • Sun-Dried Tomatoes • Cappers • Chilli | 24.- |

pasta

fresca

homemade

| | | |
|--------------------|---|------|
| FETTUCCINE | Lobster • San Marzano Tomatoes • Basil | 35.- |
| STRACCI | Whole Wheat Pasta • Wild Boar • Cheese | 29.- |
| RAVIOLI | Veal • Cheese Fondue • Mushrooms | 24.- |
| ORECCHIETTE | Prawns • Its Own Bisque • Orange • Marjoram Herb | 26.- |
| PLIN | Flat Small Ravioli • Mixed Vegetables Ragout "Bolognese" Style | 24.- |

pesce

fish



| | | |
|-------------------|--|------|
| MERLUZZO | Roasted Cod Fish • Cauliflower • Broccoli | 42. |
| AL SALE | Whole Sea Bream • Broccoli • Baked in Sea Salt Crust • 35 Minutes Cooking Time | 42.- |
| BRANZINO | Stewed Seabass • Smoked Eggplant • Sun-dried Tomatoes • Oregano • Lemon Zests | 35.- |
| CAPPESANTE | Hokkaido Sea Scallops Coated with Pancetta Bacon • Pumpkin Puree | 35.- |

carne

meat

| | | |
|-----------------|---|------|
| MILANESE | 300 gr Breaded Veal Chop • Tomatoes • Rucola • Lemon | 52.- |
| FILETTO | 200 gr Beef Tenderloin • Black Truffle Puree • Green Asparagus | 48.- |
| MAIALE | 200 gr Slow Cooked Pork Belly • Black Figs • Red Wine • Honey | 35.- |
| ANATRA | 200 gr Deboned Duck Leg • Sweet Polenta Corn | 35.- |

GRILLERY

USING OAKWOOD FIRED OVEN

dry aged

Cooking Time 45 minutes



| | | |
|--|------------------------------|-------------------------------|
| TOMAHAWK | 1.5 kg (For 2 - 3 Person) | 188.- |
| Wet-aged for 2 weeks & Dry-aged for 2 weeks | | |
| Tasmania, Australia • 200 days Grain-fed | | |
| RIBEYE HOLSTEIN BEEF | 5 generation Family Producer | 300 grams 69.- |
| 60 days dry-aged in 12 years Macallan whisky | | 500 grams 92.- |
| U.S. Premium Natural Beef • 400 days grain-fed | | 1 kilo 178.- |
| No Antibiotics, Hormones Free, Sustainable Practise | | |
| ABBACCHIO GRILLED SPRING LAMB | 250gr | 48.- |
| Canterbury, New Zealand • Naturally Free-range | | |
| CONTORNO | | |
| side dish | Mashed Potatoes 8.- | Grilled Green Asparagus 8.- |
| | Mixed Salad 8.- | Roasted Rosemary Potatoes 8.- |
| | Sautéed Broccoli 8.- | Sautéed Spinach Leaf 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 18th century.

Ubrico al 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 | CHÂTEAU D' YQUEM | Sauternes | 2008 | 968.- |
| 2097 | CHÂTEAU D' YQUEM | Sauternes 375 ml | 2001 | 868.- |
| 2096 | CHÂTEAU D' YQUEM | Sauternes 375 ml | 1989 | 788.- |
| 2093 | CHÂTEAU RAYNE VIGNEAU | Sauternes | 1988 | 188.- |
| 2100 | CHÂTEAU COUTET | Sauternes, Barsac | 2007 | 180.- |
| 2095 | CHÂTEAU COUTET | Sauternes, Barsac | 1989 | 288.- |
| 2094 | CHÂTEAU D'ARCHE | Sauternes | 1989 | 188.- |
| 2053 | CHÂTEAU RIEUSSEC | Rieussec, Sauternes | 2011 | 138.- |

PORT

PORTUGAL

| | | | | |
|------|-------------------|--------------|------|-------|
| 5302 | TAYLOR'S | Fine Ruby | N.V | 120.- |
| 5312 | TAYLOR'S | Vintage Port | 1963 | 580.- |
| 5308 | TAYLOR'S | Vintage Port | 1970 | 389.- |
| 5303 | TAYLOR'S | Vintage Port | 1975 | 540.- |
| 5310 | TAYLOR'S | Vintage Port | 1997 | 298.- |
| 5311 | TAYLOR'S | Vintage Port | 200 | 288.- |
| 5313 | WARRE'S | Vintage Port | 1966 | 410.- |
| 5314 | COCKBURN'S | Vintage Port | 1967 | 470.- |
| 5312 | COCKBURN'S | Vintage Port | 2000 | 190.- |
| 5305 | DOW'S | Vintage Port | 1985 | 350.- |
| 5309 | GRAHAM'S | Vintage Port | 1994 | 350.- |
| 5302 | GRAHAM'S | Vintage Port | 1997 | 488.- |

DESSERT

gelati

gelato

| | | |
|-------------------|---------------------------|---------------|
| CIOCCOLATO | 85% Dark Chocolate | 6.- per scoop |
| CARAMELLO | Salted Caramel | |
| CREMA | Milk – Vanilla 80's Style | |

sorbetti

sherbet

| | | |
|----------------|---------------------------|---------------|
| FRAGOLA | Strawberry – Basil | 6.- per scoop |
| YUZU | Japanese Yuzu | |
| MANGO | Alphonso mango from India | |

cioccolato

chocolate

| | | |
|---------------------|---|------|
| CROSTATA | Baked 85% Dark Chocolate Tart • Crema Ice Cream 10 Minutes Cooking Time | 16.- |
| FORESTA NERA | 85% Venezuelan Single Origin Dark Chocolate • Black Cherries • Black Forest Cake " My Way " | 16.- |
| GIANDUJA | Milk-Hazelnut Chocolate • Frangelico Liquor Sauce <i>from Diego's childhood memories in Piemonte</i> | 14.- |

dolci

classic

| | | |
|--------------------|--|------|
| PANNA COTTA | Double Crème Vanilla Flan • Roasted Black Pepper | 14.- |
| TIRAMISU | 1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao | 15.- |
| MIELE | Honey Beetroot Cake • Caramelized Red Wine | 14.- |
| LIMONE | Oven Baked Lemon-Honey Cake • Limoncello sauce | 14.- |