



## wines

*by the Glass*

### **SPARKLING WINE**

Piccini Prosecco Brut, N.V.

\$10<sup>++</sup>



### **WHITE WINE**

Tasca d'Almerita Bianco,  
Sicilia D.O.C., Chardonnay, 2017

\$10<sup>++</sup>



### **RED WINE**

Riparosso, Montepulciano,  
Abruzzo, Illuminati D.O.C, 2018

\$10<sup>++</sup>



### **ITALIAN BEER**

Menabrea Lager Draft

\$10<sup>++</sup>



### **SPRITZ**

Aperol Spritz

\$12<sup>++</sup>

Pallini Limoncello Spritz

\$12<sup>++</sup>

# Lunch da OSO

**3 Course Lunch \$38<sup>++</sup>**

### **HAM**

Thinly Sliced Mortadella Pork  
cooked with Black Truffle, Truffle Dressing

Or

### **PRAWN**

Classic 60's Prawn Cocktail  
With Aurora Sauce and Green Salad

Or

### **ZUPPA**

Ancient "Zuppa Di Cicerchie" Grass Pea Soup From Umbria,  
Bread Crouton



### **LINGUINE "FROM GRAGNANO"**

Pasta With Pork Belly Ragout in White Wine Sauce Tuscan Style

Or

### **ORECCHIETTE**

Pasta With Recipe 1911 "Alfredo" Parmigiano Sauce  
With Rosemary

Or

### **SEAFOOD**

Pan Fried Sicilian Baby Squid With Pork Salame And Paprika,  
Chopped Broccoli

Or

### **BEEF**

Slow Cooked Beef Cheek In Red Wine  
Served With Carrot-Cumin Puree



### **FORMAGGIO**

Cow Milk Asiago Cheese Gratinated on Open Fire  
Served with Black Figs

Or

### **CAKE**

Honey Cake Served With Caramelized Espresso Sauce

Or

### **CIOCCOLATO**

Gratinated White Chocolate and Lemon  
With Black Pepper Brule Style In A Tart