



STARTER

Poached Crab Meat and Smoked Cauliflower Timbale
With Avruga Caviar-Lemon

&

Pan Fried Foie Gras Served With Onion Comfit

&

Sicilian Deep Fried Baby Calamari Squid

&

Knife Cut Iberico Ham



BIS PASTA

Angel Hair Pasta

With Umbria Black Truffle and Parmigiano

&

Angel Hair Pasta

With Sicilian Sea Urchin Sauce and Grated Dry Bottarga Eggs



MERLUZZO

Deep Sea Cod Fish coated with Black Olives Puree,
Smoked Eggplant Pulp-Sun Dried Tomato



CARNE

Gratinated Wagyu Beef Tenderloin 'Filetto'
Served With Green Asparagus and Pear



DOLCI

Black Truffle Infused Gelato Ice Cream

&

85% Venezuelan Single Origin Dark Chocolate
And Black Cherries "Black Forest My Way"





OSO Degustazione Menu

**Bestsellers from 2004 – 2021
10 dishes in 5 courses**

\$178⁺⁺ per guest