



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



L'Automme
by Giuseppe Arcimboldo 1527

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	28.-
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	24.-
BURRATA	250 gr Cheese • Tomato • Oregano • Basil Suggested For 2 Guests	38.-
FRITTO	Sicilian Deep-Fried Baby Calamari • Spicy Sauce	24.-
FOIE GRAS	Pan-Fried • Onion Confit • Red Current Berry Sauce	28.-

insalata

salad

RUCOLA	Wild Rucola Leaf • Cheese Cracker • Homemade Red Wine Vinaigrette • Blueberry	16.-
SPINACI	Spinach Leaf • Pumpkin • Black Truffle Dressing	20.-

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	35.-
NERO	Baby Squid • Its own Ink "Nero di Seppia"	28.-

pasta

secca

durum wheat
d.o.c.
GRAGANO



SPAGHETTI	Seafood • Fish • Pepperoncino Chilli • Tomato	26.-
ANGEL HAIR	Crab Meat • Chilli • Tomato • Garlic	24.
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	42.-
STRACCI	Whole Wheat Pasta • Wild Boar • Cheese	29.-
RAVIOLI	Veal • Cheese Fondue • Mushrooms	26.-
ORECCHIETTE	Prawns • Its Own Bisque • Orange • Marjoram Herb	26.-
PLIN	Flat Small Ravioli • Mixed Vegetables Ragout "Bolognese" Style	24.-
GNOCCHI	Potato Dumpling • Gorgonzola – Parsley Sauce	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.-


carne

meat	MILANESE	300 gr Breaded Veal Chop • Tomatoes • Rucola • Lemon	54.-
	FILETTO	250 gr Beef Tenderloin • Black Truffle Puree • Green Asparagus	54.-
	MAIALE	200 gr Slow Cooked Pork Belly • Black Figs • Red Wine • Honey	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	9.-	Grilled Green Asparagus 9.-
	Sautéed Spinach Leaf	9.-	Roasted Rosemary Potatoes 9.-

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

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.

Umbriaco 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

Wines

Italy & France

2044	LA PODERINA 37.5 CL	Moscadello, Toscana	2015	98.-
4325	VINSANTO DEL CHIANTI, 50 CL	Trebbiano/Malvasia, Toscana	2007	107.-
2040	MARCHESI DI GRESY	Moscato d'Asti, Piemonte	2019	78.-
2042	PLANETA PASSITO DI NOTO	Moscato, Veneto	2017	76.-
2093	CHÂTEAU RAYNE VIGNEAU	Sauternes	1988	188.-
2093	CHÂTEAU DE RAYNE VIGEAU	Sauternes	2005	188.-
2095	CHÂTEAU COUTET	Sauternes, Barsac	1989	288.-
2096	CHÂTEAU D' YQUEM 37.5 CL	Sauternes, Bordeaux	1998	480.-
2097	CHÂTEAU D' YQUEM	Sauternes, Bordeaux	1989	840.-
2095	CHÂTEAU COUTET	Sauternes, Barsac	1989	228.-
2104	CHÂTEAU RIEUSSEC, 50 CL	Sauternes, Bordeaux	2001	198.-
2099	CHÂTEAU SUDUIRAUT, 50 CL	Sauternes, Bordeaux	2001	198.-

PORT

PORTUGAL

5302	TAYLOR'S	Fine Ruby	N.V	120.-
5312	TAYLOR'S	Vintage Port	1963	580.-
5308	TAYLOR'S	Vintage Port	1970	389.-
5310	TAYLOR'S	Vintage Port	1997	298.-
5311	TAYLOR'S	Vintage Port	2000	288.-
5313	WARRE'S	Vintage Port	1966	410.-
5314	COCKBURN'S	Vintage Port	1967	470.-
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	
CASTAGNA	Chestnut from Piemonte	

sorbetti

sherbet

MIRTILLO	Blueberry	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 from Diego's childhood memories in Piemonte	16.-

dolci

classic

PANNA COTTA	Double Crème Vanilla Flan • Roasted Black Pepper	14.-
TIRAMISU	1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao	15.-
LIMONE	White Chocolate & Amalfi Lemon Tart • Crispy Crumble	14.-