



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

RUSSIAN CAVIAR

Served on Ice with Cucumber and Fresh



RUSSIAN CAVIAR

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

- Siberian Sturgeon Caviar
- Average size is 2.8 mm
- From black to grey

50g ... 132.-

100g ... 261.-



STERLET CAVIAR

The Sterlet Sturgeon, smaller sister of the Beluga, was called Tsar Fish. Due to its smaller size, its egg roe is very delicate with a deep aroma,

- Sterlet Sturgeon
- Average size is 2 mm
- From grey to dark grey

50g ... 198.-



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
- Average size is 3.3 mm
- Darkish Jade Green

50g ... 155.-

100g ... 299.-



SAVORY CAVIAR

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

- Russian Sturgeon Caviar
- Average size is 3.2 mm
- Grey with a tint of gold

50g ... 175.-

IRANIAN CAVIAR

Served on Ice with Cucumber and Fresh Blinis



ALMAS | IRANIAN ALBINO BELUGA

The rarest (1 out of every 10000 sturgeons) and finest caviar in the world which comes from the legendary Iranian Albino Beluga sturgeon of the Caspian Sea.

Once reserved for the Emperors and the Shahs, a delicacy dating from the Ancient Greek.

Exquisite with milky white colour and spongy texture with a rich nutty and creamy finish.

Less than 4% salted with natural sea salt, no preservatives.

50g ... 688.-



IMPERIAL BELUGA

Exceptional caviar carefully selected from the top 10% of Iranian Huso Huso sturgeons.

Pale-silver colour, Balanced buttery-salty texture and taste characterized by the briny finish Texture is firm and in-tact and remains dry.

Less than 4% salted with natural sea salt, no preservatives.

50g ... 248.-

carpaccio

Named after Venetian artist, Vittore Carpaccio, 1520
Invented by Giuseppe Cipriani in 1963

CRUDO	Raw Beef Tenderloin • Black Truffle Puree Crushed Hazelnuts	26.-
TONNO	Raw Tuna • Beetroot • Balsamico Orange • Chives • Crushed Pistachio	26.-

inizio

starters

AFFETTATI	Chef Selection Cold Cuts • Pickles	26.-
IBÉRICO	100 grams • Hand-cut from the famous black-footed Spanish Pork Leg	31.-
BRESAOLA	Cured Beef Tenderloin • Wild Rucola • Pear • Orange Zest	26.-
PECORINO	Seared Black Truffle Cheese • Slow Cooked Pear	26.-
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	29.-
FOIE GRAS	Pan-Fried • Onion Confit • Red Berry Sauce	50gr 32.- 100gr 54.-

insalata

salad

RUCOLA	Wild Rucola Leaf • Cheese Cracker • Homemade Red Wine Vinaigrette • Blueberry	20.-
SPINACI	Spinach Leaf • Pumpkin • Black Truffle Dressing	21.-

zuppa

soup

GIORNO	Daily Seasonal Soup of the day	18.-
MAIS	Sweet Corn Soup • Smoked Paprika • Bread Crouton	18.-
CIOPPINO	Prawns Bisque • Tomato • Orange Zest	18.-

risotto

carnaroli rice

TARTUFO	Mascarpone • Black Truffle Puree	35.-
RICCI	Slow Cooked Sea Urchin Sauce • Grated Dry Fish Roe "Bottarga"	32.-

pasta secca

durum wheat
d.o.c.
GRAGANO



SPAGHETTI	Seafood • Fish • Pepperoncino Chilli • Tomato	29.-
ANGEL HAIR	Crab Meat • Chilli • Tomato • Garlic	26.-
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	29.-
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.



BRANZINO Stewed Seabass • Smoked Eggplant • Sun-dried Tomatoes • Oregano • Lemon Zests 38.-



carne

meat

FILETTO 250 gr Beef Tenderloin • Black Truffle Puree • Green Asparagus 54.-

MAIALE 200 gr Slow Cooked Pork Belly • Black Figs • Red Wine • Honey 38.-

GRILLERY

USING OAKWOOD FIRED OVEN

dry aged

Cooking Time 45 minutes

TOMAHAWK 1.5 kg (For 2 - 3 Person) 218.-
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
 No Antibiotics, Hormones Free, Sustainable Practise

ABBACCHIO GRILLED SPRING LAMB 250gr 52.-
 Canterbury, New Zealand • Naturally Free-range

CONTORNO
 side dish Mashed Potatoes 9.- Grilled Green Asparagus 9.-
 Broccoli 9.- Roasted Rosemary Potatoes 9.-

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.

Ubrriaco 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

gelati

gelato

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

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.-

dolci

classic

PANNA COTTA	Double Crème Vanilla Flan • Roasted Black Pepper	16.-
TIRAMISU	1956 Recipe • Mascarpone • Coffee • Biscuits • Cacao	16.-

