



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

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

## inizio

starters

<b>AFFETTATI</b>	Chef Selection Cold Cuts • Pickles	26.-
<b>IBÉRICO</b>	100 grams • Hand-cut from the famous black-footed Spanish Pork Leg	31.-
<b>BRESAOLA</b>	Cured Beef Tenderloin • Wild Rucola • Pear • Orange Zest	26.-
<b>PECORINO</b>	Seared Black Truffle Cheese • Slow Cooked Pear	26.-
<b>TEGAMINO</b>	Pan-Fried Eggs • Black Truffle Puree • Cheese	24.-
<b>BURRATA</b>	250 gr Cheese • Tomato • Oregano • Basil <b>Suggested For 2 Guests</b>	38.-
<b>FRITTO</b>	Sicilian Deep-Fried Baby Calamari • Spicy Sauce	29.-
<b>TARTARA</b>	100 g Mazara del Vallo Red Prawns Tartare Extra Virgin Olive Oil	29.-
<b>SPINACI</b>	Spinach Leaf • Honey Mustard Dressing	21.-

## zuppa

soup

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

## risotto

carnaroli rice

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

## pasta secca

durum wheat  
d.o.c.  
GRAGANO



<b>SPAGHETTI</b>	Seafood • Fish • Pepperoncino Chilli • Tomato	29.-
<b>ANGEL HAIR</b>	Crab Meat • Chilli • Tomato • Garlic	26.-
<b>PENNE</b>	Broccoli • Sun-Dried Tomatoes • Cappers • Chilli	24.-

## pasta fresca

homemade

<b>FETTUCCINE</b>	Lobster • San Marzano Tomatoes • Basil	42.-
<b>STRACCI</b>	Whole Wheat Pasta • Wild Boar • Cheese	29.-
<b>RAVIOLI</b>	Veal • Cheese Fondue • Mushrooms	26.-
<b>ORECCHIETTE</b>	Prawns • Its Own Bisque • Orange • Marjoram Herb	29.-
<b>PLIN</b>	Flat Small Ravioli • Mixed Vegetables Ragout "Bolognese" Style	24.-
<b>GNOCCHI</b>	Potato Dumpling 48 Hours Slow Cooked Whole Duck	29.-

## pesce

fish **MERLUZZO** Roasted Cod Fish • Cauliflower • Broccoli 42.



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



## carne

meat **MILANESE** 300 gr Breaded Veal Chop • Tomatoes • Spinach Leaf Salad • Lemon 62.-

**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 18<sup>th</sup> 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

## gelati

gelato

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

## sorbetti

sherbet

<b>MIRTILLO</b>	Blueberry	6.- per scoop
<b>YUZU</b>	Japanese Yuzu	
<b>MANGO</b>	Alphonso mango from India	

## cioccolato

chocolate

<b>CROSTATA</b>	Baked 85% Dark Chocolate Tart • Crema Ice Cream <b>10 Minutes Cooking Time</b>	16.-
<b>FORESTA NERA</b>	85% Venezuelan Single Origin Dark Chocolate • Black Cherries • Black Forest Cake <b>"My Way"</b>	16.-

## dolci

classic

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

