

LUNCH da OSO

4 Course Lunch \$58⁺⁺

Select from any of the below courses

BURRATA

Burrata Cheese with Celery Puree and Black Truffle

Or

STARTER

Classic Beef Tartare with Mixed Vegetables, Parsley Sauce

Or

SOUP

Thick, Creamy Pumpkin Soup,
Pan Fried Crab Meat in Aglio Olio and Chili



PASTA

Angel Hair Pasta "From Gragnano",
Iranian Saffron - Sicilian Sea Urchin Sauce, Avruga Caviar

Or

Homemade Baked Lasagna with Turkey Ragout,
In Sweet Corn Béchamel

Or

Ravioli filled with Lobster, Its Own Bisque Sauce, Orange Zest



FISH

Pan Fried Seabass Fillet with Mixed Mushrooms,
Saffron Sauce

Or

LAMB

8 Hours Slow Cooked Lamb Ribs with Clove and Potato
Ratte, Red currant sauce

Or

BEEF

Additional \$12⁺⁺

200gram Australian Beef Sirloin Served Medium Rare,
Grilled Green Asparagus



CHEESE

Gratinated Open Flame Cow Milk Cheese,
Fig Puree in Red Wine

Or

CAKE

Honey -Beetroot Cake, Caramelized Spiced Sauce
"Pulp Fiction"

Or

CHOCOLATE

Pure 85% Venezuelan Dark Chocolate in a Cube,
Mint Pesto Sauce



*Eat, Drink and be Merry
Happy Festive Holidays*

Wines

by the Glass

SPARKLING WINE

Piccini Prosecco Brut, N.V.

\$12⁺⁺



WHITE WINE

Santa Cristina Campogrande
Orvieto Classico D.O.C 2017

\$12⁺⁺



RED WINE

\$15⁺⁺



ITALIAN BEER

Menabrea Lager Draft

\$10⁺⁺



SPRITZ

Aperol Spritz

\$12⁺⁺

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