



LUNCH da OSO

3 Course Lunch \$38++

STARTER

BOILED SQUARE EGGS with Avocado Puree
And The 2 Caviar: Avruga and Ikura,
Shallot Red Wine Vinegar Dressing

Or

POACHED SICILIAN TUNA LOIN With Dill Herb,
Its Own Tuna "Tonnato" Sauce

Or

BURRATA CHEESE Served with Hot Black Truffle Sauce (v)

Or

THICK CREAMY CHICKEN SOUP - Smoked Paprika

MAIN

ANGEL HAIR PASTA "From Gragnano",
With 'Polpette di Pesce' Mediterranean Cod Fish Meatballs
And Broccoli, Garlic, Chilli AOP style

Or

RAVIOLI PASTA Filled with Cheese and Porcini Mushrooms
Served in Its Own Sauce (v)

Or

SICILIAN BIG SQUID Sliced in Strips, Gratinated With Sea
Urchin Sabayon "Thermidor" Style, Braised Leeks

Or

BAKED WHOLE ROUND ZUCCHINI FILLED WITH PORK SAUSAGE
Cooked in Its' Own Juices

Or

(additional \$15++)
200 GRAMS TASMANIAN BEEF SIRLOIN
Simply Grilled with Green Asparagus

DESSERT

MIXED CHEESE 'FORMAGGI' PLATTER, Fig Compote

Or

WARM ALMOND ORANGE CAKE, Almond Milk Sauce (v)

Or

"ANANAS" PINEAPPLES THINLY SLICED
Marinated with Mint-Cinnamon Served with Panna Cotta

Or

MANDARIN-ORANGE "SHERBET", With Powdered Biscuit (v)

By the Glass

NON-ALCOHOL BEER ...\$8++

Clausthaler ORIGINAL
Creamy, Well-Balance Beer

Clausthaler DRY-HOPPED
Full-bodied, Malty Amber Beer



SPARKLING WINE ... \$12++

Zardetto Prosecco, N.V, Veneto



WHITE WINE ... \$12++

Ombre Pinot Grigio, Veneto, 2023



RED WINE ...\$16++

Illuminati Riparosso Montepulciano
D'abruzzo, Abruzzo, 2022



ITALIAN BEER ...\$10++

Menabrea Lager Draft



APEROL SPRITZ ...\$12++



SANPELLEGRINO
ITALIAN SPARKLING DRINKS

Fruit Flavored Sparkling Water
100% Natural ...\$3.80++

Blood Orange & Black Raspberry
Lemon & Lemon Zest