

LUNCH da OSO

3 Course Lunch \$38⁺⁺



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

STARTER

BEEF TENDERLOIN IN "TARTARA", with A Classic Dressing With
Raw Egg Yolk Comfit

Or

SEA BASS RAW IN "TARTARA" Hand Cut with Vegetables
Scapece-Cumin Dressing and Carrots

Or

BURRATA CHEESE Served Coated With Fine Herbs and
Tomato Sabayon (V)

Or

THICK CREAMY CAULIFLOWER SOUP With Avruga Caviar

main

ANGEL HAIR PASTA "FROM GRAGNANO" With
"Guanciale" Bacon, Its Own Creamy Sauce "Carbonara"

Or

RAVIOLI PASTA FILLED WITH PORCINI MUSHROOMS

In Black Truffle-Parmigiano Sauce (V)

Or

PRAWNS COOKED WITH EGGPLANT "Parmigiana" Style

In Tomato Base With Paprika

Or

200-GRAMS DEBONED SPRING CHICKEN LEG

Breaded and Cooked "Milanese", Mashed Potatoes

Or

(add \$15⁺⁺)

200 GRAMS TASMANIAN BEEF SIRLOIN

Simply Grilled With Green Asparagus

DESSERT

GRATINATED OPEN FIRE 6 MONTHS TALEGGIO COW MILK

Whole Fig In Red Wine And Bruschetta

Or

SEMIFREDDO "PARFAIT" OF ESPRESSO With Dark Chocolate

Sauce and Crumble Biscuits (V)

Or

HONEY AND INFUSED GINGER DOUBLE CREAM 'BIANCO'

TIMBALE, Black Pepper Cracker

Or

"CROSTATA" BAKED PEAR TART, Cinnamon Whipped Cream

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