



## 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++



### Fruit Flavored Sparkling Water

100% Natural ...\$3.80++

Blood Orange & Black Raspberry

Lemon & Lemon Zest

# LUNCH da OSO

3 Course Lunch \$38++

## STARTER

**BEEF TENDERLOIN "TARTARE"** Gratinated With Parmigiano-  
Black Pepper And Cappers

Or

**TUNA LOIN "CARPACCIO" FROM SICILY**

Served Thinly Sliced, Fines Herbs Pesto Sauce

Or

**BURRATA CHEESE** With Tomato Salad, its' own Sabayon (V)

Or

**THICK CREAMY GREEN ASPARAGUS-SPINACH,**

Avruga Caviar - Sour Cream

## main

**ANGEL HAIR PASTA "FROM GRAGNANO"**

With Slow Cooked Pork "Porchetta" Ragout

Or

**RAVIOLI PASTA FILLED WITH PORCINI MUSHROOMS**

Served With Grated Black Truffle Sauce (V)

Or

**SEABASS "BRANZINO" FILLET'**

Coated With Black Olives Puree, Smoked Eggplant Pulp

Or

**VEAL CHEEK 'BRASATO DI GUANCIALE'**

Slow Cooked In Red Wine, Carrot-Cumin Puree

Or

(add \$15++)

**200 GRAMS TASMANIAN BEEF SIRLOIN**

Simply Grilled With Green Asparagus

## DESSERT

**6 MONTHS TALEGGIO COW MILK CHEESE**

Gratinated Open Fire Served with Black Fig

Or

**85% DARK CHOCOLATE CAKE VENEZUELAN SINGLE ORIGIN**

With Caramelized Red Wine, Vanilla Whipped Cream

Or

**TART "CROSTATA" FILLED WITH LIME AND THYME HERB,**

Honey Jelly

Or

**DAILY SHERBET OR ICE CREAM DAILY-MADE,**

Served With Crumble Biscuit (v)

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