Live Sax, Every Sat, 7pm

By the Glass

NEGRONI ... $12++

APEROL SPRITZ ... $12++

ITALIAN BEER ...$10++
Menabrea Lager Draft

SPARKLING WINE ... $12++
Astoria Prosecco, N.V

WHITE WINE ... $12++
Astoria Pinot Grigio,
Veneto, 2024

RED WINE ...$16++
Illuminati Riparosso
Montepulciano D'abruzzo,
Abruzzo, 2022

NON-ALCOHOL BEER ...$8++
Clausthaler ORIGINAL

Curated Culture

**Relax Iced Tea –
Probiotics & Ashwagandha**
...$4.80++

0 Sugar - Low Calorie - All Natural
Product of Singapore

Lychee Rose
Grape Acai

LUNCH da OSO   3 Course Lunch $38++

STARTER

TUNA Tartare Sicilian, Avocado Puree, Red Wine Vinegar,
Extra Virgin Olive Oil Caviar

Or

IBERICO Serrano 3 Years Aged and Lomo Pork Ham Served Thinly
Sliced With Black Figs

Or

BURRATA 120 Grams Cow Milk Cheese With
Black Truffle- Smoked Eggplant Pulp, Grated Fresh Truffle

Or

SOUP Lentil with Pan Fried Crab Meat In Aglio Olio and
Pepperoncino Chilli

Or

add $18++ **HALF BOSTON LOBSTER IN 2 WAYS**
Poached Served Cold, Spicy Mayonnaise and Its' Own Hot Broth

MAIN

ANGEL HAIR PASTA "BRONZE DIE-CUT METHOD FROM GRAGNANO"
With Basil Pesto-Beetroot Sauce And Shrimps

Or

RAVIOLI Pasta Filled with Porcini Mushrooms
In Light Parmigiano Cheese Fondue Sauce [v]

Or

SEABASS
Fillet Cooked In "Acqua Pazza", Mixed Vegetables In Tomato
Base with Broccoli

Or

BEEF
8 Hours Slow Cooked Beef Cheeks, White Turnip, Mustard Sauce

Or

add $15++ **NZ SPRING LAMB** Half Rack Simply Roasted Bone-in
With Potato Timbale and Pumpkin Puree

DESSERT

CHEESE
Black Truffle Pecorino Sheep Milk, Honeycomb [v]
Or

CHOCOLATE
Dark 85% Venezuelan Single Origin Served as "Biancomangiare"
Pudding with Caramelized Espresso [v]

Or

CAKE
Piemonte's Hazelnut-Almond 'Torta', Frangelico Liquor Sauce [v]

Or

MOUSSE Sponge Cake With Mascarpone Mousse 'Spuma',
Candied Orange-Fruits [v]

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