

Seasonal Menu

5 Course Set Menu \$78⁺⁺
Please Inform us of dietary restriction

entrée

SERRANO 3 Years Cured Pork Ham Sliced, Bruschetta Bread, Napolitan Spinach "Friarielli"

Or

SILICIAN TUNA Tartare Served With Beetroot Jelly In Cubes In Shallot-Red Wine Dressing, Olive Oil In Pearls

Or

add \$21⁺⁺ **CAVIAR OSCIETRA** 10 Gram Russia Sturgeon, Sour Crème, Blinis, Sliced Cucumber

STARTERS

BURRATA 120 Grams Cow Milk Cheese With Black Truffle And Smoked Eggplant Pulp [v]

Or

SOUP Thick Carrot-Cumin, Cooked Crab Eggs In Spicy Chilli Oil

Or

add \$18⁺⁺ **HALF BOSTON LOBSTER IN 2 WAYS**

Poached Served Cold With Spicy Mayonnaise And Its' Own Hot Broth

PASTA

ANGEL HAIR PASTA With Oso's Classic Crab Meat In Tomato-Pepperoncino Chilli "Arrabbiata" Sauce

Or

LASAGNE HOMEMADE PASTA With Beef Ragout And Smoked "Scamorza" Béchamel Sauce

main

BABY SCALLOPS 150 Grams "Cappesante" Breaded With Basil Pesto And Roasted Cauliflower

Or

BEEF Cheek Slow Cooked With Onions-Red Wine Served With Mashed Potatoes

Or

add \$15⁺⁺ **SIRLOIN 200 GRAMS** 100 Days Grain Fed Simply Grilled, Summer Pumpkin Puree

DESSERT

CHEESE "WHY NOT" Toma Cow Milk, Oakwood Baked with Black Pepper, Served with Italian Acacia Flower Honey [v]

Or

PUDDING Baked "Budino" With Candied Orange-Ginger-Rum Raisin [v]

Or

RASPBERRIES Tart Filled "Lamponi" Crème, Its Own Sauce [v]

WINE PAIRING add \$39⁺⁺ [Please ask our staff]

3 seasonal wines – Sparkling, white and red selected to complement your dining experience.

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