

# Seasonal Menu

5 Course Set Menu \$78<sup>++</sup>  
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<sup>++</sup> **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<sup>++</sup> **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<sup>++</sup> **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

**CHOCOLATE** Beignet Filled With Crème, Coated With Chocolate "Profiterole" Style, Red Wine-Amarena Cherry Sauce [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<sup>++</sup> [Please ask our staff]

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