



By the Glass

NEGRONI ... \$12⁺⁺

APEROL SPRITZ ... \$12⁺⁺

MENABREA BEER ... \$10⁺⁺

SPARKLING WINE ... \$12⁺⁺

WHITE WINE ... \$12⁺⁺

Pinot Grigio, Veneto, 2024

RED WINE ... \$16⁺⁺

Riparosso Montepulciano
D'abruzzo, Abruzzo, 2022

HEINEKEN 0% ... \$8⁺⁺



1946 ITALIAN JUICES

...\$5.80⁺⁺

Green Apple

Italian Pear

Peach



Curated Culture

Relax Iced Tea –

Probiotics & Ashwagandha

...\$5.80⁺⁺

0 Sugar - Low Calorie - All Natural
Product of Singapore

Lychee Rose

Grape Acai

LUNCH da OSO 3 Course Lunch \$38⁺⁺

STARTER

SERRANO & PORCINO NERO *Tuscan Mount "Amiata" Oaktree*
3 Years Cured Pork Ham, Raw Dark Porcini Mushroom,
Lemon Dressing

Or

TUNA & GRIFOLA BIANCA *Rare White Maitake – Chestnut Wood*
Marinated Tuna In Cubes, Seared White Maitake Mushrooms
'Trifolati' style

Or

BURRATA & CRINERA DI LEONE *Lion's Mane - South Italy*
Cow Milk Cheese Coated With Smoke Paprika And Seared Lion's
Mane Mushroom, Watercress [v]

Or

SOUP Oso's Thick Mixed Mushrooms, Bread Croutons [v]

Or

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

Poached Served Cold, Spicy Mayonnaise and Its' Own Hot Broth
Or

CALVISIUS BLACK CAVIAR add \$21⁺⁺ *sustainable Northern Italy · size*
2.8/3 mm

10 Grams Tin White Sturgeon, Sour Crème, Blinis, Cucumber

main

ANGEL HAIR & FUNGO CORDYCEPS *Classified in 1878 by Andrea*
Saccardo – Abruzzo Cave

Pasta With Pan Fried Fresh Orange Cordyceps And Shrimps
In White Wine Sauce

Or

RAVIOLI Pasta Filled With 3 Mushrooms,
"Creste Di Gallo – Pioppini - Chiodini" In Light Cheese Fondue

Or

OCTOPUS - SPUGNOLA ARANCIA Slow Cooked Tentacle,
Roasted With Orange Ear Mushrooms In Its Own Sauce

Or

CARDONCELLO *Grown in South Italy's Natural Grasslands*
King Oyster Mushroom Filled With Fresh Pork Sausage And Baked

Or

SIRLOIN add \$18⁺⁺ 200 Grams

100 Days Grain Fed Beef Grilled With King Oyster Mushroom

DESSERT

CHEESE & "FUNGO CAVOLFIORÉ" Smoked Pecorino Cooked
Open Flame, Wild Pine-Wood Cauliflower Mushroom

Or

CHOCOLATE 85% Dark Venezuelan Baked "Ugly", Its Own Sauce

Or

PARFAIT Vanilla Frozen "Semifreddo", Vine Peach Juice

Or

MARZIPAN Typical Sicilian Almond-Sugar "Marzapane" Oven
Baked, Served With Blue Berries Sauce

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