

Seasonal Menu

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

entrée

SERRANO & PORCINO NERO *Tuscan Mount "Amiata" Oaktree*
3 Years Cured Pork Ham, 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

add \$21++ **CALVISIUS BLACK CAVIAR** *Sustainable in Northern Italy*
10 Grams Tin White Sturgeon Served With Sour Crème, Blinis, Sliced Cucumber

STARTERS

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

SOUP Oso's Thick Mixed Mushrooms Served With Bread Croutons [v]
Or

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

PASTA

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

main

OCTOPUS Slow Cooked Tentacle, Roasted With Lemon Mashed Potatoes
Or

CARDONCELLO *Grown in South Italy's Natural Grasslands*
King Oyster Mushroom Coated With Pork Pancetta And Baked
Or

add \$18++ **SIRLOIN 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 [v]
Or

CHOCOLATE 85% Dark Venezuelan Baked "Ugly", Its Own Sauce [v]
Or

PARFAIT Vanilla Frozen "Semifreddo", Seasonal Vine Peach Juice [v]
Or

MARZIPAN Typical Sicilian Almond-Sugar "Marzapane" Oven Baked, Blue Berries 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.