



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⁺⁺
4 Course Lunch \$48⁺⁺

STARTER

TIMBALE

Baked Parmigiano And White Truffle, Pork Guanciale Ham
Or

POLPO Octopus Cooked In Terrine
Served Cold Sliced With Its Own Sauce And Watercress
Or

BURRATA Cow Milk Cheese Served With Baked Cherry Tomatoes
With Balsamico
Or

SOUP Thick Creamy Pumpkin With Pan Fried Shrimps In A.O.P.
"Garlic-Oil-Chilli"
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

VEGETARIAN DAILY MUSHROOM (please ask to our team)
Pan Fried With Garlic, Bread Crouton
Or

ANGEL HAIR PASTA "Bronze Die Method From Gragnano"
With Slow Cod Fish Ragout With Iranian Saffron
Or

RAVIOLE PASTA FILLED WITH MUSHROOM
With "Alfredo" White Truffle-Parmigiano Sauce
Or

CARANGO Sicilian Trevally Fish Fillet
With White Radish, Prosecco-Crème-Dill Herb Sauce
Or

HEN DUCK LEG Slow Cooked And Seared With Lemon-Honey,
Black Pepper Mashed Potatoes

DESSERT

CHEESE Toma Cow Milk Gratinated Open Flame,
Green Tomatoes Relish, Bruschetta Bread
Or

OLD FASHION Baked Blue Berries "Pan Perdu" Pudding
Served Cold With Chocolate Sauce (v)
Or

MOUSSE Mascarpone "Spuma" With Amaretti Biscuits Cocoa
Powder (v)
Or

CAKE Orange -Almond And Orange Comfit (v)

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