

# Flavors of OiO

Tasting menu available only for the entire table

5 courses (without the pappardelle) 85/pers

6 courses 100/pers

## Truffle salad

roots | parmigiano *vacche rosse* | Melanosporum black truffle

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## Farfalle

*cannellini* soup | mussels | lardo di colonnata

**or**

## Gnocchi

caviar oscietra | beetroot | Franciacorta

+15

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## Raviolo

runny egg yolk | Parmigiano | braised onions | Melanosporum black truffle

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## Pappardelle

duck ragù | rosemary | hazelnuts

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## Beef cheek

parsley | goat milk yoghurt | herbs

**or**

## Pigeon

cabbage terrine | pomegranate | Brussels sprouts

+15

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## *The cheese Ferrari*

*...selection of Italian cheeses from the cheese cart...*

**and/or**

## Pumpkin

different textures | *saba di Modena* | amaretti

both cheese and dessert +18

**...also available as an entirely vegetarian tasting menu**

## PAIRINGS FOR YOUR MENUS

Tasting for your 5-course menu

*Non-alcoholic pairing* 40

*The Sommelier's pick of the moment* 50

Tasting four your 6-course menu

*Non-alcoholic pairing* 50

*The Sommelier's pick of the moment* 60

# LUNCH MENU *for tables up to 4 guests*

## ANTIPASTI

Truffle salad 32  
roots | Parmigiano *vacche rosse* | Melanosporum black truffle

Scallop carpaccio 35  
citrus | fennel | celery root

Frog legs 30  
lentils and guanciale | herbs | fried leek

## PASTA

*hand-made at the order*

Gnocchi 39 | 53  
caviar oscietra | beetroot | Franciacorta

Bottoni 23 | 30  
baccalà mantecato | *aglio olio e peperoncino* | parsley

Pappardelle 25 | 33  
duck ragù | rosemary | hazelnuts

Ravioli 29 | 36  
runny egg yolk | Parmigiano | braised onions | Melanosporum black truffle

## SECONDI

Cod fish 44  
potato crust | carrots | *mugnaia* sauce

Pigeon 46  
cabbage terrine | pomegranate | Brussels sprouts

Angus Beef 45  
lardo di Colonnata | chanterelles | Swiss chard

*An allergy menu is at your disposal upon request  
The restaurant closes at 3 pm for lunch (4 pm on Sundays) and at 12 pm for dinner  
We use fresh, seasonal produce delivered daily. Occasionally a dish might not be available. We apologize in advance*

## DOLCI

- 17 Pumpkin  
different textures | *saba di Modena* | amaretti
- 14 Tiramisù  
not the classic recipe
- 18 Dark chocolate  
vanilla | olive oil | sea salt
- 18 The cheese Ferrari  
selection of Italian cheeses from the cheese cart