

# FLAVORS OF OIO

Tasting menu available only for the entire table

5 courses (without the tagliatelle) 120/pers

6 courses 140/pers

Tomato tart

basil | *cacio e pepe* gelato

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Tagliolini

burrata | *gambero rosso* | caviar oscietra

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Our Signature Runny Egg Yolk Raviolo

courgettes *alla scapece* | pine nuts | *Melanosporum* black truffle

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Tagliatelle *paglia e fieno*

rabbit *ragù* | olives | tomato breadcrumbs

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Angus Beef... *saltimbocca*

San Daniele | sage | red peppers | white wine

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*The cheese Ferrari*

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

**and/or**

Pesche ripiene 2.0

almond gelato | Franciacorta sabayon | amaretto

both cheese and dessert +21

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

## PAIRINGS FOR YOUR 5-COURSE MENU

<i>Non-alcoholic</i>	50
<i>Classic wines</i>	60
<i>Exceptional Italian wines</i>	90

## PAIRINGS FOR YOUR 6-COURSE MENU

<i>Non-alcoholic</i>	60
<i>Classic wine</i>	70
<i>Exceptional Italian wines</i>	105

## **PRIX FIXE** *for tables up to 4 guests*

2 courses:	Antipasto and pasta	85/pers
	Antipasto or pasta, and secondo	95/pers
3 courses:	Antipasto, pasta, and secondo	120/pers

### **ANTIPASTI**

#### Tomato tart

basil | *cacio e pepe* gelato

#### Quail salad

honey and lavender | wild herbs | cured yolk

#### Yellowtail crudo

caviar oscietra | melon | citrus

+15

### **PASTA**

*hand-made at the order*

#### Tagliolini

burrata | *gambero rosso* | caviar oscietra

+15 | +25

#### Tagliatelle *paglia e fieno*

rabbit *ragù* | olives | tomato breadcrumbs

#### Agnolotti

braised veal | Parmigiano stravecchio | gremolada

#### Our Signature Runny Egg Yolk Ravioli

courgettes *alla scapece* | pine nuts | *Melanosporum* black truffle

### **SECONDI**

#### Angus Beef... *saltimbocca*

San Daniele | sage | red peppers | white wine

#### Suckling pig

*perlina* aubergine | *taggiasca* olives | verbena jus

#### Red mullet

clams | Tropea onion | courgette flower with buffalo ricotta

*An allergy menu is at your disposal upon request*

*We serve microfiltered and purified water (5€/person). Bottled water is available 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*

16 **DOLCI**

**Pesche ripiene 2.0**

almond gelato | Franciacorta sabayon | amaretto

**Tiramisù**

not the classic recipe

**Vanilla and Olive Oil**

fennel | caramel

21 **The Cheese Ferrari**

selection of Italian cheeses from the cheese cart