

## Flavors of OiO

Tasting menu available only for the entire table  
5 courses 85/pers

### Autumn salad

endives and onions | almonds | Fontina d'Alpeggio

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### Cappelletti

pumpkin | Parmigiano | mostarda mantovana | amaretti

**or**

### Tagliolini

oysters | Franciacorta | burrata | caviar oscietra  
+10

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### Raviolo

runny egg yolk | Parmigiano | garlic butter | chanterelles

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### Pappardelle

guinea fowl ragù | herbs | polenta  
+15

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### Roe deer

Brussels sprouts | preserved red fruits | chocolate

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### *The cheese Ferrari*

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

**and/or**

### Panettone

French toast | gelato | orange reduction

both cheese and dessert +18

## Vegetarian flavors of OiO

5 courses 75/pers

6 courses (one additional pasta) 87/pers

### PAIRINGS FOR YOUR MENU

Tasting for your 5-course menu

<i>Non-alcoholic pairing</i>	40
<i>The Sommelier's pick of the moment</i>	50

Tasting four your 6-course menu

<i>Non-alcoholic pairing</i>	50
<i>The Sommelier's pick of the moment</i>	60

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

Antipasto and pasta	60/pers
Antipasto / pasta and secondo	70/pers
Antipasto, pasta, and secondo	90/pers

## ANTIPASTI

### Autumn salad

endives and onions | almonds | Fontina d'Alpeggio

### Snails

cannellini *zuppetta* | garlic and herbs | chili oil

### Trout

*cardoncelli* | radishes | celeriac | yoghurt

## PASTA

*hand-made at the order*

### Tortelli

ossobuco | Parmigiano | gremolada

### Tagliolini

oysters | Franciacorta | burrata | caviar oscietra  
*+10 starter | +15 main course*

### Pappardelle

guinea fowl ragù | dried herbs | polenta

### Ravioli

runny egg yolk | Parmigiano | garlic butter | chanterelles

## SECONDI

### Pollock

Swiss chard | fennel | almond sauce

### Veal sweetbreads

pumpkin | celeriac | hazelnuts

### Angus Beef

lardo di Colonnata | cauliflower | carrots

*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 Panettone  
French toast | gelato | orange reduction
- 14 Tiramisù  
not the classic recipe
- 18 Raviolo aperto  
*tribute to Gualtiero Marchesi*  
chocolate | vanilla ice cream | orange | olive oil
  
- 18 The cheese Ferrari  
selection of Italian cheeses from the cheese cart