

## Weekdays lunch menu

### Flavors of OiO

Tasting menu  
available only for the entire table

85/pers

Tomato tart  
basil | cacio e pepe gelato

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#### Tagliolini

zucchini | courgette flowers | mint | goat cheese

**or**

*gambero rosso* tartare | burrata | caviar oscietra

+10

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#### Raviolo

runny egg yolk | Parmigiano | braised onion foam | *Melanosporum* black truffle

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*...for some pasta indulgence...*

#### Tagliatelle

rabbit ragù | flowers | pine nuts and olives

+15

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#### Angus Beef

lardo di Colonnata | nettle | chanterelles

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#### *The cheese Ferrari*

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

**and/or**

#### Peaches and apricots

aged rum | saffron ice cream | meringues

both cheese and dessert +18

### Vegetarian flavors of OiO

5 courses 75/pers

6 courses (one additional pasta) 87/pers

### The sommelier recommends...

*tasting of 5 or 6 wines*

45 | 55

*non-alcoholic pairing*

35

## ANTIPASTI

### Tomato tart

basil | *cacio e pepe gelato*

30

### Snow - pea salad

almonds | lemon | peas | mint

29

### Mackerel crudo

tomato water | spring onion | saffron | radishes

33

## PASTA

*hand-made at the order*

### Tortelli

ossobuco | Parmigiano | gremolada

19 | 25

### Tagliolini

*gambero rosso* tartare | burrata | caviar oscietra

33 | 45

### Tagliatelle

rabbit ragù | flowers | pine nuts and olives

24 | 30

### Ravioli

runny egg yolk | parmigiano | braised onion foam | *Melanosporum* black truffle

36

## SECONDI

*served with zucchini millefeuille*

### Red mullet

clam emulsion | fennel  
cacciucco | *rouille* | crotons

42

### Veal

sirloin milanese | nasturtium  
oxtail cappelletti *in brodo* | roast potato foam

43

### Angus Beef

lardo di Colonnata | nettle | chanterelles

44



## Business lunch

for the entire table

3 course fixed menu

Wednesday - Thursday - Friday

45/pers

*An allergy menu is at your disposal upon request*

*Our lunch à la carte menu is only available for tables up to 4 guests*

*The restaurant closes at 3 pm for lunch (4 pm on Sundays)  
and at 12 pm for dinner*

## DOLCI

### Peaches and apricots

aged rum | saffron ice cream | meringues

17

### Tiramisù

not the classic recipe

14

### Sgroppino

basil ice cream | grappa Nonino | Bellavista Brut

18

### The cheese Ferrari

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

18

*We use fresh, seasonal produce delivered daily.*

*Occasionally a dish might not be available.*

*We apologize in advance.*