

FLAVORS OF OIO

Tasting menu available only for the entire table

5 courses (without the pappardelle) 90/pers

6 courses 105/pers

Sunchoke gelato

black garlic | hazelnuts | Melanosporum black truffle

Tagliolini

Tuscan kale | bagna cauda | capers

or

Pasta mista

cannellini | *gambero rosso* | caviar oscietra

+20

Our Signature Runny Egg Yolk Raviolo

leeks | marjoram | Melanosporum black truffle

Pappardelle

duck ragù | rosemary | hazelnuts

Beef cheek

parsley | goat's milk yoghurt | herbs

or

Pigeon

cabbage terrine | pomegranate | Brussels sprouts

+15

The cheese Ferrari

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

and/or

Sbrisolona 2.0

almonds | polenta gelato | *grappa bianca*

both cheese and dessert +21

...also available as an entirely vegetarian tasting menu

PAIRINGS FOR YOUR MENUS

Tasting for your 5-course menu

<i>Non-alcoholic pairing</i>	45
<i>Pairing with Italian wines</i>	55
<i>Premium wine pairing</i>	85

Tasting four your 6-course menu

<i>Non-alcoholic pairing</i>	55
<i>Pairing with Italian wines</i>	65
<i>Premium wine pairing</i>	100

PRIX FIXE *for tables up to 4 guests*

Antipasto and pasta	75/pers
Antipasto / pasta and secondo	85/pers
Antipasto, pasta, and secondo	110/pers

ANTIPASTI

Truffle salad (Melanosporum)

castelfranco | Parmigiano *vacche rosse* | chestnuts

Frog legs

lentils and guanciale | herbs | crispy roots

Scallop carpaccio

fennel | citrus | caviar oscietra +15

PASTA

hand-made at the order

Pasta mista

cannellini | *gambero rosso* | caviar oscietra +15 | +25

Pappardelle

duck *ragù* | rosemary | hazelnuts

Agnolotti

braised veal | Parmigiano stravecchio | gremolada

Our Signature Runny Egg Yolk Ravioli

leeks | marjoram | Melanosporum black truffle

SECONDI

Angus Beef... *saltimbocca*

San Daniele | sage | chanterelles | white wine

Pigeon

cabbage terrine | pomegranate | Brussels sprouts

Mediterranean Shi Drum fish

broccolini | iodine sauce | razor clams

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**

Sbrisolona 2.0

almonds | polenta gelato | *grappa bianca*

Tiramisù

not the classic recipe

Vanilla and Olive Oil

burned citrus | caramel

21 The Cheese Ferrari

selection of Italian cheeses from the cheese cart