

## A taste of OiO

Tasting menu (2hrs)  
available only for the entire table

5 courses 85/pers  
6 courses (with caviar) 105/pers  
additional cheese course + 18/pers

### Heirloom carrots salad

marinated with orange juice, fennel extraction,  
goat cheese, squash seeds

### *Kasnodar Caviar*

*light cauliflower cream, nasturtium pesto, crotons*

### Tagliatelle with moscardini "alla Luciana"

baby octopus braised in slightly spicy tomato sauce,  
taggiasca olive crumbs and parsley powder

### Runny egg yolk raviolo

Parmigiano, braised onion foam,  
autumn black truffle (*uncinatum*)

### Beef striploin tagliata

parsley sauce, radicchio di Treviso,  
lardo di Colonnata

### *The cheese Ferrari*

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

### Pumpkin gelato

almond crumble, Saba di Modena

## A vegetarian taste of OiO

*available upon request*

5 courses 75/pers  
6 courses (with cheese) 93/pers



## Business lunch

available only for the entire table

3 course fixed menu  
Wednesday - Thursday - Friday  
45/pers

## ANTIPASTI

### Heirloom carrots salad

marinated with orange juice, goat cheese,  
fennel extraction, squash seeds

24

### Kasnodar Caviar

light cauliflower cream,  
nasturtium pesto, crotons

31

### Crudo di gamberi rossi

marinated in tomato water, herbs emulsion,  
Jerusalem artichoke, salicornia

32

## PASTA

*hand-made at the order*

### Tortelli with ossobuco

stuffed with braised veal shank,  
Parmigiano cream and gremolada

19 | 25

### Tagliatelle "alla Luciana"

baby octopus braised in slightly spicy tomato sauce,  
taggiasca olive crumbs and parsley powder

22 | 28

### Veal sweetbread ragù cannelloni

leek cream, rosemary bechamel, tomato sauce  
and pecorino di fossa

23 | 29

### Runny egg yolk ravioli

Parmigiano, braised onion foam,  
autumn black truffle (uncinatum)

36

## SECONDI

### Beef sirloin tagliata

parsley sauce, radicchio di Treviso,  
lardo di Colonnata

40

### Steamed monkfish

in Swiss chard leaves, chickpea cream,  
lemon gel, watercress and almond sauce

38

### Roast chicken

stuffed with autumn black truffle,  
chanterelles and grapes

36

*All secondi are served with  
celery root millefeuille and roasted hazelnut cream*

*"Happiness is served al dente"*

*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*

## DOLCI

### Pumpkin gelato

almond crumble, Saba di Modena

13

### Tiramisù

with coffee-soaked focaccia, espresso ice cream, crumbled amaretti

14

### Walnuts, figs and honey

traditional nut cake, fig jam, walnut ice cream,  
wildflower honey

15

### Sbrisolona and grappa

polenta flour and almond biscotto, grappa chiara Nonino Vendemmia

10

### The cheese Ferrari

... selection from the cheese cart...

18

*We use fresh, seasonal produce delivered daily.  
Occasionally a dish might not be available. We apologize in advance.*