

Flavors of OiO

Tasting menu available only for the entire table

5 courses (without the tagliatelle) 85/pers

6 courses 100/pers

White asparagus salad

Parmigiano *gelato* | citrus | hazelnuts

Tagliolini

mortadella | green peas | tomato breadcrumbs

or

caviar oscietra Imperial | spring herbs | Franciacorta

+15

Raviolo

runny egg yolk | Parmigiano | green asparagus | morel mushrooms

Tagliatelle

rabbit *ragù* | flowers | pine nuts and olives

Angus Beef

lardo di Colonnata | chanterelles | nettle

The cheese Ferrari

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

and/or

Rhubarb

different textures | yoghurt

both cheese and dessert +18

...also available as an entirely vegetarian tasting menu

PAIRINGS FOR YOUR MENUS

Tasting for your 5-course menu

Non-alcoholic pairing

40

The Sommelier's pick of the moment

50

Tasting for your 6-course menu

Non-alcoholic pairing

50

The Sommelier's pick of the moment

60

LUNCH MENU *for tables up to 4 guests*

ANTIPASTI

- Asparagus salad 32
Parmigiano *gelato* | citrus | hazelnuts
- Courgette flowers 35
ricotta and mozzarella | datterino tomato | marinated sardines
- Trout marinated in grappa 30
radishes | fennel and beetroot | trout eggs

PASTA

hand-made at the order

- Tagliolini 39 | 53
caviar oscietra Imperial | spring herbs | Franciacorta
- Tagliatelle 25 | 33
rabbit *ragù* | flowers | pine nuts and olives
- Ravioli 29 | 36
runny egg yolk | Parmigiano | b green asparagus | morel mushrooms

SECONDI

- Cod fish 44
potato crust | artichoke | almond sauce
- Lamb 46
Swiss chard | mint | goat's milk curd
- Angus Beef 45
lardo di Colonnata | chanterelles | nettle

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

DOLCI

- 17 **Rhubarb**
different textures | yoghurt
- 14 **Tiramisù**
not the classic recipe
- 18 **Dark chocolate**
olive oil | saffron
- 18 **The cheese Ferrari**
selection of Italian cheeses from the cheese cart