

Flavors of OiO

Tasting menu available only for the entire table

5 courses (without the pappardelle) 85/pers

6 courses 100/pers

Truffle salad

roots | Parmigiano *vacche rosse* | Melanosporum black truffle

Farfalle

cannellini soup | mussels | lardo di colonnata

or

Gnocchi

caviar oscietra | beetroot | Franciacorta

+15

Raviolo

runny egg yolk | Parmigiano | braised onions | Melanosporum black truffle

Pappardelle

duck ragù | rosemary | hazelnuts

Beef cheek

parsley | goat milk yoghurt | herbs

or

Pigeon

cabbage terrine | pomegranate | Brussels sprouts

+15

The cheese Ferrari

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

and/or

Pumpkin

different textures | *saba di Modena* | amaretti

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 four your 6-course menu

Non-alcoholic pairing 50

The Sommelier's pick of the moment 60

PRIX FIXE *for tables up to 4 guests*

Antipasto and pasta	65/pers
Antipasto / pasta and secondo	75/pers
Antipasto, pasta, and secondo	95/pers

ANTIPASTI

Truffle salad

roots | Parmigiano *vacche rosse* | Melanosporum black truffle

Scallop carpaccio

citrus | fennel | celery root

Frog legs

lentils and guanciale | herbs | fried leek

PASTA

hand-made at the order

Gnocchi

caviar oscietra | beetroot | Franciacorta

+15 starter | +20 main course

Bottoni

baccalà mantecato | *aglio olio e peperoncino* | parsley

Pappardelle

duck ragù | rosemary | hazelnuts

Ravioli

runny egg yolk | Parmigiano | braised onions | Melanosporum black truffle

SECONDI

Cod fish

potato crust | carrots | *mugnaia* sauce

Pigeon

cabbage terrine | pomegranate | Brussels sprouts

Angus Beef

lardo di Colonnata | chanterelles | Swiss chard

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 Pumpkin
different textures | *saba di Modena* | amaretti
- 14 Tiramisù
not the classic recipe
- 18 Dark chocolate
vanilla | olive oil | sea salt
- 18 The cheese Ferrari
selection of Italian cheeses from the cheese cart