

FLAVORS OF OIO

Tasting menu available only for the entire table

5 courses (without the tagliatelle) 120/pers

6 courses 140/pers

Green pea *gelato*

buffalo ricotta | *colatura di alici* | Amalfi lemon

Pasta mista

gambero rosso | caviar oscietra | white asparagus

Our Signature Runny Egg Yolk Raviolo

green asparagus | morels | *aglione*

Tagliatelle *paglia e fieno*

rabbit *ragù* | olives | tomato breadcrumbs

Lamb

agretti | verjus | mustard seeds

The cheese Ferrari

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

and/or

Rhubarb

almond | verbena

both cheese and dessert +21

...also available as an entirely vegetarian tasting menu

PAIRINGS FOR YOUR 5-COURSE MENU

<i>Non-alcoholic</i>	50
<i>Classic wines</i>	60
<i>Exceptional Italian wines</i>	90

PAIRINGS FOR YOUR 6-COURSE MENU

<i>Non-alcoholic</i>	60
<i>Classic wine</i>	70
<i>Exceptional Italian wines</i>	105

PRIX FIXE *for tables up to 4 guests*

2 courses:	Antipasto and pasta	85/pers
	Antipasto or pasta, and secondo	95/pers
3 courses:	Antipasto, pasta, and secondo	120/pers

ANTIPASTI

White asparagus

Parmigiano *gelato* | citrus | almonds

Quail salad

honey and lavender | spring herbs | cured yolk

Scallop carpaccio

caviar oscietra | radish | citrus +15

PASTA

hand-made at the order

Pasta mista

gambero rosso | caviar oscietra | white asparagus +15 | +25

Tagliatelle *paglia e fieno*

rabbit *ragù* | olives | tomato breadcrumbs

Agnolotti

braised veal | Parmigiano stravecchio | gremolada

Our Signature Runny Egg Yolk Ravioli

green asparagus | morels | *aglione*

SECONDI

Angus Beef... *saltimbocca*

San Daniele | sage | chanterelles | white wine

Lamb

agretti | verjus | mustard seeds

Mediterranean Shi Drum fish

fava beans | 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**

Rhubarb

almond | verbena

Tiramisù

not the classic recipe

Vanilla and Olive Oil

burned citrus | caramel

21 **The Cheese Ferrari**

selection of Italian cheeses from the cheese cart