

# FLAVORS OF OIO

Tasting menu available only for the entire table

5 courses (without the pappardelle) 120/pers

6 courses 140/pers

Roasted pumpkin

almonds | rosemary gelato

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Tagliolini

Amalfi lemon butter | *tonno rosso* | caviar oscietra

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Our Signature Runny Egg Yolk Raviolo

Parmigiano | sunchoke | hazelnuts

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Pappardelle

heritage chicken *ragù* | rosemary and confit garlic | roasted potatoes

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Angus Beef... *saltimbocca*

San Daniele | sage | chanterelles | white wine

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*The Cheese Ferrari*

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

**and/or**

Glazed fig

olive oil gelato | *pane carasau* | bergamot

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

### Autumn salad

endives and onions | almonds | Fontina *d'alpeggio*

### Water buffalo carpaccio

figs | cured egg yolk | balsamic pearls | walnuts

### Yellowtail crudo

caviar oscietra | smoked fennel | citrus

+15

## PASTA

*hand-made at the order*

### Tagliolini

Amalfi lemon butter | *tonno rosso* | caviar oscietra

+15 | +25

### Pappardelle

heritage chicken *ragù* | rosemary and confit garlic | roasted potatoes

### Agnolotti

braised veal | Parmigiano stravecchio | gremolada

### Our Signature Runny Egg Yolk Ravioli

Parmigiano | sunchoke | hazelnuts | candied lemon

## SECONDI

### Angus Beef... *saltimbocca*

San Daniele | sage | chanterelles | white wine

### Veal sweetbreads

artichoke *alla giudia* | mint | capers and lemon

### Stone bass 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 midnight for dinner*

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

16 **DOLCI**

Glazed fig

olive oil gelato | *pane carasau* | bergamot

Tiramisù

not the classic recipe

Dark chocolate and saffron

cocoa nibs | *fleur de sel*

21 **The Cheese Ferrari**

selection of Italian cheeses from the cheese cart