

Flavors of OiO

Tasting menu available only for the entire table.
5 courses (without the pappardelle) · 120
6 courses · 140

Roasted pumpkin

almonds | rosemary gelato

Tagliolini

Amalfi lemon butter | *tonno rosso* | caviar oscietra

Our Signature Runny Egg Yolk Raviolo

Parmigiano | sunchoke | hazelnuts

or

white truffle

+45 (3 g)

Pappardelle

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

Angus Beef... *saltimbocca*

San Daniele | sage | chanterelles | white wine

Glazed fig

olive oil gelato | *pane carasau* | bergamot

and/or

The Cheese Ferrari

selection of Italian cheeses from the cheese cart

both cheese and dessert +21

Also available as an entirely vegetarian tasting menu.

PAIRINGS FOR YOUR 5-COURSE MENU

Non-alcoholic	50
Classic wines	65

PAIRINGS FOR YOUR 6-COURSE MENU

Non-alcoholic	60
Classic wines	75

PRIX FIXE FOR TABLES UP TO 4 GUESTS

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

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

PASTA · WHITE TRUFFLE

Tagliolini with white truffle

capon jus | Parmigiano crusts

+35 | +50

Our Signature Runny Egg Yolk Ravioli with white truffle

Parmigiano | sunchoke | hazelnuts | candied lemon

+35 | +50

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

SECONDI · WHITE TRUFFLE

Tagliata

white truffle | Angus beef | cremini mushrooms | hazelnuts

+70

Battuta alla Piemontese

white truffle | Angus beef | Parmigiano | egg yolk | Piemonte hazelnuts

+70

additional white truffle shavings 15/g

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

Glazed fig

olive oil gelato | *pane carasau* | bergamot

Tiramisù

not the classic recipe

Dark chocolate and saffron

cocoa nibs | *fleur de sel*

55 “*Fior di latte*” gelato

white truffle | meringues | acacia flower honey

21 *The Cheese Ferrari*

selection of Italian cheeses from the cheese cart