

Business lunch

for the entire table

3 course market menu
Wednesday - Thursday - Friday

45/pers



A taste of OiO

Tasting menu (2hrs)
available only for the entire table
for orders made before 13 / 20

78/pers

Snow - pea salad
white almonds, lemon gel, fresh peas,
radishes and mint

Kasnodar Caviar
green peas and braised onion foam,
crotons, chive oil, pickled red onions
+20

Tagliolini with tartare of gambero rosso
rock fish sauce, burrata,
tartare of red shrimp from Sicily, lemon zest

Runny egg yolk raviolo
Parmigiano, roasted potato sauce,
summer black truffle

Roast veal
cherries in red wine, parsley purée,
taggiasca olive powder

The cheese Ferrari
... selection of Italian cheeses from the cheese cart...
+18

Caramelized peaches and apricots
with rum, saffron ice cream, meringue

ANTIPASTI

Snow - pea salad

white almonds, lemon gel, fresh peas,
radishes and mint

20

Kasnodar Caviar

green peas and braised onion foams,
crotons, chive oil, pickled red onions

30

Cantabrian anchovies

Grana Padano cream, spring herbs oil,
olive oil brioche

22

PASTA

hand-made every day

Tortelli with ossobuco

stuffed with braised veal shank,
Parmigiano cream and gremolada

18 | 24

Tagliolini with tartare of gambero rosso

rock fish sauce, burrata cream,
tartare of Sicilian red shrimps, lemon zest

21 | 27

Runny egg yolk ravioli

Parmigiano, roasted potato sauce,
summer black truffle

33

SECONDI

Roast veal

cherries in red wine, parsley purée,
taggiasca olive powder

36

Seared red mullet

spring vegetables, water cress purée,
almond milk sauce

37

Crispy suckling pig

stuffed shallot, beetroot glaze,
honey and lavender sauce

36

CONTORNI

choose one with your secondi

Roasted purple Sicilian eggplant
tomato emulsion, burrata

Potato millefoglie
cooked with slightly spicy 'nduja paste

Roasted courgette
red bell pepper cream

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*

DOLCI

Caramelized peaches and apricots

with rum, saffron ice cream, meringue

16

Tiramisù

with coffee-soaked focaccia, espresso ice cream, crumbled amaretti

13

Strawberry salad

marinated with basil syrup,
caramelized taggiasca olives, basil ice cream

15

Sbrisolona and grappa

polenta flour and almond biscotto, grappa chiara Nonino Vendemmia

7

The cheese Ferrari

... selection from the cheese cart...

18

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