

FLAVORS OF OIO

Tasting menu available only for the entire table

5 courses (without the pappardelle) 90/pers

6 courses 105/pers

Autumn salad

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

Tagliolini

Tuscan kale | bagna cauda | capers

or

black and white | smoked scallop sauce | Franciacorta | caviar oscietra

+20

Our Signature Runny Egg Yolk Raviolo

sunchoke | hazelnuts | candied lemon

or

white truffle

+45 (3 g)

Pappardelle

wild boar *ragù* | rosemary | polenta

Angus Beef... saltimbocca

San Daniele | sage | chanterelles | white wine

The cheese Ferrari

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

and/or

Panettone

French toast | gelato | orange reduction

both cheese and dessert +21

...also available as an entirely vegetarian tasting menu

PAIRINGS FOR YOUR MENUS

Tasting for your 5-course menu

<i>Non-alcoholic pairing</i>	45
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<i>Pairing with Italian wines</i>	55
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Tasting four your 6-course menu

<i>Non-alcoholic pairing</i>	55
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<i>Pairing with Italian wines</i>	65
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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

PRIX FIXE *for tables up to 4 guests*

Antipasto and pasta	75/pers
Antipasto / pasta and secondo	85/pers
Antipasto, pasta, and secondo	110/pers

ANTIPASTI

Autumn salad

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

Snails

beans *zuppetta* | *guanciale* and garlic | roots

Hamachi carpaccio

herbs | almond | citrus | caviar oscietra +15

PASTA

hand-made at the order

Tagliolini

black and white | smoked scallop sauce | Franciacorta | caviar oscietra +15 | +25

or

fondue of Toma Piemontese | white truffle +32 | +47

Pappardelle

wild boar ragù | rosemary | polenta

Agnolotti

braised veal | Parmigiano *stravecchio* | gremolada

Our Signature Runny Egg Yolk Ravioli

sunchoke | hazelnuts | candied lemon

or

white truffle +32 | +47

SECONDI

Angus Beef

"saltimbocca" · San Daniele | sage | chanterelles | white wine

or

tagliata · white truffle | San Daniele | Piemonte hazelnut cream +68

or

battuta (tartar) · white truffle | Parmigiano | egg yolk | Piemonte hazelnuts +68

Guinea fowl

carrots | cauliflower | mustard

Bearded umbrine fish

broccolini | iodine sauce | razor clams

additional white truffle shavings 15/g

Panettone

French toast | *gelato* | orange reduction

Tiramisù

not the classic recipe

Bread, chocolate and olive oil

unexpected textures

- 53 "Fior di latte" gelato and white truffle (4g)
merengues | chestnut honey

- 21 The Cheese Ferrari
selection of Italian cheeses from the cheese cart