

## Flavors of OiO

Tasting menu available only for the entire table

5 courses (without the pappardelle) 85/pers

6 courses 100/pers

White asparagus salad

Parmigiano *gelato* | citrus | hazelnuts

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Tagliolini

green peas | tomato breadcrumbs | mortadella

**or**

spring herbs | Franciacorta | caviar oscietra Imperial

+15

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Raviolo

runny egg yolk | Parmigiano | green asparagus | morel mushrooms

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Pappardelle

duck ragù | rosemary | hazelnuts

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Lamb

Swiss chard | mint | goat's milk curd

**or**

Pigeon

cabbage terrine | pomegranate | Brussels sprouts

+15

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*The cheese Ferrari*

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

**and/or**

Rhubarb

different textures | yoghurt

both cheese and dessert +18

***...also available as an entirely vegetarian tasting menu***

## PAIRINGS FOR YOUR MENUS

Tasting for your 5-course menu

*Non-alcoholic pairing*

40

*The Sommelier's pick of the moment*

50

Tasting four your 6-course menu

*Non-alcoholic pairing*

50

*The Sommelier's pick of the moment*

60

## PRIX FIXE *for tables up to 4 guests*

Antipasto and pasta	65/pers
Antipasto / pasta and secondo	75/pers
Antipasto, pasta, and secondo	95/pers

## ANTIPASTI

### Asparagus salad

Parmigiano *gelato* | citrus | hazelnuts

### Scallops *alla milanese*

black truffle | saffron | red onions

### Trout marinated in grappa

radishes | fennel condiment | trout eggs

## PASTA

*hand-made at the order*

### Tagliolini

spring herbs | Franciacorta | caviar oscietra Imperial

+15 starter | +20 main course

### Pappardelle

duck ragù | rosemary | hazelnuts

### Ravioli

runny egg yolk | Parmigiano | green asparagus | morel mushrooms

## SECONDI

### Cod fish

potato crust | carrots | almond sauce

### Lamb

Swiss chard | mint | goat's milk curd

### Angus Beef

lardo di Colonnata | *agretti* | fava beans

*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*

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

## DOLCI

- 17 Rhubarb  
different textures | yoghurt
- 14 Tiramisù  
not the classic recipe
- 18 Dark chocolate  
olive oil | saffron
- 18 The cheese Ferrari  
selection of Italian cheeses from the cheese cart