

## FLAVORS OF OIO

Tasting menu available only for the entire table

5 courses (without the pappardelle) 90/pers

6 courses 105/pers

### Sunchoke gelato

black garlic | hazelnuts | Melanosporum black truffle

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### Tagliolini

Tuscan kale | bagna cauda | capers

**or**

### Pasta mista

cannellini | *gambero rosso* | caviar oscietra

+20

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### Our Signature Runny Egg Yolk Raviolo

leeks | marjoram | Melanosporum black truffle

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### Pappardelle

duck ragù | rosemary | hazelnuts

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### Beef cheek

parsley | goat's milk yoghurt | herbs

**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**

### Sbrisolona 2.0

almonds | polenta gelato | *grappa bianca*

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
<i>Pairing with Italian wines</i>	55
<i>Premium wine pairing</i>	85

Tasting four your 6-course menu

<i>Non-alcoholic pairing</i>	55
<i>Pairing with Italian wines</i>	65
<i>Premium wine pairing</i>	100

## LUNCH MENU *for tables up to 4 guests*

Antipasti	30
Pasta	30 starter   40 main
Secondi	50

### ANTIPASTI

#### Truffle salad (Melanosporum)

castelfranco | Parmigiano *vacche rosse* | chestnuts

#### Frog legs

lentils and guanciale | herbs | crispy roots

#### Scallop carpaccio

fennel | citrus | caviar oscietra +15

### PASTA

*hand-made at the order*

#### Pasta mista

cannellini | *gambero rosso* | caviar oscietra +15 | +25

#### Pappardelle

duck *ragù* | rosemary | hazelnuts

#### Agnolotti

braised veal | Parmigiano stravecchio | gremolada

#### Our Signature Runny Egg Yolk Ravioli

leeks | marjoram | Melanosporum black truffle

### SECONDI

#### Angus Beef... *saltimbocca*

San Daniele | sage | chanterelles | white wine

#### Pigeon

cabbage terrine | pomegranate | Brussels sprouts

#### Mediterranean Shi Drum

*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 12 pm for dinner*

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

16 **DOLCI**

Sbrisolona 2.0

almonds | polenta gelato | *grappa bianca*

Tiramisù

not the classic recipe

Vanilla and Olive Oil

burned citrus | caramel

21 **The Cheese Ferrari**

selection of Italian cheeses from the cheese cart