

# FLAVORS OF OIO

Tasting menu available only for the entire table

5 courses (without the tagliatelle) 120/pers

6 courses 140/pers

Green pea *gelato*

buffalo ricotta | *colatura di alici* | Amalfi lemon

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Pasta mista

*gambero rosso* | caviar oscietra | white asparagus

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Our Signature Runny Egg Yolk Raviolo

green asparagus | morels | *aglione*

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Tagliatelle *paglia e fieno*

rabbit *ragù* | olives | tomato breadcrumbs

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Lamb

*agretti* | verjus | mustard seeds

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*The cheese Ferrari*

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

**and/or**

Rhubarb

almond | verbena

both cheese and dessert +21

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

## PAIRINGS FOR YOUR 5-COURSE MENU

<i>Non-alcoholic</i>	50
<i>Classic wines</i>	60
<i>Exceptional Italian wines</i>	90

## PAIRINGS FOR YOUR 6-COURSE MENU

<i>Non-alcoholic</i>	60
<i>Classic wine</i>	70
<i>Exceptional Italian wines</i>	105

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

Antipasti	35
Pasta	35 starter   45 main
Secondi	55

### ANTIPASTI

#### White asparagus

Parmigiano *gelato* | citrus | almonds

#### Quail salad

honey and lavender | spring herbs | cured yolk

#### Scallop carpaccio

caviar oscietra | radish | citrus +15

### PASTA

*hand-made at the order*

#### Pasta mista

*gambero rosso* | caviar oscietra | white asparagus +15 | +25

#### Tagliatelle *paglia e fieno*

rabbit *ragù* | olives | tomato breadcrumbs

#### Agnolotti

braised veal | Parmigiano stravecchio | gremolada

#### Our Signature Runny Egg Yolk Ravioli

green asparagus | morels | *aglione*

### SECONDI

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

San Daniele | sage | chanterelles | white wine

#### Lamb

*agretti* | verjus | mustard seeds

#### Mediterranean Shi Drum fish

fava beans | 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**

Rhubarb

almond | verbena

Tiramisù

not the classic recipe

Vanilla and Olive Oil

burned citrus | caramel

21 **The Cheese Ferrari**

selection of Italian cheeses from the cheese cart