

Flavors of OiO

Tasting menu available only for the entire table
5 courses 85/pers

Autumn salad

endives and onions | almonds | Fontina d'Alpeggio

Cappelletti

pumpkin | Parmigiano | mostarda mantovana | amaretti

or

Tagliolini

gambero rosso tartare | burrata | caviar oscietra
+10

Raviolo

runny egg yolk | Parmigiano | garlic butter | chanterelles

Pappardelle

guinea fowl ragù | herbs | polenta
+15

Angus Beef

lardo di Colonnata | cauliflower | carrots

The cheese Ferrari

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

and/or

Figs

ricotta | red wine | walnut *gelato*

both cheese and dessert +18

Vegetarian flavors of OiO

5 courses 75/pers

6 courses (one additional pasta) 87/pers

PAIRINGS FOR YOUR MENU

Tasting for your 5-course menu

<i>Non-alcoholic pairing</i>	40
<i>The Sommelier's pick of the moment</i>	50

Tasting four your 6-course menu

<i>Non-alcoholic pairing</i>	50
<i>The Sommelier's pick of the moment</i>	60

PRIX FIXE *for tables up to 4 guests*

Antipasto and pasta	60/pers
Antipasto / pasta and secondo	70/pers
Antipasto, pasta, and secondo	90/pers

ANTIPASTI

Autumn salad

endives and onions | almonds | Fontina d'Alpeggio

Snails

cannellini *zuppetta* | garlic and herbs | chili oil

Trout

cardoncelli | radishes | celeriac | yoghurt

PASTA

hand-made at the order

Tortelli

ossobuco | Parmigiano | gremolada

Tagliolini

gambero rosso tartare | burrata | caviar oscietra
+10 starter | +15 main course

Pappardelle

guinea fowl ragù | dried herbs | polenta

Ravioli

runny egg yolk | Parmigiano | garlic butter | chanterelles

SECONDI

Pollock

Swiss chard | fennel | almond sauce

Veal sweetbreads

pumpkin | celeriac | hazelnuts

Angus Beef

lardo di Colonnata | cauliflower | carrots

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 Figs
ricotta | red wine | walnut *gelato*
- 14 Tiramisù
not the classic recipe
- 18 Raviolo aperto
tribute to Gualtiero Marchesi
chocolate | vanilla ice cream | orange | olive oil

- 18 The cheese Ferrari
selection of Italian cheeses from the cheese cart