

# 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

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

### ANTIPASTI

- Asparagus salad 32  
Parmigiano *gelato* | citrus | hazelnuts
- Scallops *alla milanese* 35  
black truffle | saffron | red onions
- Trout marinated in grappa 30  
radishes | fennel condiment | trout eggs

### PASTA

*hand-made at the order*

- Tagliolini 39 | 53  
spring herbs | Franciacorta | caviar oscietra Imperial
- Pappardelle 25 | 33  
duck ragù | rosemary | hazelnuts
- Ravioli 29 | 36  
runny egg yolk | Parmigiano | b green asparagus | morel mushrooms

### SECONDI

- Cod fish 44  
potato crust | carrots | almond sauce
- Lamb 46  
Swiss chard | mint | goat's milk curd
- Angus Beef 45  
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