



wines

by the Glass

SPARKLING WINE

Piccini Prosecco Brut, N.V.

\$10⁺⁺



WHITE WINE

Regaleali Bianco - Sicilia D.O.C.,
Chardonnay, 2017

\$10⁺⁺



RED WINE

Masciarelli
Linea Classica Montepulciano
2016, Abruzzo

\$10⁺⁺

La Gerla, Poggio Gli
AngeliSangiovese, Tuscany

\$18⁺⁺



ITALIAN BEER

Menabrea Lager Draft

\$10⁺⁺

All prices are subject to
10% service charge & the prevailing taxes

OSO LUNCH

3 COURSE LUNCH \$38⁺⁺

Select from any of the below courses

ENTRÉE

Mixed Cold Cuts with Parma Ham, Mortadella and Salami

Or

SALAD

Cold Avocado Mousse and Pan-Fried Prawns In Paprika,
Green Leaf Salad

Or

STARTER

Fresh Mozzarella Cheese, Tomato and Its Own Sabayon
With Basil "Caprese"

Or

SOUP

Thick and Creamy Caramelized Onion-Nutmeg Soup
Served with Avruga Caviar



ANGEL HAIR "FROM GRAGNANO"

With braised pork ragout in white wine and fennel seeds

Or

LASAGNA

Vegetarian Oven Baked in Tomato Base, Parsley Juice

Or

FISH

Stewed Seabass with Smoked Eggplant, Sun Dried Tomato,
Oregano and Lemon Zest

Or

MEAT

Slow Cooked Beef Check In Red Wine,
Carrot-Cumin-Orange Puree



CHEESE

Pan Fried Toma Cheese with Black Truffle Honey

Or

MOUSSE

Mascarpone Mousse and Almond Amaretti Biscuits

Or

ICE CREAM

Creme Ice Cream 80's Style coated with
Dark Chocolate Pearls And Its Own Sauce