

OSMO

CUCINA

HERBIVORE

€ 70

Cauliflower 6-7-9-12

Glazed Cauliflower, Fennel with Mascarpone Cheese, Caramelized Caper, Black Garlic

Artichoke 1-4-8-9-12

Braised Artichoke, Pancotto, Almond Milk, Almonds, Dill

Risotto 7-9-12

Risotto with Parmesan broth, Purple Butter, Saffron foam, Licorice powder

Seitan 1-9-12

Coal-roasted Pumpkin Seitan, Spicy Date Chutney, Chestnuts, Sprouts Salad

Miss Williams 1-5-6-8-12

Vegetable Chocolate, Pears, Peanut Butter, Banana and Rum

GROUND & IODINE

€ 80

Cuttlefish 9-11-12-14

Cuttlefish Lard, Blue Spirulina, Chickpeas, Mushrooms and Frozen Black Sesame

Tripe 1-4-7-9-12-14

Warm smoked Tripe, Salted Ricotta cheese, Kimchi, black Cabbage rocks

Linguine 1-7-9-12

Linguine with Cacciatore Jus, Smoked Pepper, Creamy Chicken Liver, Rosemary Oil

Duck 1-3-4-7-9-12-14

Duck with Tuna, Garum, Puntarella, Jerusalem Artichoke and soft Anchovy

Pain Perdu 1-3-7-8-12

Caramelized Brioche, Spiced Almond, Zabaglione Ice Cream

JOURNEY IN THE DARK

6 Courses € 95

LEGENDA ALLERGENI - FOOD ALLERGEN ICONS ;1 Glutine - Gluten, 2 Crostacei - Crustaceans, 3 Uovo - Eggs, 4 Pesce - Fish, 5 Arachidi - Peanuts
6 Soia - Soya, 7 Latte - Milk, 8 Noci - Walnuts, 9 Sedano - Celery, 10 Mostarda - Mustard, 11 Sesamo - Sesame
12 Biossido di Azoto - Nitrogen Dioxide, 13 Molluschi - Mollusk, 14 Semi con Guscio - Seeds with shell

APPETISERS

Tripe <small>1-4-7-9-12-14</small>	Warm smoked tripe, Salted Ricotta cheese, Kimchi, black Cabbage rocks	€ 24
Artichoke <small>1-4-8-9-12</small> ✓	Braised Artichoke, Pancotto, Almond Milk, Almonds, Dill	€ 22
Cuttlefish <small>9-11-12-14</small>	Cuttlefish Lard, Blue Spirulina, Chickpeas, Mushrooms and Frozen Black Sesame	€ 25
Galletto Royale <small>7-9-12</small>	Chicken, Potato fondant, Lychees compote, Burnt Taggiasca Olive	€ 25
Cauliflower <small>6-7-9-1</small> ✓	Glazed Cauliflower, Fennel with Mascarpone Cheese, Caramelized Caper, Black Garlic ✓	€ 20

FIRST COURSE

Double Plin <small>1-3-7-8-9-12</small>	Marrowbone Plin with Coffee, Sweet Pumpkin, Chicory, Whey, Salty Amaretto	€ 26
Bottone <small>1-2-3-4-7-9-12-14</small>	Button Ravioli with liquid fish broth, Octopus Water, raw Crustacean, Tamarind	€ 28
Passatello <small>1-3-6-7-9-12-14</small>	Passatello fresh pasta with Black Lime, Kombu Dashi, Wakame, sea Asparagus, Clams	€ 24
Linguine <small>1-7-9-12</small>	Linguine with Cacciatore Jus, Smoked Pepper, Creamy Chicken Liver, Rosemary Oil	€ 25
Risotto <small>7-9-12</small> ✓	Risotto with Parmesan broth, Purple butter, Saffron foam, Licorice powder	€ 26

SECOND COURSES

Duck <small>1-3-4-7-9-12-14</small>	Duck with tuna, Garum, Puntarella, Jerusalem Artichoke and soft Anchovy	€ 34
Beef <small>1-3-7-9-12</small>	Beef Fillet in Crust, Savoy Cabbage, Black Cabbage, Chanterelles, Sweet Potato	€ 45
Cod <small>4-7-12</small>	Cod, Pomegranate pil pil, Red turnip bouton, Rhubarb, Radicchio	€ 40
Amberjack <small>1-3-4-6-9-12</small>	Crispy Amberjack, Pak Choi, Thistle, Wasabi Mayonnaise, Candied Lemon, Ponzu	€ 38
Seitan <small>1-9-12</small> ✓	Coal-roasted Pumpkin Seitan, Spicy Date Chutney, Chestnuts, Sprouts Salad	€ 26