

While you're waiting.. Try our

## “Cicchetti”

(read: chi-ket-tee)

(Small snacks, traditionally served in North Italy)

Minced beef **Meatballs** with spicy tomato sauce 60

Deep fried fresh **Mozzarella** 60

Fried **Mushrooms** stuffed with pork 60

Poached **Tuna** with mixed herbs 60

Italian **Bruschetta** with tomato, basil and olive oil 60

Potato **Croquette** with beef bacon 60

GAIA

by OSO RISTORANTE

Special **Aperitivo** promotion!

For each pair of Champagne/Prosecco glasses at the beginning of your meal,  
get a complimentary Chef “Cicchetti” of your choice!

Start your dinner in Italian way!

# Appetizers

## “Antipasti”

**Beef Carpaccio** Thinly sliced 200 days grain fed beef tenderloin with parmesan cheese 135

**Pan fried eggs** “Tegamino” with black truffle puree and mixed cheese fondue 90

**Oven Baked eggplant** Parmigiana “Melanzane” with mozzarella cheese and tomato 110

**Foie Gras** Pan Seared Goose Liver served with braised onions, baby spinach and Balsamic Reduction 140

**Crab meat salad** “Granchio” with marinated vegetable dressing 110

**Parma ham** “Prosciutto” 18 months with rock melon 128

**Cured lean beef** “Bresaola” with shaved Parmigiano 128

**Cooked pork salami** “Mortadella” served with marinated shallots in Balsamico 108

Selection of **Mixed cold cuts** “Affettati” with beef Bresaola, Parma ham and Mortadella served with shallots, onions and gherkins 138\

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**Salads**

## “Insalate”

**Wild Rucola** salad with sauteed baby shrimps in lemon dressing 85

**Mixed salad** in balsamico dressing with shaved “Parmigiano” cheese 85

**Baby spinach salad** with pine nuts, honey mustard dressing 85

# Soups

“Zuppe”

Thick **mixed mushroom soup** served with “Porcini” mushrooms 90

Clear **seafood soup** with sundried tomato and sliced lobster 100

**Soup of the day** “zuppa del giorno” 78

## Gaia signature **Pasta & Risotto**

“Dry Durum wheat Pasta”

D.O.C. from Gragnano city

“**Spaghetti**” with mixed seafood, garlic, peperoncino, dry oregano and tomato sauce 160

“**Linguine**” with fresh baby clams, garlic and basil “pesto” sauce 160

“**Penne**” with homemade Italian sausage meat and sun dried tomatoes 160

“**Angel hair**” AOP with mixed mushrooms and scallops carpaccio 165

“Homemade fresh pasta”

“**Fettuccine**” served with Lobster in San Marzano Tomato Sauce 210

“**Ravioli**” filled with veal in cheese and mushroom sauce 170

Whole wheat “**Stracci**” with boneless oxtail and red wine sauce 170

“**Tortellini**” with pumpkin, fresh oregano sauce 150

Risotto “Carnaroli” quality

**Black truffle** risotto “Tarfufo” and mascarpone cheese 200

**Squid Ink** “Nero” Risotto with Scallops and Fresh marjoram 170

(Other traditional sauces for pasta and risotto are available upon request)

# Main courses

## Fish “Pesce”

Oven baked whole **Seabream** in a crust of sea salt “Al sale” with poached broccoli

(Cooking time 35 minutes)

(Upon availability) 250

Roasted **Cod filet** “Merluzzo” in Balsamico sauce served with rosemary potatoes 260

Pan fried **Seabass** “Branzino” with cherry tomatoes, capers and basil 220

Grilled **Tuna** loin “Tonno” with marinated red capsicum, black olives and dill oil 220

## Meat “Carne”

Braised **Veal intercosta** with black pepper sauce, green asparagus 220

200 Gr. Roasted **Beef tenderloin** “Filetto” with sabayon, asparagus and black truffle 380

Grilled **Veal chop** “Costoletta” with mustard cream sauce, thick potato fries 330

Slowly roasted **Kurobuta pork belly** “Maiale” with honey, Portobello mushroom and parsley sauce 250

Deboned **Goose leg confit** “Oca” with sweet corn and mashed potato 220

**Lamb** cooked in two ways “Agnello”, Roasted Loin with Cumin and braised Shank with Black Onions 270

Roasted **Venison** tenderloin with caramelized apples, cranberry sauce 380

# Sharing dishes

(Recommended to share by 2 people)

Grilled **Veal "Costata"** served with mixed grilled vegetables and a selection of sauces

(hollandaise, mustard, mushroom) 1.200

Gratinated **600gr Lobster "Aragosta"** with button mushrooms and spinach 550

Roasted **Lamb Rack "Carré"** with herb crust and selection of sauces

(hollandaise, mustard, mushroom) 600

## Side dishes

(Contorni)

French fries 50

Mashed potato 50

Rosti potato 50

Gratinated tomato 50

Broccoli 50

Creamy Spinach 50

Grilled vegetables 50

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# Desserts

Double cream vanilla flan **"Pannacotta"** in black pepper caramel sauce 75

1956 recipe mascarpone cheese **"Tiramisu"** cake with espresso coffee, biscuits and cacao 75

70% hot dark chocolate tart **"Crostata"** with milk ice cream (Cooking time 10 minutes) 75

Oven baked almond liquor cake **"Amaretto"** , Amaretti ice cream 75

Orange Liquor and white Chocolate cake **"D'Arancio"** 75

**Chocolate mousse** cake with strawberry compote 75

**Carrot cake** with cinnamon ice cream 75

## Home made Icecream

( Per Scoop ) 30

Milk **"Fior di latte"**

Almond **"Amaretto"**

Cinnamon **"Cannella"**

Banana and chocolate

## Home made Sorbet

( Per Scoop ) 30

Strawberry **"Fragola"**

Pink grapefruit **"Pompelmo"**

Pineapple with basil **"Ananas"**