

Osteria d'Ovidio

Tasting Menus | Profumi e Sapori d'Italia

Characteristic Aromas of Northern Italy

Bellini, Prosecco with White Peach

Battuta di Fassona Piemontese*

Hand-Chopped Fassona Piemontese Beef Tartare,
Mustard Sauce, Truffle, Oregano Cracker
Sauvignon Blanc, Quarz Cantina Terlano, Alto Adige 2017

Risotto Agli Scampi*

Risotto with Scampi, Caramelized Onion,
Malga Butter
Vintage Tunina, Silvio Jermann, Villanova di Farra, Friuli 2016

Agnello*

Lamb, Sweet Onion, Balsamic Vinegar,
Sea Asparagus
Barbaresco, Paje, Luca Roagna, Piedmont 2011

Sorbetto alle More

Caffe, Nocciola e Caramello Salato

Coffee Foam, Hazelnut Ice Cream and Salted Caramel
Frangelico Liqueur, Canale

Reserve Wine Pairing | \$68 Per Person

* United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Delicate Tastes from Southern Italy

Bellini, Prosecco with White Peach

Astice*

Lobster in "Acquasale", Tomato Essence,
Basil Olive Oil
Sauvignon Blanc, Conte Della Vipera, Antinori, Umbria 2019

Spaghetti al Pomodoro Fiaschetto

Spaghetti with "Fiaschetto di Torre Guaceto" Tomato Sauce,
Caciocavallo Podolico Cheese
Vistamare, Ca'Marcanda by Angelo Gaja, Tuscany 2011

Filetto di Spigola Cotto al Sale*

Salt Baked Sea Bass, Tarragon Sauce,
Swiss Chard
Rossj Bass, Angelo Gaja, Langhe, Piedmont 2018 / 2019

Sorbetto al Bergamotto

Crostatina alla Frutta e Verdura

Fruit and Vegetable Crostatina, Fior di Latte Ice Cream
Limoncello, Amalfi Coast

Reserve Wine Pairing | \$62 Per Person

The **Nordaq** system is an environmentally friendly alternative to the waste associated with conventional bottled water. Be green, enjoy our pure, fresh and delicious water. It comes in both still or sparkling.

NORDAQ
FOR A CLEAN PLANET AND SUPERIOR TASTE

Osteria d'Ovidio

Starters

Astice*

Lobster in "Acquasale", Tomato Essence, Basil Olive Oil

Baccalà*

Steamed Cod, Potato Foam, Rosemary, Trout Roe

Battuta di Fassona Piemontese*

Hand-Chopped Fassona Piemontese Beef Tartare,
Mustard Sauce, Truffle, Oregano Cracker

Melanzana

Eggplant Confit, Smoked Tomato Sauce,
Mozzarella di Bufala

Pasta and Risotto

Risotto Agli Scampi*

Risotto with Scampi, Caramelized Onion, Malga Butter

Spaghetti al Pomodoro Fiaschetto

Spaghetti with "Fiaschetto di Torre Guaceto" Tomato Sauce,
Caciocavallo Podolico Cheese

Tortello di Stracotto di Manzo

Tortello Pasta Filled with Braised Beef, Figs Vincotto,
Gorgonzola Cheese

Chicche di patate con porcini e liquirizia

Potato Gnocchi with Porcini Mushroom Ragout,
Liquorice, Pecorino Romano Fondue

Minestrone

Seasonal Vegetable Stew, Basil Jus,
24 Months Parmigiano Reggiano

Main Course

Costoletta alla Milanese*

Veal Chop, Lime Mayonnaise, Vegetable Misticanza,
Saffron Citronette

Filetto di Spigola Cotto al Sale*

Salt Baked Sea Bass, Tarragon Sauce, Swiss Chard

Agnello*

Lamb, Sweet Onion, Balsamic Vinegar, Sea Asparagus

Petto d'Anatra

Duck Breast, Red Wine Sauce, Cashew Nuts, Beetroot

Sides

Seasonal Salad, Sautéed Vegetables, Roasted Potatoes

Dessert

Crostatina alla Frutta e Verdura

Fruit and Vegetable Crostatina, Fior di Latte Ice Cream

Caffe, Nocciola e Caramello Salato

Coffee Foam, Hazelnut Ice Cream and Salted Caramel

Mousse al Cioccolato

Ivoire 35% Nyangbo 68% and Gianduja Valhrona Chocolate,
Almond Ice Cream, Candied Orange

Selection of Italian Cheese