

# 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, Prunotto, Piedmont 2010

### 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**