

\$85 MENU

APPLICABLE TAXES &
18% GRATUITY NOT INCLUDED

ANTIPASTO

BURRATA, MULTI-COLORED TOMATOES TOPPED WITH BASIL PESTO,
CRUMBLED HAZELNUTS

—

MIXED BEET SALAD, CITRUS VINAIGRETTE, WALNUTS, CRUMBLED
GORGONZOLA

—

KIWI CARPACCIO WITH CAJUN SPICED SHRIMPS, LIMONCELLO
VINAIGRETTE

MAIN

MARITIME LOBSTER TAIL, FRESH CLAMS, LINGUINE FINI PASTA

—

FILET MIGNON TOPPED WITH GORGONZOLA CHEESE, RED WINE
REDUCTION SAUCE SERVED WITH YUKON GOLD MASHED POTATOES

—

BRAISED BEEF SHORT RIBS, SOFT POLENTA, BROCCOLINI

—

GRILLED MEDITERRANEAN SEA BASS, SALSA VERDE AND RATATOUILLE

DESSERT

TRADITIONAL TIRAMISU

—

SEMIFREDDO ALLA NOCCIOLA

ESPRESSO, COFFEE, TEA INCLUDED

\$95 MENU

APPLICABLE TAXES &
18% GRATUITY NOT INCLUDED

ANTIPASTO

TUNA CARPACCIO, MANGO CHUTNEY, RED WINE GLAZE

—

GRILLED TUNISIAN OCTOPUS, CHICKPEAS, BALSAMIC GLAZE

—

BEEF CARPACCIO EMILIANO, THIN SLICES OF BEEF TENDERLOIN CRUSTED IN PEPPERCORN DRIZZLED WITH
EXTRA VIRGIN OLIVE OIL, LEMON JUICE, TRUFFLE MAYONNAISE, AGED PARMIGIANO

INTERMEZZO

MEZZI RIGATONI IN A WHITE VEAL RAGU, PECORINO CHEESE, TOASTED SEASONED BREADCRUMBS AND PINE NUTS

—

CAVATELLI PANCETTA, ONIONS, PEAS, IN A SAN MARZANO TOMATO SAUCE

—

RISOTTO, ASPARAGUS, SPINACH, PARMIGIANO REGGIANO AND BURRATINA

—

MUSHROOM AND TRUFFLE ARANCINI WITH SAN MARZANO TOMATO COULIS, PARMIGIANO FONDUTA SAUCE

MAIN

L'OSSO SIGNATURE, OSSO BUCO, BRAISED FOR 5 HOURS, RISOTTO MILANESE AND GREMOLATA

—

ICELANDIC COD FISH DUSTED WITH PORCINI DUST, PORTO REDUCTION

—

MILK FED CENTER CUT VEAL CHOP, CRISPY RED ONIONS, FORTIFIED RED WINE SAUCE

—

RACK OF LAMB, CRUSTED WITH PISTACHIO, LEMON & LIME ZEST, MINT, NATURAL MEAT JUICES

DESSERT

FRUTTI DI BOSCO CAKE (FRESH BERRIES CAKE)

—

HAZELNUT CHOCOLATE CAKE WITH VANILLA ICE CREAM

—

RASPBERRY CHEESECAKE

ESPRESSO, COFFEE, TEA INCLUDED

\$120 MENU

APPLICABLE TAXES &
18% GRATUITY NOT INCLUDED

ANTIPASTO

ANTIPASTO SEAFOOD AND FISH: GRILLED TUNISIAN OCTOPUS, SESAME CRUSTED AHI TUNA, GRILLED JUMBO SHRIMP

—

ANTIPASTO MISTO: TOMATOES, BURRATA, IBERICO HAM, GRILLED LAMB CHOP, GRILLED SHRIMP, GRILLED TUNISIAN OCTOPUS

INTERMEZZO

RAVIOLI FILLED WITH MIXED MUSHROOMS, BLACK TRUFFLE, MUSHROOM BROTH, GRANA PADANO CHEESE

—

RISOTTO WITH SHRIMP, ALASKAN KING CRAB AND PEAS

SALAD

MONACO SALAD, FENNEL, ORANGE, BABY ARUGULA, TOASTED ALMONDS, CITRUS VINAIGRETTE

—

PEAR SALAD, BITTER GREENS, CRUMBLLED GORGONZOLA, TOASTED PECANS

MAIN

FILETTO DI MANZO ROSSINI: CANADIEN PRIME FILET MIGNON, FOIE GRAS, YUKON GOLD MASHED POTATOES, MARSALA REDUCTION

—

ROASTED CHILEAN SEABASS, PORCINI, GARLIC, THYME SAUCE, BRAISED LENTILS, CHERRY TOMATO CONFIT

DESSERT

PEAR AND RICOTTA TORTA

—

CHOCOLATE, PISTACHIO FONDANT, SERVED WITH VANILLA BEAN ICE CREAM

ESPRESSO, COFFEE, TEA INCLUDED

ADD TO YOUR TASTING

APPLICABLE TAXES

☐ GRILLED LAMB CHOP WITH FINE HERBS	9\$ unit/person
☐ GRILLED SHRIMP SALMORIGLIO	9\$ unit/person
☐ MEDITERRANEAN GRILLED TUNISIAN OCTOPUS	8\$ unit/person
☐ FRIED SQUID	6\$/person
☐ SALTED COD PANCAKE, WHOLE-GRAIN MUSTARD SAUCE	6\$ unit/person
☐ ARANCINI INSPIRATION OF THE DAY	5\$ unit/person
☐ FRESH MIGNONETTE OYSTERS	3\$ unit/person
☐ HALF A BURRATA, HAZELNUT AND BASIL PESTO	6\$/person
☐ PROSCIUTTO	8\$/person
☐ PATTA NEGRA	15\$/person
☐ MINI BURGERS L'OSSO STYLE	5\$ unit/person
☐ BEEF MARROW BONE WITH GREMOLATA	8\$ unit/person
☐ LOBSTER TAIL	16\$ unit/person
☐ ALASKAN ROYAL CRAB LEGS	195\$ lb/person

ALCOHOLIC BEVERAGES

- ☐ WINE
- ☐ WELCOME DRINK
- ☐ OPEN BAR FORMULA
- ☐ BAR ON CONSUMPTION