

## *ANTIPASTI*

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MARKET FRESH OYSTER SELECTION, MIGNONETTE SAUCE (DOZEN)  
45

NOVA SCOTIA SCALLOPS, PAN SEARED, CRISPY PANCETTA, CANNELLINI  
BEANS, BALSAMIC GLAZE  
38

CARPACCIO EMILIANO, THIN SLICES OF BEEF TENDERLOIN CRUSTED IN  
PEPPERCORN DRIZZLED WITH EXTRA-VIRGIN OLIVE OIL, LEMON JUICE,  
TRUFFLE MAYONNAISE, AGED PARMIGIANO REGGIANO  
32

TUNA CRUDO, PUTTANESCA VINAIGRETTE, BASIL GEL  
36

GLAZED ROOT VEGETABLES COATED WITH HONEY, TOPPED WITH  
RICOTTA AND TOASTED PECANS  
21

GRILLED TUSCAN BREAD, AVOCADO SPREAD, IBERICO HAM,  
BURRATA, HONEY, FRESH CHILLIES, BALSAMIC GLAZE  
31

## *GOURMET ANTIPASTI*

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PAN-SEARED FOIE GRAS, WITH AGED BALSAMIC GLAZE (25YEARS) WITH  
MACERATED CHERRIES  
34

**ANTIPASTO L'OSO**  
BITE SIZE TASTING PLATTER  
BURRATINA, GRILLED LAMB, GRILLED SHRIMP,  
TUNA CRUDO, GRILLED TUNISIAN OCTOPUS  
1 PER/ 45. 2 PER/ 80

GRILLED OCTOPUS, RED ONIONS, MIXED BEAN SALAD, FRESH CORIANDER  
32

## *INSALATA / SALAD*

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ENDIVE, RADICCHIO, FENNEL SALAD, OLDFASHION MUSTARD  
VINAIGRETTE, CRUMBLED WALNUTS, GORGONZOLA

22

PEAR SALAD, BITTER GREEN VEGETABLES, CRUMBLED GORGONZOLA,  
TOasted PECANS, POMEGRANATE

24

MONACO SALAD; FENNEL, ORANGES, BABY ARUGULA, AND TOASTED  
ALMONDS IN A CITRUS VINAIGRETTE

21

## *PASTA*

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### **FRESH PASTA OF THE DAY (MARKET PRICE)**

MEZZI RIGATONI ALLA NORMA, EGGPLANT, SAN MARZANO TOMATOES,  
RICOTTA SALATA

31

BRAISED VEAL SHANK RAVIOLI, PARMIGIANO CREAM, BRAISING JUS  
TOPPED WITH FRESH GREMOLATA

34

RAVIOLI FILLED WITH A VARIETY OF MIXED MUSHROOMS PERFUMED  
WITH BLACK TRUFFLE, MUSHROOM BROTH, GRANA PADANO CHEESE

34

CAVATELLI FLAVOUR OF THE DAY

31

FRESH LINGUINE VONGOLE, GARLIC, ANCHOVY, CHILLIES, WHITE  
WINE, SEASONED BREADCRUMBS

39

FRESH TAGLIOLINI PESCATORE, CANADIAN LOBSTER TAIL, SHRIMP,  
SCALLOPS, CLAMS, IN A TOMATO SAUCE WITH CALABRIAN SPICED OIL

59

## *RISOTTO*

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RISOTTO WITH LOBSTER TAIL, SHRIMPS, SWEET PEAS, SAFFRON,  
FINISHED WITH PARSLEY AND LEMON OIL

49

RISOTTO MIXED MUSHROOMS, SHITAKE, KING, CRIMINI, ASPARAGUS,  
PARMIGIANO REGGIANO

39

## *CHEF'S SIGNATURE DISHES*

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MILK-FED VEAL SHANK OSSO BUCO, BRAISED FOR OVER THREE HOURS,  
SERVED WITH RISOTTO MILANAISE TOPPED WITH FRESH GREMOLATA

48

ROASTED CHICKEN AL MATTONE, COOKED IN A CAST IRON SKILLET,  
ROASTED FINGERLING POTATOES, FRESH GARLIC, ROSEMARY

39

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

54

## *PESCE / FISH*

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### **FRESH ARRIVAL OF THE DAY (MARKET PRICE)**

MEDITERRANEAN SEA BASS, CRISPED ARTICHOKE, CAPERS, TOASTED  
PINE NUTS

49

## *L'OSO SIGNATURE BEEF*

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ORIGIN OF MEAT:  
USDA, ARGENTINIAN, & CERTIFIED ANGUS

AGING METHOD:  
WET AND DRY AGED MAXIMUM 45 DAYS

COOKING METHOD:  
CAST IRON, HIGH TEMPERATURE GRILL

MEAT MASTER:  
RENATO FERRANTE, OWNER/EXECUTIVE CHEF

## *L'OSO SIGNATURE BEEF SELECTION*

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FILET MIGNON  
JUNIOR CUT - 6 OZ | 55  
REGULAR CUT - 10 OZ | 75

RIBEYE STEAK  
12 OZ | 70  
18 OZ | 90  
24 OZ | 110

BISTECCA FLORENTINA  
CARVING STEAK (TWO TO FOUR PEOPLE)  
36 OUNCES | 145

## *DESSERTS*

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TIRAMISU L'OSO

14

SEMIFREDDO DUO: HAZELNUT AND PISTACHIO

13

PEAR AND RICOTTA TART

14

CHOCOLATE LAVA CAKE, SERVED WITH VANILLA ICE CREAM  
(FRESHLY BAKED - 10 MINUTES)

16

PISTACHIO LAVA CAKE, SERVED WITH  
VANILLA ICE CREAM

15

CRÈME BRULÉE INFUSED WITH FRANGELICO LIQUEUR  
13

RASPBERRY AND MILK CHOCOLATE CHEESECAKE, SALTED  
CARAMEL PECANS

14

SORBET  
MANGO, RASPBERRY, OR LEMON  
11