



GAIA
by OSO RISTORANTE



Cicchetti

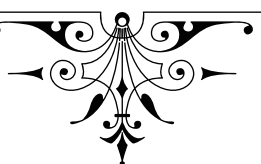
Start your Aperitif in Italian way

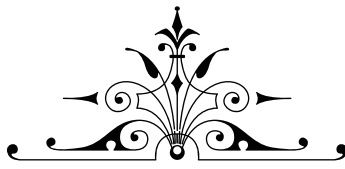
For Any bottle of Prosecco you have complimentary choice of 1 cicchetti

(V) Green Bella Cerignola Olives	70
Anchovies Crostini and Peperinos Cheese	60
(V) Deep Fried Zucchini Flower	60
(V) Deep Fried Mozzarella, Chilli Mayo	60
Garlic Bread (Pizza Base)	90

Choices:

Plain
Tomato
Mexican
Cheese





Affettati

Cold Cuts

Carpaccio

Beef Tenderloin, Basil Pesto

160

San Daniele

Cured Ham, Rock Melon

160

Affettati Misti

Mixed Cold Cut, Giardiniera Vegetables, Olives

170

Antipasti

Appetizers

Polipo

Octopus, Green Pea, Smoked Paprika

155

Tomino (Pork, Beef Bacon or Vegetarian)

Baked Cheese, Spinach Salad, Roast Capsicum

160

Foie Gras

Pear, Sesame Seeds, Braised Onion

280

Avocado Prawns

Prawns, Smoked Salmon, Cocktail Sauce, Caviar

150

Calamari Fritti

Calamari, Zucchini Chips, Chili Mayo

150

Sinfonia Di Mare

Selection Of:

Salmon Beetroot caviar, Oyster

Mediterranean Anchovies, Tako Octopus,

Red Prawns, Smoked Salmon roll, baby cuttle fish

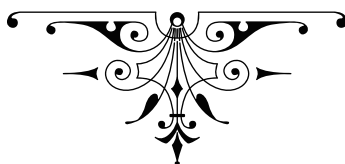
290

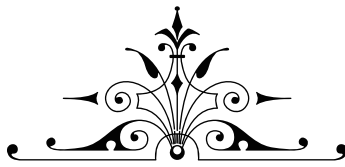


Burratina Pugliese

Tomato Zabaglione, Lambascioni, Bella Olives, Rucola

210





Zuppe

Soup

Porcini (V)

Mushrooms Soup

90

Del Giorno

Soup of the Day

80

Clams Chowder

Clams Soup

90

Insalate

Salad

Cesare (Pork or Beef)

Smoked Chicken, Parmigiano, Egg, Bacon

120

Spinaci (V)

Baby Spinach, Honey Mustard Dressing, Peanut

90

Greek salad (V)

Goat Feta, Tomato, Capsicum, Oregano, Evo, Olives

120

Smoked Salmon Salad

Grilled mix Veggie, Potato Chips, Tomato Zabaione

150

Caviale

Caviar

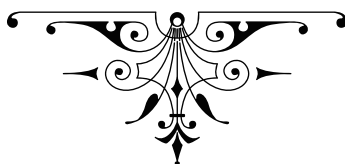
Sturia Caviar is preserved in Dry Salt to EU Standards.

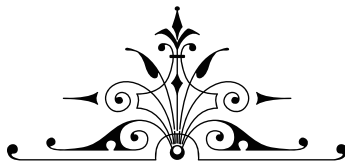
Breed in The Estuaries of The Gironde River in France.

(Please Ask Your Server For Selection Availability)

Served on ice with

- ❖ White & egg yolk
- ❖ Raw onion
- ❖ Blinis
- ❖ Parsley
- ❖ Lemon wedges





Premium

Pizza

(V) Burrata

Tomato, Cheese, Tomato Zabaglione, Whole Fresh Burrata, Cherry Tomato, Italian Olives, Lambascioni, Rucola 350

Foie gras

Garlic butter, Cheese, Soft Egg, Foie Gras, Caviar, Truffle Oil, Spinach Leaves, Onion, Figs, Gold Dust 490

San Daniele (Pork or Beef Bresaola)

Tomato, Cheese, Cherry Tomato, Parmesan, San Daniele Cured Ham, Mozzarella Bocconcini 380

Classic Pizza

Additional

Frutti Di Mare

Garlic Butter, Tomato, Cheese, Mix Seafood, Jalapenos, Onions, Olives, Capers, Chilli 200

Four Seasons (Pork or Beef)

Tomato, Cheese, Ham, Mushroom, Salame, Olives, Artichokes, Mix Seafood 200

Calzone (Pork or Beef)

Filled Pizza, Garlic Butter, Tomato, Cheese, Ham, Mushroom, Artichokes, Boiled Egg 190

Gorgonzola and Spek (Pork or Beef)

Garlic Butter, Cheese, Gorgonzola, Spek, Walnut, Cherry Tomato 230

Vegetarian

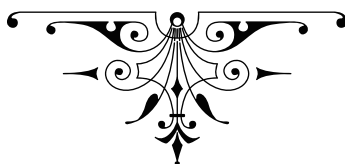
Tomato, Cheese, Mix Grilled Vegetables 190

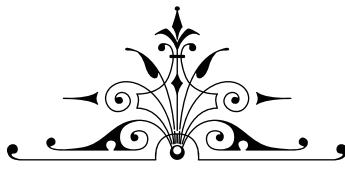
Tuna Onion

Tomato, Cheese, Tuna, Onions, Caciocavallo Cheese 230

Salsiccia Piccante (Pork)

Tomato, Cheese, Spicy Italian Sausages, Chilli 190





Risotto

Carnaroli Rice

(V) Tartufo

Risotto, Mascarpone, Black Truffle

220

Marinara

White Base, Mix Seafood

190

Pasta

Dry Durum

Wheat

Spaghetti

Rock Lobster, San Marzano Tomato, Basil

210

Conchiglie (Pork)

Pancetta, Wild Mushroom, Italian Sausage

190

Linguine

AOP, Clams, Sea Urchin Bottarga

190

Rigatoni

Slow Cooked Octopus Ragou

200

Pasta

Homemade

Fettuccine

Spicy Wagyu Meat Balls Ragou

180

Ravioli

Veal, Taleggio, Mushrooms, Cream Sauce

190

Mammoli

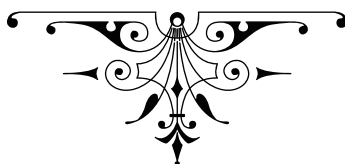
Purple Sweet Potato Gnocchi, Cheese Fondue, Prawn

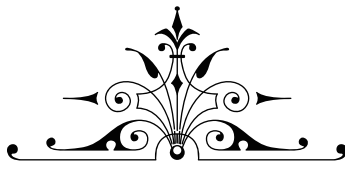
190

Ravioloni

New Zealand Lamb, Soft Egg, Artichoke Potato Cream,
Gold Dust

200





Pesce

Fish

Salmone

Salmon, Spicy Tomato Salsa, Potato 250

Grigliatina Di Pesce

Mix Grilled Fish, Vegetables, Life Lemon Sauce 280

Branzino

Mediterranean Seabass, Capers, Tomatoes, Taggiasca Olives 320

Dover Sole

Prosecco Butter, Lemon Sauce, Steamed Vegetables 850

Grouper Al Sale

Sea Salt Crust, Steam Vegetables, Mediterranean Sauce
(Cooking Time: 35 min, Subject To Availability) 450

Carne

Meat

Tagliata Di Manzo

250gr Sirloin, Shaved Grana, New Potato, Rucola 280

Maiale

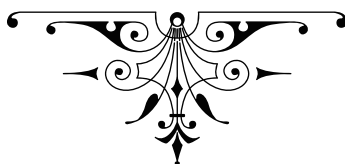
Slow Cooked Iberico Pork Belly, Green Bagnet, Orange Sauce 350

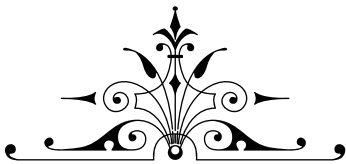
Filetto Rossini

Tenderloin, Foie Gras, Figs, Port Wine Sauce, Truffle Oil 580

Veal Chop Milanese

Breaded Veal, Mashed Potatoes, Sauted Mushroom 480





Off From The Grill

Grain Feed Beef :

200 gr Rib Eye	Australia	200
250 gr Sirloin	US	280
200 gr Tenderloin	Australia	350
400 gr T-Bone	Australia	480

STOCKYARD WAGYU RED LABEL A4/5 :

250 gr Striploin	550
250 gr Tenderloin	750

JAPANESE WAGYU

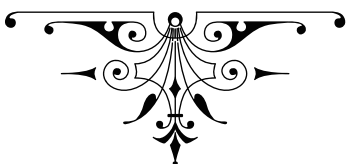
200 gr Ribeye Kiwami 9+	860
150 gr Striploin GUNMA District A4	980

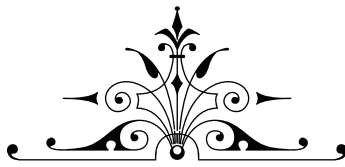
Recommended for 2

STOCKYARD Gold Label 200+ Base Grain Feed

1 kg+ Tomahawk

**Price upon side market availability, served with garden salad,
baby potato, sauce selection*





Pork Platter

150 gr Iberico Pork Belly

4 pcs US Ribs

2 pcs Italian Sausages

Served with tuscan beans, grilled corn, potato, onion 750

Diavola

Spring Chicken, Capsicum Fondue, New Potatoes 210

Scottadito d' Agnello (New Zealand Lamb)

Half Rack Grill Lamb "Costolette" 385

Whole Rack Grill Lamb "Costolette" 745

Served with Grill Polenta, Mint Sauce, Celeriac Puree

All the Beef Steaks are served with a side of steam daily vegetables

Choice of sauce :

- ❖ Red Wine
- ❖ Mushrooms
- ❖ Pepper Sauce
- ❖ Truffle Scent
- ❖ Blue Cheese Port Wine
- ❖ Mustard
- ❖ Chemicurri
- ❖ Green Bagnet



Contorni

Side Dish

Mix Steam Vegetable 90

Mashed Potato 60

Grilled Vegetable 60

Broccoli 60

Creamy Spinach 60

French Fries (Plain, Cajun or Smoked Paprika) 60

