

MENU

STARTERS

PONTE VECCHIO

Carefully selected favorites from Italy's highest quality charcuterie. Fried cheese, breadsticks, and olives. 18.90€

PANE DEL CONTADINO

Pizza bread, Garlic/parsley oil & black olives. 8.50€

FUNGO DI BOSCO

Åsa's famous mushroom soup with a pinch of truffle. Price per shot. 4.50€

PANE RIPIENO

Bao bun, long-cooked osso bucco, pickled and fresh vegetables, n'duja mayonnaise, and pine nuts. 14.00€

CARPACCIO DI MANZO

Tenderized fillet of beef, celery, capers, rocket, parmesan sauce, and creamy sundried tomato. 17.50€

SALAD

INSALATA DI OMINO

Grilled chicken fillet, Rocket salad with sundried tomatoes, avocado, marinated artichokes, parmesan, and fried feta cheese. 21.50€

PASTA

SALVE SALVIA

Ricotta and spinach ravioli, browned butter sauce, and fresh sage. Topped off with pine nuts. 20.50€

BOSCONERO

Pasta pappardelle with slices of cured fillet steak served with mushrooms fried in olive oil and peperoncino, flambéed with marsala wine, reduced with cream and finished with parmesan, truffle cream, and fresh basil. 24.50€

*Vegetarian option without meat. 18.50€

TARANTO VECCHIO

Orecchiette pasta, slow-cooked tomato sauce, burrata cheese inside, crispy salsiccia, and pesto.

Grated cacioricotta. 22.50€

*Vegetarian option without salsiccia. 18.50€

RAGU DI OMINO

Osso bucco slow-cooked ragu, pappardelle pasta, and Vecchia Romagna fried mushrooms. Pecorino cheese. 25.50€

TERRA E MARE

Creamy pappardelle pasta with scampi, tomato purée, mushrooms, and crispy Parma ham. 26.50€

RISOTTO

MILANESE

Saffron risotto with osso bucco. 27.50€

MEAT

COTTURA LENTA

Slow Cooked Baby back ribs. Italian cucumber salad. 31.50€

FILETTO OMINO

200gr Grilled beef tenderloin seasoned with herb garlic butter and accompanied by Parmesan potato gratin, a rich mushroom cognac sauce, and vegetables. The tenderloin is cooked to medium perfection. 38.50€

PIZZA

PIZZA CARBONARA - White pizza

A creamy base of pecorino, provolone and Reggiano cheese. Smoked pancetta and creamy egg yolk. 17.50€

PIZZA DI TRULLI - White pizza

Fennel salsiccia, ricotta cheese, mozzarella and sun-dried tomatoes. Grated fresh fennel and pepperoncino oil. 19.50€

DESSERT

BROWNIE CALDO

Freshly baked fudgy chocolate brownie cookie, served in its form straight from the oven. Topped with vanilla ice cream and a browned butter caramel sauce. 14.50€

PAVLOVA

Meringue filled with mango/passion fruit curd and whipped cream on a raspberry curd mirror. 12.50€

TIRAMISU

A classic no need for an introduction. 11.00€

DI FREDDO

OMINO's homemade ice cream. 11.50€

LEMON SORBETTO

A delightful and refreshing end to your meal. 9,50€