

OSZIANO

Here is a preview of our lunch menu. It changes every week.

APPETIZERS

Soup of the day.

Or

Green salad with tomatoes, cucumbers and onions,
oregano and extra virgin olive oil.

Or

Portuguese salted cod cake
served with a spicy roasted red pepper aioli.

MAINS

Braised Prime beef chuck

*Slow braised beef chuck with red wine and fresh herbs, served
with, creamy mash potatoes and an "au jus sauce" with Porto reduction.*

Vin : Marques de Aduados, Crianza, Rioja, Espagne, 2013 \$13

Roasted filet of Branzino

*Filet of Branzino, served with a vegetable Basmati rice
and a tomato, onion and lemon infused olive oil chutney.*

Vin : Chablis, Drouhin-Vaudon, Joseph Drouhin, France, 2014 \$14

Tuna Tataki with toasted sesame seeds

*Served with a caramelized leeks and apples,
Wasabi and a warm soy vinaigrette.*

Vin : Meiomi, Pinot Noir, Santa Barbara, Belle Glos Winery, California, 2014 \$14

Filet mignon and Porcini mushrooms risotto

*Arborio risotto with filet mignon and porcini mushrooms,
truffle oil, baby arugula and parmesan shavings.*

Vin : Defesa, Touriga/Syrah, Esporão, Vinhos Do Alentejo, Portugal, 2014 \$14

DESSERT

Chef's Dessert.

\$23