

O R O · B I A N C O

# Welcome to our personal interpretation of the Italian Cuisine

Where the tradition and innovation meet  
without forget our passion for the  
product and territory

**Chef Andrea Drago**

The water service is 5€ per person

Due to the complexity of our dishes it is  
not possible for us to list all the  
ingredients of each one.

Prices include 10% (IVA).



# TASTING MENU

Squid tartar, egg yolk, almond and *guancia*

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Snapper, *garum* and black garlic

Rabbit, pesto, almond and *chufa*

Linguina, herbs, tomato and oyster and langoustines  
ceviche

Ravioli with stuffed tuna, leek and oxtail consommé

Red mullet, *fregola*, sea snails and buttermilk

Sirloin, bone marrow, *marinara*

Citrus fruits, mango, apricot and verbena

Cardamom pannacotta, celeriac, cassis and peanut

Petit-fours

170€

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Wine pairing

85 €

Only served to complete tables

