

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).



# OROBIANCO MENU

Squid tartar, egg yolk, almond and *guancia*

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Snapper, *garum* and black garlic

Paccheri, grapefruit, norway lobster and caviar.

Crustaceans risotto, red prawns, bitter and fermented lemon

Market fish, beetroot, razor clams and sea foie gras

"Gin Tonic"

Mascarpone, coffee and apricot

Petit-fours

140 €

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Wine pairing

65€

Only served to complete tables

