

Oceano^o

Oceano, The Five Senses

Welcome to Oceano, a journey into the unseen Italy.

My name is Daniele, and I hail from a quaint town along the coast of Maremma—Tarquinia. I grew up in a family of Tuscan farmers, deeply rooted in the traditions of the land.


To me, the ocean represents a journey that has brought me here, to share and continue this voyage with you through the flavours of southern Tuscany.

My culinary philosophy centres on respect for raw materials and, whenever possible, the use of local products.





The flavours of our cuisine are designed to transport you to my homeland, guiding you through the rich landscapes and vibrant tastes along the way.

By the end of your experience at Oceano, I hope you will carry with you not only delightful memories but also a piece of our shared journey.


ANTIPASTI

	RM	
TRIO DI POMODORIO DEL CIMELIO     Cow Mozzarella, Trio of Tomatoes, Basil Sponge, Bread Crumble, Basil Pesto, Black Olive Powder	48	160
CARPACCIO DI MANZO   Black Angus Beef, Black Truffle, Rice Puff, Walnuts, Mesclun, Shave Parmesan	110	360
CALAMARI BABY FRITTI    Deep fried baby calamari, Paprika Mayo & Garlic	60	200
CAPPESASENTE SCOTATTE IN PADELLA   Pan Seared Scallop, Cauliflower Puree, Mushroom Fricassee, Black Kale, Basil Oil	110	360
BARBABIETOLE CRUDE CON CREMA DI MASCARPONE   Chef Beetroot salad, Mascarpone & goat cheese, toasted Almonds, parsley oil, Chips, dried Fig	48	160
TARTARE DI TONNO   Yellow Fin Tuna Tartare, Yuzu Gel, Avocado Mouse, Apple Mikado, Orange Segment, Lemon Vinaigrette	68	220
FOIE GRAS CON RAPA BIANCA   Pan Seared Foie Gras, Turnip, Brioche, Cherry Sauce	90	300


ZUPPA

ZUPPA DI ZUCCA    Roasted Pumpkin, Crispy Bread, Cappers, Aromatic Herbs, Mascarpone cream	38	120
ZUPPA DI PESCE MISTA CON ORZO   Seafood Soup, Barley, Green Oil	50	160

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

 Our produce and cuisine are rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

All rates quoted are inclusive of 6% government tax.

 Pay with Shangri-La circle points.

PRIMI

	RM	
RISOTTO ZUCCA E CAVOLO CON SEMI DI ZUCCA   <i>Roasted Pumpkin Risotto, Black Kale, Basil, Parmesan Fondue</i>	100	330
TAGLIOLINI BIANCHI E NERI CON PESCE, SPUMA DI PATATE     <i>Homemade Black & White Tagliolini, Seafood, Potato Espuma</i>	110	360
PACCHERI CON RAGOUT DI BRASATO DI CODA   <i>Paccheri Pasta, Braised Oxtail Ragout, Broccoli Cream, Parmesan cheese</i>	96	310
PAPPARDELLA MISTO FUNGHI    <i>Homemade Pappardelle, Sauteed Mushroom Fricassee, Spinach, Parmesan Fondue, Spicy Bread</i>	92	300

ALLA GRIGLIA

FILETTO DI BLACK ANGUS <i>Farm name 180 Days Grain Feed Australian Black Angus Fillet Grilled</i>	225	730
BISTECCA SENZA OSSO DI BLACK ANGUS <i>Farm Name 180 Days Grain Feed Australian Black Angus Rib Eye Grilled</i>	258	840
COSTOLETTE DI AGNELLO ALLA GRIGLIA <i>Grass Feed New Zealand Lamb Rack</i>	220	720
PIATTO MISTO DI CARNE Mix Meat Platter for 2 people 180 days Australian Grain Feed Black Angus Fillet, 100 Gr 180 days Australian Grain Feed Black Angus Flat Iron 140 Gr 180 days Australian Grain Feed Black Angus Ribeye 150 Gr New Zealand Grass Feed Lamb Chop 150 Gr 180 days Australian Grain Feed Black Angus Beef Cheek 125 Gr	480	1570

 *Cooking time would be minimum of 30 minutes.

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IN PADELLA

	RM	
FILETTO DI PESCE CON SALSA MUNIER    <i>Pan seared Barramundi Fillet, Potato Cake, Bell Pepper Marinated, Fennel, Sauce Munier</i>	160	520
TONNO SCOTTATO IN PADELLA    <i>Grilled Tuna Loin, Yam roots, shallot confit, tomato salsa, black olives</i>	140	460
BRASATO DI GUANCIA, CON COMBINAZIONI DI CAROTE  <i>Black Angus Braised Beef Cheek, Carrot Variation, Croquet</i>	140	460
PETTO DI POLLO IN PADELLA  <i>Pan seared Chicken Breast, Leeks, Mashed Potato, Morels Sauce</i>	130	420


CONTORNI

FUNGHI SALTATI IN PADELLA    <i>Sauteed mixed mushroom with herbs</i>	30	100
SUPPLI  <i>Deep fried Rice ball with beef ragout</i>	30	100
PATATE FRITTE  <i>French fries, Parmesan cheese, Black truffle</i>	30	100
SPINACI SALTATI CON AGLIO <i>Sauteed spinach, garlic oil</i>	30	100
PUREE DI PATATE  <i>Potato puree, butter, whipping cream</i>	30	100

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DOLCI


	RM	
TIRAMISU   Mascarpone Cheese Eggs Yolk, Sugar, Savoiardi Biscuits, Coffee	48	160
PANNA COTTA AI FRUTTI DI BOSCO    Whipping Cream, Egg Yolk, Vanilla, Berries, Crumble, Mango Sorbet	48	160
GIARDINO DI AGRUMI    Citrus Garden, Lemon Cream, Apple Compote, Almond Crumble, Italian Meringa	48	160
TRIO DI CIOCCOLATO    Chocolate Sensation, Milk Chocolate Gelato, dark chocolate sauce	48	160
PIATTO DI FRUTTA TROPICALE  Seasonal Fruit with Mint Leaves	48	160

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