

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	
CAPRESE MOZZARELLA  <i>Caprese Salad, Tomato Sliced, Basil</i>	43	140
INSALATA CESARINA CON POLLO    <i>Our Caesar Salad, Chicken, Lettuce, Parmesan Cheese, Pomegranate, Eggs Mimosette, Bacon, Bread Croutons</i>	48	180
INSALATA DI ORZO    <i>Barley Salad, Avocado, Feta Cheese, Walnuts, Sundried Tomato, Kale, Pesto Sauce, Lemon Vinaigrette</i>	49	180
CALAMARETTI FRITTI CON SALSА MAYONESE ALL AGLIO     <i>Deep fried calamari with aioli mayonnaise</i>	60	200
CARPACCIO DI MANZO CON RUCOLA   <i>Black Angus Carpaccio, Arugula, Parmesan Cheese, Truffle Sauce</i>	110	360

 Alcohol  Dairy  Egg  Gluten  Nuts  Seafood  Vegetarian

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All rates quoted are inclusive of 6% government tax.

 Pay with Shangri-La circle points.

PASTA E ZUPPE

	RM	
ZUPPA DI FUNGHI   <i>Mushroom soup, white onions, whipping cream</i>	38	120
PAPPARDELLE ALLA BOLOGNESE    <i>Homemade pappardelle Bolognese with parmesan cheese</i>	65	210
CARNAROLI RISOTTO HAI FUNGHI    <i>Carnaroli Rice, Sauteed Mushroom, Thyme, Butter, Parmesan, Truffle, Balsamic Vinegar Reduction</i>	70	230
AL POMODORO     <i>Paccheri Pasta With Homemade Tomato Sauce, Eggplant, Mozzarella, Basil Leaves</i>	72	230
SPAGHETTI CON PESTO DI ZUCCHINE      <i>Homemade Spaghetti, Zucchini Pesto Hazelnut, Bell Pepper</i>	72	230
LINGUINE DI PESCE    <i>Seafood pasta, Fresh chopped local tomato, garlic, parsley, spicy</i>	92	300

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SECONDI E PIZZE

	RM	
PIZZA MARGHERITA    Pizza Margherita Tomato, Mozzarella Basil	60	200
PIZZA 4 FORMAGGI, TARTUFO E SPINACI    Pizza 4 Cheese, White Base, Mascarpone, Cream, Emmental, Brie, Mozzarella, Truffle Sauce Spinach	78	250
PIZZA AL TONNO   Tuna pizza, Tomato sauce, Cappers, Anchovies, Red Onion Confit, Olives	64	210
PIZZA AL SALAMINO PICANTE CON ORIGANO   Pizza Peperoni, Chili, Oregano	68	220
PIZZA ALLA PATATE   Pizza With Potato, Wurster, Cream, Parmesan Cheese, Mozzarella, Emmental, Arugula	78	250
SCALOPPINE DI POLLO AL LIMONE  Chicken Scaloppine, Lemon, Potato Puree, Sauteed Vegetables	118	390
FILETTO DI PESCE ALLA GRIGLIA, CON SALSA PUTTANESCA   Local Grilled Fish, "Puttanesca" Tomato Sauce, Black Olives, Capers, Mashed Potato, Sauteed Vegetables	128	420
BURGER ALL`ITALIANA CON BRIOCHE     Black Angus Burger, Brioche, Onions Jam, Salad, Sundried Tomato, Sauteed Mushroom, Bacon, Jalapeno, Yellow Cheddar Cheese	88	290

 *Cooking time would be minimum of 30 minutes.


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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, Passion Fruit sauce	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

 *Cooking time would be minimum of 15 minutes.

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