

Tapas

Chef's fish cakes
Fish cakes with a sweet chilli, lime and corriander salsa

Carpaccio of scallops and sweet potato crisps 
Thinly-sliced scallop marinated, lemon gel with lemon dressing and sweet potato crisps

Crispy pork belly
With sunflower and pea shoots salad, ponzu dressing

Wagyu burger sliders*
Mini burgers house tomato relish with hand cut fries

Tempura of vegetables 
Mixed vegetables tempura, Asian mayonaise

Beetroot hummus and olives 
Hummus of chickpeas and beetroot with house marinated olives, focaccia bread

Sautéed prawns with olive oil, chilli and garlic

Charcuterie board
Wild boar salami, bresola, parma ham, chorizo with bread and pickled vegetables

Chef's cheese board selection 
With house-made chutney and bread

6 Clausen oysters with choice of *
Lemon air I Served with foie gras / Au gratin


Chilled prawns With Marie Rose sauce

Half dungeness crab With lemon mayonaise

Bruschetta with choice of:
Piquillo pepper-goats cheese and balsamico 
Shrimp-avocado-yuzu
Roasted tomato and chickpeas 
Parma ham & parmesan
Tuna tartare
Chicken liver parfait

La Brasserie
Gli Antipasti

Dal Mare
Crispy calamari, courgettes and aubergines 
with Chef's agliata sauce

Chef's crab and avocado mousse 
Dungeness crab, avocado mousse, amaranth microgreens, confit cherry tomatoes

Provencale tuna tartare* and flying fish caviar
Sashimi-grade tuna, tomatoes, cucumber and basil with ponzu dressing

Zuppetta of mussels and grilled rosemary focaccia bread A classic tomato-based mussel soup


Salmon sorrel par les frères Troisgros*
Seared salmon pavé on a bed of spinach with a sorrel white wine sauce The dish that started the era of nouvelle cuisine by Troisgros brothers

Dalla Terra
Smoked burrata and tomato caprese 
Burrata smoked at the table, black olive dust, tomato and pesto


Chef's foie gras and chicken liver parfait
Toasted brioche, huckleberry and lime chutney


Foie gras and wild mushroom cappuccino served with brioche
Aerated soup of foie gras and wild mushrooms

Tarte fine aux wagyu beef*
Thinly sliced wagyu beef on a flaky pastry base of tomato and arugula salad, goats cheese and basil espuma

Tarte aux vegetarian inspiration della Chef 

La Pasta Fresca

Dalla Terra
Tagliatelle fresche allo zafferano, fiori di zucchini e gorgonzola 
Fresh saffron tagliatelle, gorgonzola cheese and courgettes flowers

Fettucine fresche alla carbonara con guanciale di cinghiale  Homeemade fettuccine carbonara style, wild boar pancetta

Spaghetтини alla Campidanese
Spaghetti pasta with a Italian fresh and cured sausages, tomato sauce



Secondi Piatti con Contorno

Dal Mare
Modern cartouche Italian flair
Sturgeon steamed inside a transparent parcel with clams, rainbow potatoes, artichokes, asparagus, fennel, cherry tomatoes and olives

Calamari a la plancha flavors of montpellier
Grilled squid, confit cherry tomatoes, aubergine and courgettes, tomato and lemon confit salsa


Seared sea scallops on the black sea
Lemon and thyme venere risotto, fennel, beetroot and ginger air, zucchini crème

Sichuan spiced local fish du jour
A bed of steam chard with clams, asparagus and tomatoes with light coconut ragout and coriander oil

Dalla Terra
Riso venere con foglioline d'oro 24k, ricotta mustia, asparagi e aria all'arancia  
24k gold leaves on black rice venere risotto with local smoked ricotta cheese, asparagus, and orange air

Poitrine de poulet grillée
Grilled chicken breast with wild mushroom vialone nano risotto, basil and tomato sauce

Spiced crispy kurobuta pork belly
Leek and pea mashed potatoes, five spics jus

“Trio de Boeuf” sampling plate* 
2oz wagyu Broadleaf Farms, 2oz Black Angus tenderloin and 2oz filet mignon beef Fulton Farms on pea and mint puree, triple-cooked “pomme pont neuf”


Oak wood and herb-smoked chateaubriand of beef*
Served with grilled vegetables, garlic and rosemary potatoes

Roasted moulard duck breast
Pea duo shoots and puree, mustard à l'ancienne croquette, baby vegetables and pinot noir sauce


Meditare con il Formaggio

Chef's cheese selection
Selection of local cheeses and honey

Per Finire in Dolcezza

Silver dusted wild berry délice 
Délice of wild berries and lemon vervain tea, wild berries sorbet

Trio of tiramisù
Tiramisù selection with Baileys, vanilla and strawberries

Tarte au citron 
Lemon tarte served with a shot of limoncello

Floral panna
Panna cotta of violet flowers, wild berries, rasperry sorbet

Chocolate bar twist 
Dark chocolate and olive oil bar, Campari jelly temptation

Chef's selection of trio of crème brulée

Menu de Dégustation

by MasterChef Eoghain O'Neill

Our cuisine is designed with essence and beauty.
We have prepared several tasting menu options to offer you a variety of exciting flavors.

6 COURSE TASTING MENU

APPARIEMENT DU VIN OPTIONAL

Wake your senses with the best seasonal produce curated with an element of surprise by Chef O'Neill. We take dietary restrictions and preferences into consideration for a sui generis culinary experience.

9 COURSE SURPRISE TASTING MENU

APPARIEMENT DU VIN OPTIONAL

FOR RESERVATIONS:
Please call **541-808-9300** or
email us at **info@restauranto.us**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

AN 18% SERVICE FEE WILL BE ADDED TO PARTIES OF 8 OR MORE.