



## *Osteria Mozza Business Lunch Menu*



### **ANTIPASTI**

#### **For the Table**

*Bufala Mozzarella with Prosciutto di Parma*

*Caprese with Bufala Mozzarella, vine ripened tomatoes & basil*

#### **& personal choice of**

*Grilled Octopus with potatoes, celery & lemon*

*Or*

*Butter Lettuce with hazelnuts, bacon, egg & Gorgonzola Dolce*

### **SECONDI**

*( please choose 4 options)*

*Orecchiette with fennel sausage & Swiss chard*

*Goat Cheese Ravioli with five lillies*

*Linguine with clams, pancetta & spicy chili*

*Garganelli with ragù Bolognese*

*Grilled Iberico Pork Chop with cranberry beans cooked in sofrito*

*Grilled Quail wrapped in pancetta with sage & honey*

*Grilled Whole Sea Bream with herbs & extra virgin olive oil*

*Grilled Wagyu Beef Tagliata with rucola & Parmigiano Reggiano*

*Porcini Rubbed Wagyu Rib Eye Bistecca*

*with rosemary fried potatoes (for 2) supplement \$50 per person*

### **DOLCI**

*(Please select two)*

*Torta Della Nonna chestnut honey & pine nuts*

*Vanilla Pannacotta mixed berry compote & biscotti*

*Piccolo Budino Caldo di Cioccolato with candied almonds & vanilla gelato*

*Butterscotch Budino maldon sea salt & rosemary pine nut biscotti*

*Seasonal Gelato Pie*

*Gelati & Sorbetti*

**\*\*\$120 per person exclusive of beverage, 7% GST, 10% service charge, and 10% Gratuity.**

*\*Menu items subject to change due to market availability and will be finalized one week prior to your event. We will take every step possible to accommodate dietary restrictions and special requests.*