



BENVENUTI

all' Osteria Mozza



GRANDI SECONDI

Beef Cheek & Bone Marrow Pie

with cipollini onion, mushroom, & potatoes aligote

350g pie filling, \$75

60-Day Dry-Aged Black Angus

Porterhouse, T Bone, Sirloin Steak

with rosemary & roasted garlic

(bone-in, starting at post-dry aging weight of 800g for \$130)

Double-Cut Tomahawk Pork Chop

with fennel pollen

(double bone-in, starting at 900g for S\$142)

Fried Whole New Zealand Snapper

swimming in sweet-and-sour agro dolce sauce with fried kale leaves

(head and tail on, starting at 800g for \$90)

