



BENVENUTI

all' Osteria Mozza



Valentine's Day Menu

14th February 2018

ANTIPASTI

Piedmont

Vitello tonnato

slow roasted veal loin with tuna belly, capers and tuna aioli

~ or ~

Puglia

Apulian Burrata

with cured tomatoes, bread crumbs & oregano

PRIMI

Liguria

Corzetti alla Genovese

With pistachio, arugula & burrata

~ or ~

emilia Romagna

tortelli di zucca

SECONDI

Friuli

Coda di rospo al vino bianco

Monk fish braised in white wine

~ or ~

Sicily

Veal Chop Marsala

Veal chop with mushrooms and marsala wine

DOLCI

Blood orange granita

(followed by)

Canoli di gelato

Caramel, Stracciatella, Espresso

Executive Chef — Peter Birks

Pastry Chef- Ariana Flores