Secondi

Crispy Duck Leg confit leg with sautéed corn & pear mostarda 48

Pan Roasted Wagyu Tagliata with olive oil fried egg & salsa verde 35

Barramundi with tomato marmellata, spicy peppers & sesame 38

> Chicken Milanese with Caesar salad 25

Housemade Gravlax with lemon, chives, shaved egg, croutons & avocado 25

> Meatballs & Poached Eggs with fresh ricotta 24

SIDE DISHES

Crushed fried potatoes with rosemary 14 Broccoli di Cicco with chilies & lemon 14 Cauliflower with red onion & mint yogurt 14

OSTERIA MOZZA

STARTERS

Butter Lettuce with hazelnuts, bacon, egg & Gorgonzola Dolce 21

> Red Endive, Fennel & Grano Padano with anchovy date dressing 22

Smoked Sea Trout Salad with wax beans, jalapeño & toasted almonds 23

> Bufala Mozzarella with Prosciutto di Parma 28

Caprese of Burrata with vine ripened tomatoes & basil pesto 25

Burrata with bacon, marinated escarole & caramelized shallots 25

> **Beef Tenderloin Carpaccio** with truffle mustard emulsion 38 (\$10 supplement)

3-COURSE LUNCH

Choose a starter, pasta & dessert \$48++



Corzetti Stampati with eggplant, olives & ricotta 23

Rotolo with ricotta, spinach & tomato 24

Garganelli with ragù Bolognese 24

Orecchiette with sausage & Swiss chard 25

Farfalle with wild mushrooms, peas & walnut 23

Fazzoletti with duck ragù 24

Pici alla Carbonara 25

Goat Cheese Ravioli with five lilies 26

Tortellini in brodo 23

Tagliatelle with oxtail ragù 28



Dried Fig-Cranberry Jam Crostata with vanilla panna cotta & Saba **20**

Biscotti Misti chocolate hazelnut, rosemary pine nut, belli e brutti & raspberry jam **15**

> *Espresso-Cinnamon Bonet* with pecan praline 20

Brown Butter Polenta Cake with almond, hazelnut & sweet mascarpone 18

Banana Cream Pie with shaved chocolate & caramel sauce 20

Gelati/Sorbetti selection of the day 16



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Choose a pasta, beverage & gelato $25+
~Pasta~
Butter & Cheese
Pomodoro
Bolognese
~Beverage~
Orange Juice
Apple Juice
Fresh Lemonade
Soda
~Gelato of the day~
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