

OSTERIA MOZZA

ANTIPASTI

<i>Beef Carpaccio with truffle mustard emulsion, hazelnuts & arugula</i>	38
<i>Chargrilled Octopus with potatoes, celery & lemon</i>	27
<i>Warm Medjool Dates & Speck with Maldon Sea salt</i>	21
<i>Butter Lettuce with hazelnuts, bacon, eggs & Gorgonzola Dolce</i>	26
<i>Red Endive, Fennel & Grana Padano with anchovy date dressing</i>	24
<i>Smoked Sea Trout Salad with green beans, jalapeño & toasted almonds</i>	23
<i>Affettati Misti of Italian cured meats & gnocco fritto</i>	30
<i>Ribollita “Da Delfina” pan-fried root vegetable hash</i>	16
<i>Steamed Black Mussels with tomato, chilies & herbs</i>	21
<i>Calamari Fritti with caper & pickled chili butter</i>	23
<i>Little Gem Lettuce with asparagus, peas, walnuts & pecorino</i>	23
<i>Beef Tripe “alla Parmigiana” stewed in tomato & garbanzo, with grilled bread</i>	17

FROM THE MOZZARELLA BAR

<i>Caprese of Bufala Mozzarella, vine-ripened tomatoes & basil pesto</i>	28
<i>Burrata with leeks, mustard vinaigrette & mustard breadcrumbs</i>	21
<i>Bufala Mozzarella with basil pesto, salsa romesco, tapenade & caperberry relish</i>	22
<i>Burrata with bacon, marinated escarole & caramelized shallots</i>	25
<i>Ricotta with radicchio, spiced walnuts, honey & fried rosemary</i>	24
<i>Ricotta with braised artichokes, pine nuts, currants & mint pesto</i>	24
<i>Burrata with beets, horseradish, walnuts & arugula</i>	21
<i>Pane al Pomodoro of Burrata, coppa, pickled shallots & tomato vinaigrette</i>	28
<i>Bufala Mozzarella with Prosciutto di Parma</i>	30
<i>Burrata with grilled asparagus, guanciale, brown butter & almonds</i>	25
<i>Burrata with speck, peas & mint</i>	25

All prices are subject to 7% GST and 10% service charge

PASTA

Long

	Mid / Main
<i>Bavette “Cacio e Pepe” with Parmigiano, pecorino & black peppercorn</i>	22 / 33
<i>Bucatini all’Amatriciana with cured pork, red onion & spicy tomato</i>	25 / 37
<i>Spaghetti alla Calabrese with spicy tomato, lemon & marinated white anchovies</i>	29 / 43
<i>Linguine with clams, pancetta & spicy chilies</i>	29 / 43
<i>Tagliatelle with oxtail ragù</i>	28 / 42
<i>Sagne alla Salentina with crab, heirloom sweet & spicy peppers</i>	52 / 78

Short

<i>Corzetti Stampati with tomato, eggplant, Taggiasche olives & ricotta</i>	25 / 37
<i>Fazzoletti with duck ragù</i>	26 / 38
<i>Garganelli with ragù Bolognese</i>	26 / 38
<i>Orecchiette with fennel sausage & Swiss chard</i>	27 / 40
<i>Ricotta Gnocchi with wild mushrooms, Bloomsdale spinach & english peas</i>	29 / 43
<i>Campanelle with prawns, tomato, white wine, garlic, chili & fresh herbs</i>	36 / 54
<i>Paccheri with ‘nduja, tomato & burrata</i>	29 / 43

Stuffed

<i>Tortellini in capon broth with Parmigiano Reggiano</i>	25 / 37
<i>Agnolotti with butter & sage</i>	26 / 36
<i>Celery Root Cappellacci with wild mushrooms</i>	29 / 43
<i>Pansotti with duck liver, morel mushroom & black truffle</i>	33 / 48
<i>Culurgiones with smoked Haddock, morel mushroom & fava beans</i>	33 / 48
<i>Ricotta & Egg Raviolo with browned butter</i>	25 per piece

SECONDI

<i>Iberico Pork Chop with fennel, onion & Sambuca</i>	60
<i>Duck “al Mattone” confit leg with sautéed corn & pear mostarda</i>	48
<i>Grilled Wagyu Beef Tagliata with aceto balsamico, arugula & Grana Padano</i>	65
<i>Grilled Colorado Lamb Chops with Sardinian pearl pasta, yogurt & mint</i>	65
<i>Grilled Whole Sea Bream stuffed with fresh herbs, served with grilled lemon</i>	58
<i>Chicken “Scarpariello” with cotechino pork sausage, peppers & Marsala wine</i>	38

GRANDI SECONDI

<i>Beef Cheek & Bone Marrow Pie with Cipollini onion, mushroom & potato aligoté</i>	75
<i>60 Day Dry-aged Sanchoku F1 Wagyu Ribeye served with choice of 2 contorni (1kg)</i>	350

CONTORNI

<i>Broccoli di Cicco with chilies & lemon</i>	14
<i>Cauliflower with red onion & mint yogurt</i>	14
<i>Crushed Fried Potatoes with rosemary</i>	16
<i>Grilled Eggplant with “agro dolce”, chives & crisp garlic</i>	16
<i>Insalata Mista with lemon vinaigrette</i>	11
<i>Sautéed Bloomsdale Spinach with crisp garlic</i>	14

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