



## **Osteria Mozza**

### **Chef's Tasting Menu**

#### **ANTIPASTI**

##### ***Pinzimonio con Bagna Cauda***

*raw and grilled fresh Farmer's Market vegetables  
with warm anchovy sauce*

*~ or ~*

##### ***Pork Terrine***

*with oregano vinaigrette & green olive*

#### **PRIMI**

##### ***Culurgiones***

*with smoked Haddock, morel mushroom & fava beans*

*~ or ~*

##### ***Rosilli***

*with basil pesto, Peewee potato & English peas*

#### **SECONDI**

##### ***Grilled Colorado Lamb Chops***

*with Sardinian pearl pasta, yogurt & mint*

*~ or ~*

##### ***Barramundi***

*with tomato marmellata, spicy peppers & sesame*

#### **DOLCI**

##### ***Mixed Berry Crespelle***

*with vanilla gelato & spiced almonds*

*~ or ~*

##### ***Cioccolato***

*bittersweet chocolate cake & Perugian chocolates*

*Chef's Tasting Menu - \$118 ++ per person*

*Riserva wine pairing - \$100 ++ per person*

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



## Riserva Wine Pairing

### **ANTIPASTI**

#### ***Pinzimonio con Bagna Cauda***

*raw and grilled fresh Farmer's Market vegetables  
with warm anchovy sauce*

*~ or ~*

#### ***Pork Terrine***

*with oregano vinaigrette & green olive  
NV Tarlant, "Zero" Brut Nature*

### **PRIMI**

#### ***Culurgiones***

*with smoked Haddock, morel mushroom & fava beans*

*~ or ~*

#### ***Rosilli***

*with basil pesto, Peewee potato & English peas  
2016 Adriano, "Basarico" Langhe Sauvignon, Piedmont*

### **SECONDI**

#### ***Grilled Colorado Lamb Chops***

*with Sardinian pearl pasta, yogurt & mint  
2010 Pietracupa, Taurasi, Campania*

*~ or ~*

#### ***Barramundi***

*with tomato marmellata, spicy peppers & sesame  
2014 Pietracupa, Greco di Tufo, Campania*

### **DOLCI**

#### ***Mixed Berry Crespelle***

*with vanilla gelato & spiced almonds*

*~ or ~*

#### ***Cioccolato***

*bittersweet chocolate cake & Perugian chocolates  
2013 Sartori, Recioto della Valpolicella, Veneto*

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