

Osteria Mozza

New Year's Eve — *In New York City*

Sunday the 31st of December, 2017

ASSAGGI

Housemade Grissini

with Prosciutto di Parma & truffle butter

ANTIPASTI

Scampi alla Scampi

grilled langoustine with garlic & herb butter

(market price white truffle supplement available)

~ or ~

Octopus Pizzaiolo

Spanish octopus, roasted pepper & fingerling potato

PRIMI

Shrimp Ravioli

with vermouth & fine herbs

~ or ~

Beef Shortloin Agnolotti

in burnt butter, charred pearl onions & shaved Parmigiano Reggiano

(market price white truffle supplement available)

SECONDI

Veal Marsala

grilled veal with Marsala wine & roasted mushrooms

(market price white truffle supplement available)

~ or ~

Lobster "Fra Diavolo"

with white wine, garlic, chili, tomato & fresh herbs

DOLCI

Champagne Gelatina

~ followed by ~

Chocolate Semifreddo

with hot fudge & candied hazelnuts

New Year's Eve Chef's Tasting Menu - \$188 ++ per person

Riserva wine pairing - \$120 ++ per person

Chef's Tasting Menu requires the participation of the entire table