



# **BENVENUTI**

*all' Osteria Mozza*



## **Valentine's Day Menu**

*14<sup>th</sup> February 2017*

### **ANTIPASTI**

*Venice*

***Beef Carpaccio**  
with truffle mustard emulsion*

*~ or ~*

*Rome*

***Carciofi alla romana**  
Artichokes with parsley, garlic and mint*

### **PRIMI**

*Emilia Romagna*

***Garganelli alla Boscaiola**  
Tomato, pancetta, parmigiano and parsley*

*~ or ~*

*Piedmont*

***Agnolotti**  
Pork and chicken filled ravioli with butter and sage*

### **SECONDI**

*(Both dishes are for two people to share)*

*Tuscany*

***Seafood Cacciucco**  
Classic seafood stew*

*~ or ~*

*Sicily*

***Veal Chop Marsala**  
Veal chop with mushrooms and marsala wine*

### **DOLCI**

***Blood orange granite***

*(followed by)*

***Canoli di gelato**  
Caramel, Stracciatella, Espresso*

*Executive Chef — Peter Birks  
Pastry Chef- Ariana Flores*

