



OSTERIA MOZZA

FAMILY-STYLE MENU



ANTIPASTI

(Please select four)

Ribollita da Delfina ▼

Burrata with speck, peas & mint **P**

Bufala Ricotta Crostone with peperonata ▼

Burricotta with radicchio, spiced walnuts, honey & fried rosemary ▼

Burrata with leeks vinaigrette & mustard breadcrumbs

Burrata with bacon, marinated escarole & caramelized shallots **P**

Burricotta with artichokes, pine nuts, currants & mint pesto ▼

Bufala Mozzarella with Prosciutto di Parma **P**

Red Endive, Fennel & Parmigiano Reggiano with anchovy date dressing

Little Gem Lettuce with asparagus, English peas, walnuts and pecorino ▼

PRIMI

(Please select three)

Bucatini all'Amatriciana **P**

Garganelli with ragù Bolognese **P**

Ricotta Gnocchi with wild mushrooms ▼

Corzetti Stampati with eggplant, olives & bufala ricotta ▼

Tagliatelle Verde with lamb ragù, mint & olive Taggiasche

Orecchiette with fennel sausage & Swiss chard **P**

Linguine with clams, pancetta & spicy chilies

Maltagliati with duck ragù

Bavette cacio e pepe ▼

Spaghetti alla Calabrese with lemon & marinated white anchovies

Celery Root Cappellacci with Blue Foot mushrooms & Périgord black truffle

DOLCI

(Please select two, served alternating)

Torta Della Nonna chestnut honey & pine nuts

Piccolo Budino Caldo di Cioccolato with candied almonds & vanilla gelato

Vanilla Pannacotta mixed berry compote & biscotti **P**

Butterscotch Budino maldon sea salt & rosemary pine nut biscotti

Seasonal Gelato Pie

Gelati & Sorbetti (available for parties of 1-16 guests only)

****\$100 per person exclusive of beverage, 7% GST, 10% service charge and 10% Gratuity.**

*Menu items subject to change due to market availability and will be finalized one week prior to your event. We will take every step possible to accommodate dietary restrictions and special requests.