

OSTERIA

MOZZA



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REGIONAL MENU

Emilia Romagna

Antipasti

Minestrone alla Emilia Romagna

vegetables and shelled beans in a Parmigiano broth

~ or ~

Affettati Misti

selection of salumi served with gnocco fritto

Paltrinieri, Lambrusco di Sorbara, Radice 2014

Pasta

Tortellini in brodo

pork filled pasta in capon broth

~ or ~

Cappellaci alla ragu

ricotta filled pasta in a rich meat sauce

San Patrignano, Ora, Sangiovese 2014

Secondi

Cotoletta alla Bolognese

breaded veal with prosciutto and Parmigiano

~ or ~

Grouper al Forno Con Patate, Pomodorini e olive

baked grouper with potatoes, cherry tomatoes and olives

San Patrignano, Montepirolino, 2010

Dolci

Torta di Riso with orange zest and almond

Zuppa Inglese- chocolate and vanilla cream with

brandy soaked cake

Cobianchi 1885

128++ per person

216++ with pairing

ANTIPASTI

Beef Carpaccio

with truffle mustard emulsion 38

Little Gem Lettuce

with asparagus, sugar snap peas, walnuts & pecorino 26

Red Endive, Fennel & Parmigiano Reggiano

with anchovy date dressing 23

Smoked Sea Trout Salad

with butter beans, jalapeño & toasted almonds 23

Butter Lettuce with hazelnuts, bacon, eggs & Gorgonzola Dolce 25

Warm Medjool Dates & Speck with Maldon sea salt 21

Chargrilled Octopus with potatoes, celery & lemon 27

Radicchio, Persimmon & Piave

with candied pecan & sherry vinaigrette 28

Calamari Fritti with caper & pickled chili butter 23

Mussels with tomato, chilies & herbs 21

Pork Terrine with green olives & oregano 18

Calamari Fritti with caper & pickled chili butter 23

Affettati Misti with gnocco fritto 30

Tripe alla Parmigiana 17

FROM THE MOZZARELLA BAR

Mozzarella Tasting

of burrata, ricotta & bufala mozzarella with fett'unta 35

Caprese of Burrata

vine-ripened tomatoes & basil pesto 28

Burrata

with grilled asparagus, guanciale, brown butter & almonds 25

Bufala Mozzarella

with pesto, salsa romesco, tapenade & caperberry relish 22

Ricotta

with radicchio, spiced walnuts, honey & fried rosemary 24

Burrata

with leeks, mustard vinaigrette & mustard breadcrumbs 21

Burrata with Sterling Caviar

red onion, egg & chive 45**

Burrata

with beets, horseradish, walnuts & arugula 21

Bufala Mozzarella

with Prosciutto di Parma 30

Ricotta

with braised artichokes, pine nuts, currants & mint pesto 24



PASTA

Tagliatelle with oxtail ragù 28

Bavette Cacio e Pepe 22

Linguine with clams, pancetta & spicy chillies 29

*Spaghetti alla Calabrese
with lemon & marinated white anchovies 29*

Bucatini all' Amatriciana 25

Fazzoletti with duck ragù 26

Garganelli with ragù Bolognese 26

Corzetti Stampati all' Pesto with pistachio, arugula & burrata 28

Orecchiette with fennel sausage & Swiss chard 27

*Ricotta Gnocchi
with wild mushrooms & asparagus 29*

Celery Root Cappellacci with wild mushrooms 29

Ricotta & Egg Raviolo with browned butter 25 / piece

Agnolotti with butter & sage 26

Tortellini in brodo 25

SECONDI

*Veal Marsala
with mushrooms & marsala 128*

*Whole Sea Bream
with herbs & extra virgin olive oil 60*

*Duck al Mattone
with pear mostarda & Brussels sprout 48*

*Sea Trout
with Umbrian lentils & red cabbage sottocetto 48*

*Chicken alla Diavola
with grilled peppers & salsa verde 42*

*Baccala alla Livornese
with Tuscan kale 48*

*Colorado Lamb Chops
with insalata di fregola sarda, mint & yogurt 65*

*Wagyu Beef Tagliata
with rucola & Parmigiano Reggiano 65*

*Iberico Pork Chop
with fennel, onion & Sambuca 60*

*Guinea Hen
with broccoli rabe, cannellini beans & 'Nduja 42*

*Porcini-Rubbed Wagyu Ribeye Bistecca
with rosemary fried potatoes (for 2) 248*

**Double portions available on request*

CONTORNI

Cavalo Nero with crisp garlic 16

Cauliflower with red onion & mint yogurt 14

Grilled Friggittelle Pepper with colatura & crispy shallots 16

Broccoli di Cicco with chilies & lemon 14

Fried Potatoes with rosemary 16

Insalata Mista 11

All prices are subject to 10% service charge and prevailing government taxes