



BENVENUTI

all' Osteria Mozza



An Evening with Mario Batali and the Accademia del Barolo

Stuzzichini

Carne cruda

chopped to order wagyu beef tartar with rosemary and garlic chips
Barone Pizzini "Animante" Franciacorta NV

Antipasti

Vitello tonnato

slow roasted veal loin with tuna belly, capers and tuna aioli
Pio Cesare 2012 & 2004
Prunotto 2012 & Bussia 2005

Pasta

Tajarin with Alba truffles

egg rich thin pasta with white "diamonds" from Alba
Michele Chiaro Cerequio 2012 & Cerequio 2005
Luigi Einaudi Cannubi 2012 & Cannubi 2005

Agnolotti with Barolo Sugo

pork and veal filled ravioli in a rich Barolo and veal sauce
Cordero di Montezemolo Gattera 2012 & Gattera 2005
Gianni Gagliardo Preve 2012 & Serra Riserva 10 Anni 2005
Luciano Sandrone Le Vigne 2012 & Le Vigne 2005

Secondi

Braised beef cheeks with celery root

slowly braised beef with celery root puree and gremolata
Azelia Margheria 2012 & San Rocco 2005
Paolo Scavino Bric del Fiasco 2012 & Rocche dell' Annunziata 2005
Vietti Lazzarito 2012 & Lazzarito 2005

Dolci

Fig crostata with panna cotta and Saba

Fig Jam crostata with truffle panna cotta, drizzled with Saba

Cocchi Barolo Chinato

\$415++ per person

~ Friday, 9th December 2016 ~