



OSTERIA MOZZA

INDIVIDUAL PLATED MENU



ANTIPASTI

(Please select two)

- Burrata with speck, peas & mint*
- Grilled Octopus with potatoes, celery & lemon*
- Calamari braised in white wine, orange & chilies with fregola*
- Little Gem Lettuce with asparagus, English peas, walnuts and pecorino*
- Red Endive, Fennel & Parmigiano Reggiano with anchovy date dressing*
- Burricotta with radicchio, spiced walnuts, honey & fried rosemary*
- Burrata with bacon, marinated escarole & caramelized shallots*
- Warm Medjool Dates & Speck with Maldon sea salt*
- Bufala Mozzarella with Prosciutto di Parma*
- Ribollita "Da Delfina"*

PRIMI

(Please select two)

- Celery Root Cappellacci with Blue Foot mushrooms & Périgord black truffle*
- Farfalle with wild mushrooms, English peas & walnuts*
- Pici with duck ragù*
- Tagliatelle with oxtail ragù*
- Sagne a Pezzi with guanciale, tomato & spicy pickled peppers*
- Ricotta Gnocchi with wild mushrooms*
- Corzetti Stampati with eggplant, olives & bufala ricotta*
- TagliatelleVerde with lamb ragù, mint & olive Taggiasche*
- Garganelli with ragù Bolognese*

DOLCI

(Please select two)

- Torta Della Nonna chestnut honey & pine nuts*
- Vanilla Pannacotta mixed berry compote & biscotti*
- Piccolo Budino Caldo di Cioccolato with candied almonds & vanilla gelato*
- Butterscotch Budino maldon sea salt & rosemary pine nut biscotti*
- Seasonal Gelato Pie*
- Gelati & Sorbetti*

****\$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.*