

# OSTERIA MOZZA

## BELLINI BRUNCH

*Pastry Assortment & choice of:*

***Crispy Roasted Pork Belly alla Toscana***  
*with rosemary potatoes & salsa verde*

**30**

***Housemade Bagel with Housemade Gravlax Salmon***  
*with capers, red onion & dill cream cheese*

**30**

***Smoked Sea Trout Cakes Benedict***  
*with poached eggs, swiss chard & sauce Hollandaise*

**48**

***Green Eggs & Ham***  
*poached eggs with scallion oil on Prosciutto di Parma, rucola & sourdough toast*

**30**

***Baked Eggs in Tripe alla Parmigiana***

**35**

***Pan Roasted Wagyu Tagliata***  
*with olive oil fried egg & salsa verde*

**35**

***Soft Scrambled Eggs***  
*with Sterling Caviar, crème fraiche & long-cooked greens*

**48**

***Seasonal Vegetable Quiche***  
*with arugula, asparagus, cherry tomatoes, leeks & Parmigiano Reggiano*

**25**

## CONTORNI

***Bacon 8***

***Fried potatoes with rosemary 14***

***Blueberry Ricotta Pancakes with Lemon Mascarpone cream 14***

***Ribollita "Da Delfina" with an olive oil fried egg 18***

*All Checks subject to an additional 10% service charge & 7% GST*

# BELLINI

*White Peach & Prosecco*

*-or-*

*NV Flor Prosecco DOC*

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*18 each*

*-or-*

*50 Free Flow  
until 2:30 p.m.*

## APERITIVI

*Bloody Mary*

*vodka, tomato, horseradish, fresh chili, lemon, salame garnish*

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*Singapore Sling (1913)*

*dry gin, Peter Heering cherry, Benedictine DOM, Bitters, lime, soda*

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*Aperol Spritz*

*Prosecco, Aperol, soda, orange*

*18 each*

### *Coffee*

*Espresso 5*

*Double Espresso 6*

*Cappuccino 6*

*Double Cappuccino 7*

*Latte 6*

*Double Latte 7*

*Macchiato 6*

*Double Macchiato 7*

*Caffé Americano 5*

### *Tea*

*Darjeeling 5*

*Chamomile 5*

*Alexandria 5*

*American Earl Grey 5*

*English Breakfast 5*

*Jasmine Pearls 5*

# ANTIPASTI

*Little Gem Lettuce with asparagus, English peas, walnuts & pecorino 23*

*Butter Lettuce with hazelnuts, bacon, egg & Gorgonzola Dolce 25*

*Red Endive, Fennel & Parmigiano Reggiano with anchovy date dressing 23*

*Ricotta with radicchio, spiced walnuts, honey & fried rosemary 24*

*Bufala Mozzarella with Prosciutto di Parma 30*

*Warm Medjool Dates & Speck with Maldon sea salt 21*

*Burrata with bacon, marinated escarole & caramelized shallots 25*

# PASTA

*Agnolotti with butter & sage 32*

*Ricotta & Egg Raviolo with browned butter 25*

*Goat Cheese Ravioli with five lilies 36*

*Corzetti Stampati with eggplant, olives & ricotta 31*

*Celery Root Cappellacci with Blue foot mushrooms 38*

*Cavatelli di Grano Arso with pumpkin & smoked butter 32*

*Orecchiette with sausage & Swiss chard 34*

*Farfalle with wild mushrooms, asparagus & walnut 38*

*Tagliatelle with oxtail ragù 34*

*Maltagliati with duck ragù 32*

*Spaghetti alla Carbonara 32*

*Tortellini in brodo 31*

# PANINI

*Grilled Vegetable Panino alla Puglia  
with burrata, & herbed aioli 30*

*Italian BLT*

*with pancetta, rucola, vine ripened tomato & basil aioli 30*

# DOLCI

*Torta Della Nonna*

*with chestnut honey & pine nuts*

*17*

*Affogato*

*vanilla gelato & almond biscotti*

*15*

*Vanilla Panna Cotta*

*mixberry compote & almond hazelnut biscotti*

*17*

*Gelati / Sorbeti*

*16*

# ACQUE FRESCHE

*Limonata di Basilico e Menta*

*Lampone e Limone*

*Arancia Rosmarina*

*Timo e Pompelmo*

*10*

# JUICE

*Fresh Orange*

*Fresh Grapefruit*

*Fresh Lime (Sweetened)*

*8*

# BEER ALLA BOTTIGLIE

*Nastro Azzurro Peroni 330ml Roman Lager – Italia 15*

*Victory 'Prima Pils' 355ml German Pilsner – USA 16*

*Anderson Valley IPA 355ml India Pale Ale – USA 17*

*Ozeno Yukidoke 330ml Dunkel Weizen – Japan 20*