



BENVENUTI

all' Osteria Mozza



An Evening in Mozza Wine Cellar
Ceretto Wine Dinner

Stuzzichini

*Steamed Asparagus with prosciutto, poached egg, Parmigiana Reggiano
and truffle oil*

Langhe Arneis "Blangé" 2015

Antipasti

Pigeon with sausage and bean ragú

Dolcetto d'Alba "Rossana" 2015

Pasta

Pan seared gnocchi with Ox-tail, orange and sage

Barbaresco 2013 + Barbaresco, Bernardot 2013

Secondi

Iberico pork chop with cottechino and braised lentils

Barolo 2012 + Barolo, Prapo 2011

Dolci

Lemon Tart with whipped crème fraiche and poached blueberries

Moscato d'Asti 2015

Coffee or Tea



\$135+++ per person

~ Tuesday, 25th October 2016 ~