



OSTERIA MOZZA

3 Course Dinner Menu

*A choice of
Antipasti*

Chargrilled Octopus with potatoes, celery & lemon

Butter Lettuce with hazelnuts, bacon, eggs & Gorgonzola Dolce

Caprese of Burrata, vine ripened tomatoes & basil pesto

Insalata di puntarelle alla Romana with anchovy dressing

Ricotta with radicchio, spiced walnuts, honey & fried rosemary

Figs with pancetta, Parmigiano & aceto balsamico

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Primi

Ricotta Gnocchi with wild mushrooms, peas & asparagus

Garganelli with ragù Bolognese

Maltagliati with duck ragù

Agnolotti with butter & sage

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Secondi

Iberico Pork Chop with radicchio & Cranberry beans cooked in soffrito

Duck Leg with pear mostarda & Brussels sprout

Chicken alla Diavola with grilled peppers & salsa verde

Sea Trout with Umbrian lentils & red cabbage sottocetto

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**add \$10*

Dolci

Bombolini with huckleberry marmellata & vanilla gelato

Torta della Nonna with chestnut honey & pine nuts

Gelati / Sorbetti

\$88 per person

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