

Osteria Mozza
Christmas Eve & Christmas Day Menu
2017

ASSAGGI

Tortellini in Brodo with white truffle

ANTIPASTI

Octopus with limoncello glaze & shell beans

~ or ~

*Cottechino sausage two ways:
with Umbrian lentils & saba,
with Lambrusco sabayon*

PRIMI

*Cavatelli with winter squash & sage
(market price white truffle supplement available)*

~ or ~

*Blue Crab and Marscapone Ravioli with lobster butter
(market price white truffle supplement available)*

~ or ~

Tajarin with white truffle butter (market price supplement)

SECONDI

Veal Ossobuco

~ or ~

Turkey Porchetta

Contorni

(all served)

*Pancetta-wrapped glazed baby carrots, Brussels sprouts with anchovy vinaigrette,
Sour rhubarb & fig jam, Ariana's panetone stuffing,
Sliced baked potato with rosemary & lardo (market price white truffle supplement available)*

DOLCI

Rich Hot Chocolate with homemade marshmallow & a gingerbread man

~ or ~

Warm Apple Crisp with cinnamon gelato & crème fraîche

Christmas Eve & Christmas Day Chef's Tasting Menu - \$188 ++ per person

Riserva Wine Pairing - \$120 ++ per person

Chef's Tasting Menu requires the participation of the entire table