



**BENVENUTI**  
*all' Osteria Mozza*



**Angelo Gaja Wine Dinner**

*2nd of December 2015*

Testa Tonnato with pickled shallots and fingerling potato  
**GAIA & REY 2005**

~

Sheep's Milk Ricotta with Trufflebert Farm hazelnuts, garlic &  
lemon

**CA' MARCANDA 2011**

~

Celery Root Cappellacci with bluefoot mushrooms  
**BARBARESCO 2001**

~

Tagliatelle with oxtail ragu  
**COSTA RUSSI 1999**  
**SORI TILDIN 1999**

~

Porcini rubbed veal with confit shallots and Yukon potato  
**SORI SAN LORENZO 1999**

~

Cheese plate:

Gorgonzola Dolce DOP, La Tur, and Ocelli foglie di Castagno  
**SPERSS 1989**