

Monday - Friday 5:00 - 11:00
Saturday - Sunday 12:00-2:30 5:00-11:00



OSTERIA MOZZA

REGIONAL MENU

~ SICILY ~

Antipasti

Fiori di Zucca Fritti

Fried squash blossoms with ricotta & caponata

~ or ~

Burricotta

with braised artichokes, pine nuts, currants & mint pesto

Pasta

Spaghetti with Sardines & olives

~ or ~

Francobolli alla Norma

with burrata, eggplant & cherry tomato

Secondi

Pesce Spada

Grilled Swordfish with Scuralia & Salmoriglio sauce

~ or ~

Vitello al Marsala

Veal chop with Marsala wine & mushrooms

Formaggi

Espresso Granita

with espresso gelato, whipped crème fraiche & chocolate dipped honeycomb

~ or ~

Cannoli di Ricotta

with Sicilian pistachios & candied orange zest

\$108++ per person
\$208++ with wine pairing

ANTIPASTI

Focaccia di Recco

with Stracchino cheese & Maldon Sea salt 30

Beef Carpaccio

with truffle mustard emulsion 38

Red Endive, Fennel & Grana Padano

with anchovy date dressing 23

Smoked Sea Trout Salad

with butter beans, jalapeño & toasted almonds 23

Butter Lettuce with hazelnuts, bacon, eggs & Gorgonzola Dolce 25

Chargrilled Octopus with potatoes, celery & lemon 27

Warm Medjool Dates & Speck with Maldon sea salt 21

Calamari Fritti with caper & pickled chili butter 23

Mussels with tomato, chilies & herbs 21

Little Gem Lettuce

with asparagus, sugar snap peas, walnuts & pecorino 26

Affettati Misti with gnocco fritto 30

Tripe alla Parmigiana 17

FROM THE MOZZARELLA BAR

Bufala Condimenti

with pesto, salsa romesco, tapenade & caperberry relish 22

Ricotta

with radicchio, spiced walnuts, honey & fried rosemary 24

Burrata with speck, peas & mint 25

Burrata

with grilled asparagus, guanciale, brown butter & almonds 25

Burrata

with leeks, mustard vinaigrette & mustard breadcrumbs 21

Burrata

with bacon, marinated escarole & caramelized shallots 25

Burrata with Sterling Caviar red onion, egg & chive 45**

Burrata

with beets, horseradish, walnuts & arugula 21

Burrata with coppa, pickled shallots & pane al Pomodoro 25

Bufala Mozzarella with Prosciutto di Parma 30

Ricotta

with braised artichokes, pine nuts, currants & mint pesto 24

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PASTA

Tagliatelle with oxtail ragù 28

Bavette Cacio e Pepe 22

Linguine with clams, pancetta & spicy chillies 29

*Spaghetti alla Calabrese
with lemon & marinated white anchovies 29*

Bucatini all' Amatriciana 25

Fusilli di carrote with rabbit ragu, fava beans & garlic scapes 26

Fazzoletti with duck ragù 26

Garganelli with ragù Bolognese 26

Corzetti Stampati with eggplant, olives & ricotta 25

Orecchiette with fennel sausage & Swiss chard 27

*Ricotta Gnocchi
with wild mushrooms & asparagus 29*

Agnolotti with butter & sage 26

Ricotta & Egg Raviolo with browned butter 25 / piece

Celery Root Cappellacci with wild mushrooms 29

Tortellini in brodo 25

SECONDI

*Guinea Hen Crostone
with chicken liver & pancetta sauce 42*

*Whole Sea Bream
with herbs & extra virgin olive oil 58*

*Baccalá
With tomato & Tuscan kale 48*

*Duck al Mattone
with pear mostarda & sweet corn 48*

*Chicken Scarpariello
with cottechino, peppers, white wine & parsley 38*

*Colorado Lamb Chops
with insalata di fregola sarda, mint & yogurt 65*

*Sea Trout
with Umbrian lentils & red cabbage sottocetto 48*

*Wagyu Beef Tagliata
with rucola & Grana Padano 65*

*Iberico Pork Chop
with fennel, onion & Sambuca 60*

*Porcini-Rubbed Wagyu Ribeye Bistecca
with rosemary fried potatoes (for 2) 248*

**Double portions available on request*

CONTORNI

Cavolo Nero with crisp garlic 14

Cauliflower with red onion & mint yogurt 14

Broccoli di Cicco with chilies & lemon 14

Fried Potatoes with rosemary 16

Insalata Mista 11

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