

OSTERIA MOZZA

ANTIPASTI

Marinated Olives *chile d'arbol, confit garlic & orange peel* • 16

Grilled Calamari *spicy romesco* • 23

Butter Lettuce *fine herbs, lemon vinaigrette* • 18

Nancy's Caesar *egg, leeks & anchovy crostini* • 26

Little Gem *sieved egg, bacon vinaigrette, herbed breadcrumbs* • 24

Smoked Trout & Spicy Wax Beans *mustard, chilies & almonds* • 26

MOZZARELLA BAR

Burata di Puglia *cruschi peppers & fett'unta* • 68

Mozzarella di Bufala *Cantabrian anchovies & garlic toast* • 55

Mozzarella di Bufala & Condimenti
basil pesto, salsa romesco, black olive tapenade & caperberry relish • 28

Mozzarella di Bufala & Datterini Tomatoes
extra virgin olive oil & basil • 28

Burrata & Braised Leeks *mustard vinaigrette & breadcrumbs* • 26

Smoked Burrata & Peas *speck, Pecorino Romano & mint* • 28

Burratina & Ossetra Caviar *red onion, egg & chives* • 88

Smoked Mozzarella di Bufala *prosciutto di Parma* • 32

PRIMI

Maltagliati *duck ragù* • 34

Garganelli *ragù Bolognese* • 32

Cencioni *Dungeness crab & saffron* • 58

Spaghetti alla Calabrese *anchovies & olive oil croutons* • 32

Fonduta Ravioli *25yrs aceto balsamico tradizionale di Modena* • 38

Rotolo al Forno *crispy frico, ricotta, Swiss chard, passato* • 30

Ricotta & Egg Raviolo *browned butter & sage* • 28

Orecchiette *sausage & Swiss chard* • 33

Tagliatelle *oxtail ragù* • 34

Kindly note that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your server know before ordering if you have any allergies or intolerances.

All prices are in Singapore dollars and subject to service charge and prevailing GST.

SECONDI

Kingfish Spiedini *insalata di fregula Sarda* • 52

Whole Branzino alla Piastra *herb salad, charred lemon* • 68

Cacciucco
grouper, venus clams, calamari, red prawn, mussels & red pepper crostone • 58

Sirloin Tagliata *rucola, Parmigiano Reggiano & aceto balsamico* • 98

Grilled Spring Chicken *calabrian chili, garlic chips, chives* • 50

Pork Chop Milanese *cherry tomatoes & rucola* • 54

Braised Lamb Banjo *Castlevetrano olives & orange* • 128

Porcini-Rubbed Tomahawk *fried onion rings* • 21 per 100gms
(please check weight with your server)

CONTORNI

Celeriac Spiedini *caper raisin dressing* • 18

Grilled Broccolini *garlic-lemon vinaigrette* • 18

Friarelli Peppers *crispy garlic & colatura* • 18

Crispy Sunchokes *garlic & thyme* • 18

Roasted Carrots *dill yogurt* • 18

Crispy Butter Potato *rosemary* • 18