

OSTERIA MOZZA

ANTIPASTI

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

Grilled Calamari *spicy romesco* • 32

Butter Lettuce *fine herbs, lemon vinaigrette* • 28

Nancy's Caesar *egg, leek & anchovy crostini* • 30

Smoked Trout & Spicy Wax Beans *mustard, chilies & almonds* • 28

MOZZARELLA BAR

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

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

Mozzarella di Bufala & Condimenti
basil pesto, salsa romesco, black olive tapenade & caperberry relish • 30

Moza Caprese *extra virgin olive oil & basil* • 28

Burrata & Braised Leeks *mustard vinaigrette & breadcrumbs* • 28

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

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

Mozzarella di Bufala *Prosciutto di Parma* • 32

Burrata & Braised Leeks *mustard vinaigrette & breadcrumbs* • 28

Burrata *with bacon, marinated escarole & caramelized shallots* • 28

Burrata *pane al pomodoro, coppa, pickled shallots & tomato vinaigrette* • 30

PRIMI

Maltagliata *duck ragù* • 34

Garganelli *ragù Bolognese* • 32

Tagliolini *Alaskan king crab & saffron* • 58

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 *beef cheek ragù* • 34

Chitarra all'aglione *Heirloom tomato, garlic* • 30

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

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

Cacciucco
baramundi, calamari, red prawn, mussels & red pepper crostone • 68

Westholme Wagyu Tagliata
rucola, Parmigiano Reggiano, aceto balsamico • 98

Grilled Chestnut Pork *fennel Sambuca & olives* • 76

Grilled Corn Fed Chicken
charred scallion, Calabrian chili, garlic chips, chives • 50

Porcini-Rubbed Westholme Wagyu Ribeye *fried onion rings* • 29
per 100gms
(please check weight with your server)

CONTORNI

Grilled Broccolini *garlic-lemon vinaigrette* • 18

Friarelli Peppers *crispy garlic & colatura* • 18

Crispy Butter Potatoes *rosemary* • 18

Crispy Sunchoke *garlic & thyme* • 18