



THE MOZZA BAR PASTA TASTING

*Five-course Menu 88++
Recommended Wine Pairing 78++*



Fonduta Ravioli *25yrs aceto balsamico tradizionale di Modena
Ca' vescovo, Prosecco DOC Brut, Veneto NV*

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Maltagliati *duck ragú
2024 Coppo, Costebianca, Chardonnay, Piemonte*

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Rigatoni alla Vodka
2022 Vietti, Tre Vigne, Barbera d'Asti, Piemonte

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Cavatelli *fennel sausage, Swiss chard
Vigna Madre, Kriya, Montepulciano d'Abruzzo 2023*

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Meyer Lemon Posset *strawberry, aged balsamic
Elio Perrone, Sourgal, Moscato d'Asti, Piemonte 2024*

HILTON HONORS DISCOUNT DOES NOT APPLY

This set menu is designed for one guest only. Modifications and substitutions are politely declined.