OSTERIA MOZZA

PIZZA ALLA PALA

Pizza alla Pala reimagines Roman street food culture through a long pizza with a light and crispy crust.

Enjoy it solo, or gather two to three around the table to share.

Margherita *fior di latte, tomato, basil* • 30

Spicy Tomato *chilli flakes, Sicilian oregano* • 24
add Burrata • 22

Aglio e Olio *mozzarella, fontina, garlic, chilli* • 28
add Shrimp • 12

Funghi Misti *taleggio, fontina, thyme, Parmigiano Reggiano* • 28

Salame *tomato, mozzarella, Fresno chillies* • 34
add Hot Honey • 3

Fennel Sausage *panna, mozzarella, red onion, scallion* • 34

INSALATE

Nancy's Caesar *egg, braised leeks, anchovy, crostini* • 28

Nancy's Chopped *iceberg lettuce, radicchio, red onion, caciocavallo, salami, pepperoncini, cherry tomatoes, ceci, dried oregano, oregano vinaigrette* • 24

Insalata Verde *market lettuce, herbs & Dijon vinaigrette* • 18

Shrimp Caesar *little gem, anchovy croutons, Parmigiano Reggiano* • 28

ANTIPASTI

Fett'unta *grilled sourdough, garlic, olive oil, Maldon sea salt* • 9

Marinated Olives *pecorino & oregano* • 10

Cacio e Pepe Arancini *pecorino Romano, passata* • 18

Cauliflower Fritti *spicy mint aioli* • 18

Calamari Fritti *hot pickled peppers, lemon, passata* • 24

Stuffed Baby Peppers *olive oil braised tuna, capers, aioli* • 20

Chicken Liver Bruschette *capers, parsley, guanciale* • 20

FROM THE MOZZARELLA BAR

Mozza Caprese *burrata, vine-roasted tomatoes, basil pesto* • 28

Burrata & Honey Poached Apricots *crispy kale, hazelnut* • 28

Burrata & Italian Chilli Crunch *crispy garlic, chilli, dried shrimp* • 26

Mozzarella di Buffala & Condimenti *basil pesto, salsa romesco, olive tapenade & caperberry relish* • 38

Mozzarella di Buffala & Cantabrian Anchovies *semi-dried cherry tomatoes, pepperocini* • 38

Mozzarella di Buffala & Prosciutto di Parma • 38

FESTIVE SPECIALS

Limited portions available from 16 November till 3 January

PRIMI | Agnolotti *butternut squash, sage* • 30

SECONDI | Porchetta *haricot vert, salsa verde* • 68

PIZZA ALLA PALLA | Mortadella *burrata, pistachio, onion cream, lemon zest* • 48

PRIMI

Rigatoni *alla Vodka* • 26

Campanelle *prawn, tomatoes, chilli, garlic* • 28

Squid Ink Casarecce *cuttlefish, garlic, red wine butter* • 28

Orecchiette *fennel sausage, Swiss chard* • 30

Mafaldine *ragú Bolognese* • 28

SECONDI

Boston Bay Mussels *garlic, white wine, butter, fine herbs* • 38
add Crostini or Shoestring Fries • 8

Grilled Harissa Shrimp *crostone, garlic confit, roasted tomatoes* • 30

Grilled Whole Sea Bream *fine herbs* • 58

Chicken Scarpariello *white wine, garlic, spicy Italian sausage* • 30

Pork Chop Milanese *cherry tomatoes, rucola* • 52

Westholme Wagyu Tagliata *200g 'hanger', wild arugula, Parmigiano Reggiano, Acèto Balsamico* • 88

Tajima Wagyu *600g 'ribeye', porcini rub, herb butter* • 220

CONTORNI

Grilled Broccolini *Dijon vinaigrette* • 18

Truffle Fries *Parmigiano Reggiano, truffle aioli* • 18

Sweet Potato *scallion sour cream, fried prosciutto* • 18

Brussels Sprouts *prosciutto breadcrumbs, sherry vinaigrette* • 18

Roasted Heirloom Carrots *red onion, ceci, cumin vinaigrette* • 12

Kindly note that a mandatory filtered water charge of $1.00 per guest will be added to the final bill. All prices are subject to service charge and GST.