



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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Mafaldine all'Amatriciana
Bastianich, Friulano, Vini Orsone, Friuli - Venezia Giulia

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Maltagliati *duck ragù*
Librandi, Ciro Rosato, Gaglioppo, Calabria 2024

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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

Executive Chef: Peter Birks

HILTON HONORS DISCOUNT DOES NOT APPLY

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