

ANTIPASTI

Beef Heart Tomato Salad
caramelised leek, pecorino cream, raisins, pine nuts • 30

Meatballs al Forno *toast, herb butter* • 24

Shrimp Caesar Salad *anchovy croutons, Parmigiano-Reggiano* • 30

Roasted Chicken Salad *Napa cabbage, olives, grain mustard* • 26

Nancy's Chopped Salad *iceberg lettuce, radicchio, red onion, provolone, salami, cherry tomatoes, ceci, oregano vinaigrette* • 30

Butter Lettuce *bacon, gorgonzola, hazelnut, sherry vinaigrette* • 28

Tuscan Kale *ricotta salata, white anchovy, pine nuts* • 28

Burrata *bacon, marinated escarole, caramelized onion* • 28

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

Mozzarella di Bufala *Prosciutto di Parma* • 34

Burrata Apricot *hazelnut, fried kale* • 28

Burrata di Puglia *garlic, chilli oil, cruschi peppers, fett'unta* • 68

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

OSTERIA MOZZA

Cookbooks by Nancy Silverton

The Mozza Cookbook • 70

The Cookie That Changed My Life • 70

PIZZA

Meat Lover *fennel sausage, salame, bacon, guanciale, tomato, mozzarella* • 45

Fennel Sausage *panna, mozzarella, red onion, scallion* • 40

Pizza alla Benno *speck, pineapple, jalapeno, tomato, mozzarella* • 38

Salame *tomato, mozzarella, Fresno chiles* • 34

Prosciutto *mozzarella, tomato, arugula* • 40

Cime di Rapa *onion cream, caciocavallo, garlic, Parmigiano-Reggiano* • 34

Burrata *slow-roasted tomato, Sicilian oregano* • 40

Funghi Misti *fontina, taleggio, thyme, Grana Padano* • 36

Bianca *fontina, mozzarella, sottocenere, sage* • 34

Aglio Olio *mozzarella, fontina, chili, parsley* • 32

Cacio e Pepe *ricotta, Pecorino Romano* • 34

Kindly inform your server if you have any food allergies or intolerances before ordering

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

PASTA

Ricotta & Egg Raviolo *browned butter* • 28

Rigatoni alla Vodka • 34

Maltagliati *duck ragú* • 34

Tagliatelle *beef cheek ragú* • 34

Casarecce *guanciale, fresh tomato, pickled Fresno chiles* • 34

SECONDI

Whole Sea Bream *herbs salad, charred lemon* • 74

Grilled Chicken Diavola *marinated pepper, salsa verde* • 50

Grilled Iberico Pork *fennel sambuca* • 76

Westholme Wagyu Tagliata *arugula, Parmigiano-Reggiano* • 98

Porcini-Rubbed Westholme Wagyu Tomahawk *onion rings*
• 34 per 100 gms
(kindly check the weight with your server)

CONTORNI

Crispy Potatoes *avocado, pecorino, pickled jalapeño* • 18

Insalata Mista *onion, tomatoes, watermelon radish, lemon vinaigrette* • 18

Heirloom Tomato *aged balsamic, sea salt* • 18