

OSTERIA MOZZA

ANTIPASTI

Beef Heart Tomato Salad

caramelised leek, pecorino cream, raisins, pine nuts · 30

Grilled Asparagus *burrata, brown butter, guanciale, almonds* · 28

Grilled Octopus *potato, scallions, celery leaf* · 38

Nancy's Caesar *egg, leeks, anchovy crostini* · 30

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

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

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

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

Mozza Caprese *basil pesto, roasted tomato* · 28

Burrata *Japanese sweet potato, hazelnut, fried kale* · 28

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

Mozzarella di Bufala *Prosciutto di Parma* · 34

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

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

Cookbooks by Nancy Silverton

The Mozza Cookbook · 70

The Cookie That Changed My Life · 70

PIZZA

Meat Lover *fennel sausage, bacon, guanciale, tomato, mozzarella* · 45

Pizza alla Benno *speck, pineapple, jalapeno, tomato, mozzarella* · 40

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

Salame *tomato, mozzarella, Fresno chiles* · 40

Prosciutto *mozzarella, tomato, arugula* · 40

Cime di Rapa *onion cream, caciocavallo, garlic, Parmigiano-Reggiano* · 40

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

Funghi Misti *fontina, taleggio, thyme, Grana Padano* · 40

Aglio Olio *mozzarella, fontina, chili, parsley* · 40

Bianca *fontina, mozzarella, sottocenere, sage* · 40

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.

PRIMI

Ricotta & Egg Raviolo *browned butter* · 28

Rigatoni alla Vodka · 34

Spaghetti *pistachio pesto, burrata, mortadella* · 36

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

Cavatelli *fennel sausage, Swiss chard* · 33

Fusilli *ragù Bolognese* · 32

Maltagliati *duck ragù* · 34

Tagliatelle *beef cheek ragù* · 34

SECONDI

Grilled Australian Lamb Rump
insalata di fregola sarda, mint, yogurt · 68

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

Sautéed Cauliflower *mint yogurt* · 18

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

Heirloom Tomato *aged balsamic, sea salt* · 18

Chargrilled Baby Kailan *nduja, aioli, puffed rice, salted peanuts* · 18