

ANTIPASTI

Beef Heart Tomato Salad

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

Boston Bay Mussels *garlic, white wine, butter, fine herbs* • 32

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

Grilled Asparagus *bufala, brown butter, guanciale, almonds* • 28

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

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

Moza Caprese *basil pesto, roasted tomato* • 28

Mozzarella di Bufala *Prosciutto di Parma* • 34

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

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

Burrata di Puglia *crispy garlic, chilli, anchovy, fett'unta* • 68

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

Moza Trio *burrata & cruschi peppers, bufala & Cantabrian anchovies, ricotta & sundried tomatoes* • 52

OSTERIA MOZZA

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

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

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

Salame *tomato, mozzarella, Fresno chiles* • 40

Prosciutto *mozzarella, tomato, arugula* • 40

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

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

Aglione *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

Rigatoni alla Vodka *burrata* • 42

Fonduta Ravioli *25yrs aceto balsamico tradizionale di Modena* • 38

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

Spaghetti *pistachio pesto, burrata, mortadella* • 36

Tagliolini *Boston Bay mussels, saffron* • 36

Cavatelli *fennel sausage, Swiss chard* • 33

Garganelli *ragù Bolognese* • 32

Maltagliati *duck ragù* • 34

Tagliatelle *beef cheek ragù* • 34

SECONDI

Pan Seared Sea Trout

Umbrian lentils, red cabbage sottaceto, boiled egg • 58

Grilled Australian Lamb Rump

insalata di fregola sarda, mint, yogurt • 68

Grilled Iberico Pork *fennel sambuca* • 76

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

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

Westholme Wagyu Porterhouse *potato, rosemary*

• 34 per 100 gms

(kindly check the weight with your server)

CONTORNI

Sautéed Cauliflower *mint yogurt* • 18

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

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