



BENVENUTI

all' Osteria Mozza

~ La Vigilia ~

The Feast of Seven Fishes

Antipasti

Misto di Mare

for the table

Smoked Eel & Foie Gras Terrine

Baccala "alla Veneziana" Crochetta

Pickled Mussels with melted leeks & saffron

Fluke Crudo with blood orange & olio nuovo

Tuna "Nduja" with Carta di Musica & bottarga

Kumamoto Oysters with Meyer lemon gelee & pickled chili

Grilled Octopus with "Fagioli Marinati" & spicy limoncello vinaigrette

Barone Pizzini Animante Franciacorta

Primi

Black Spaghetti with Taylor Bay scallops,

Ricci di Mare & Sambuca cured tomato

~or~

Blue Crab & Marscapone Ravioli with lobster butter

St. Paul's Plotzner, Pinot Bianco

Secondi

Red Snapper with Parsnip Puree & Orange Braised Fennel

~or~

Cacciucco "alla Livornese"

Tenuta Terre Nere, Etna Rosso

Dolci

Buttermilk Panna Cotta with sautéed tangerines & Sicilian pistachios

Ellio Perrone, Moscato d'Asti 2015

~ \$150++ per person ~

~\$248++ with wine pairing~

From 18th till 24th of December 2016

