

# Osteria Mozza

6602 Melrose Ave 90038-3410 · +13232970100 · Updated: Jan 14, 2026

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## MOZZARELLA BAR 11

<b>Fett'unta</b>	<b>\$8.00</b>
.....	
<b>Nancy's Favorite Trio</b>	<b>\$42.00</b>
Mozzarella di Bufala, Cantabrian anchovies, semi-dried tomato & cruschi peppers with fett'unta	
.....	
<b>Mozzarella di Bufala Tasting</b>	<b>\$32.00</b>
fett'unta	
.....	
<b>Mozzarella di Bufala &amp; Sungold Tomatoes</b>	<b>\$25.00</b>
extra virgin olive oil & petite basil	
.....	
<b>Burrata &amp; Grilled Asparagus</b>	<b>\$23.00</b>
brown butter, guanciale, almonds & breadcrumbs	
.....	
<b>Burratina Pugliese</b>	<b>\$32.00</b>
cruschi pepper, garlic toast, Fontodi olive oil	
.....	
<b>Burrata &amp; Bacon</b>	<b>\$22.00</b>
marinated escarole & caramelized shallots	
.....	
<b>Burricotta &amp; Artichoke</b>	<b>\$20.00</b>
pine nuts, currants & mint pesto	
.....	
<b>Cantabrian Anchovies</b>	<b>\$29.00</b>
Mozzarella di Bufala & garlic toast	
.....	
<b>Smoked Mozzarella di Bufala</b>	<b>\$32.00</b>
24-month Prosciutto di Parma	
.....	
<b>Mozzarella di Bufala &amp; Condimenti</b>	<b>\$29.00</b>
basil pesto, salsa romesco, black olive tapenade & caperberry relish	

## ANTIPASTI 11

<b>36-month White Cow Modenese Parmigiano Reggiano</b>	<b>\$41.00</b>
24-month Prosciutto di Parma	
.....	
<b>Speck &amp; Cipolline Onions</b>	<b>\$22.00</b>
aceto balsamico & maldon sea salt	
.....	
<b>24-month Prosciutto di Parma &amp; Melon</b>	<b>\$25.00</b>
cracked black pepper	
.....	

<b>Red Endive &amp; Fennel</b>	<b>\$21.00</b>
anchovy date dressing & Parmigiano	
<b>Shaved Brussels Sprouts</b>	<b>\$21.00</b>
mint, Douro almonds & pecornio	
<b>Prosciutto &amp; Roman Artichokes</b>	<b>\$32.00</b>
extra virgin olive oil	
<b>Nancy's Caesar</b>	<b>\$25.00</b>
egg, leek & anchovy crostini	
<b>Grilled Octopus</b>	<b>\$29.00</b>
potato, celery, green onion & lemon	
<b>Baby Kale</b>	<b>\$22.00</b>
Sicilian pine nuts, ricotta salata & anchovy	
<b>Red Butter Lettuce</b>	<b>\$26.00</b>
Trufflebert Farms hazelnuts, bacon, gorgonzola dolce & egg	
<b>Affettati Misti</b>	<b>\$36.00</b>
prosciutto, salame picante, finocchiona, speck, & duck rillettes	

## PRIMI 13

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<b>Tjarin</b>	<b>\$26.00</b>
Cantabrian anchovy	
<b>Pappardelle</b>	<b>\$27.00</b>
rabbit ragù	
<b>Tortellini</b>	<b>\$25.00</b>
parmigiano crema	
<b>Calf's Brain Ravioli</b>	<b>\$24.00</b>
burro e limone	
<b>Sweet Corn Cappellacci</b>	<b>\$27.00</b>
chanterelles & thyme	
<b>Bavette alla Calabrese</b>	<b>\$24.00</b>
anchovies & croutons	
<b>Ricotta &amp; Egg Raviolo</b>	<b>\$23.00</b>
browned butter	
<b>Orecchiette</b>	<b>\$28.00</b>
sausage & Swiss chard	
<b>Goat Cheese Ravioli</b>	<b>\$23.00</b>
five lilies	

<b>Maltagliati</b>	<b>\$28.00</b>
wild boar ragú	
<b>Garganelli</b>	<b>\$27.00</b>
ragù Bolognese	
<b>Agnolotti</b>	<b>\$24.00</b>
burro e salvia	
<b>Tagliatelle</b>	<b>\$30.00</b>
oxtail ragú	

## SECONDI 8

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<b>Grilled Whole Branzino</b>	<b>\$46.00</b>
calabrian chiles, grilled lemon, fennel & celery	
<b>Grilled Yellowtail</b>	<b>\$44.00</b>
eggplant caponata, Castelvetro olives, Sicilian pine nuts	
<b>Halibut Saltimbocca</b>	<b>\$48.00</b>
prosciutto, artichoke, capers & lemon	
<b>Rosemary Charred Pork Loin</b>	<b>\$46.00</b>
fagioli alla castellucciana	
<b>Crispy Duck Confit</b>	<b>\$49.00</b>
sautéed Brussels sprouts & pear mostarda	
<b>Grilled 8 oz. Beef Tagliata</b>	<b>\$48.00</b>
rucola, Parmigiano & aceto balsamico	
<b>Blackhawk Farms Wagyu Beef Segreto</b>	<b>\$65.00</b>
chanterelles & Parmigiano jus	
<b>24 oz. Porcini-Rubbed Bone-in Ribeye</b>	<b>\$160.00</b>
24 oz. Porcini-Rubbed Bone-in Ribeye	

## CONTORNI 4

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<b>Insalata Mista</b>	<b>\$15.00</b>
with radish & market herbs	
<b>Wilted Spinach</b>	<b>\$16.00</b>
extra virgin olive oil & garlic	
<b>Funghi Misti</b>	<b>\$16.00</b>
anchovy butter, garlic & lemon	
<b>Sprouting Cauliflower</b>	<b>\$16.00</b>
mint yogurt & za'atar	

## DOLCI 7

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<b>Rosemary Olive Oil Cakes</b>	<b>\$16.00</b>
Monini olive oil gelato & rosemary brittle	
<b>Tiramisu</b>	<b>\$22.00</b>
espresso caramel, Trufflebert Farms hazelnuts	
<b>Bombolini</b>	<b>\$20.00</b>
huckleberry compote, lemon curd, mascarpone sauce	
<b>Torta della Nonna</b>	<b>\$16.00</b>
grandmother's tart, miele Toscano & pine nuts	
<b>Banana Gelato Pie</b>	<b>\$16.00</b>
hot fudge, candied hazelnuts	
<b>Biscotti Misti</b>	<b>\$17.00</b>
pistachio currant, chocolate cherry, hazelnut, & almond orange	
<b>Gelati &amp; Sorbetti Selezioni</b>	<b>\$16.00</b>

## FAMILY STYLE PRE-SELECT MENU FOR PARTIES OF 8 GUESTS 12

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### Grilled Octopus

potato, celery, green onion & lemon

### Shaved Brussels Sprouts

mint, almonds & pecorino

### Burrata & Peas

speck, Parmigiano Reggiano & mint

### Burrata & Condimenti

basil pesto, salsa romesco, black olive tapenade & caperberry relish

### Tagliatelle

oxtail ragù

### Goat Cheese Ravioli

with five lilies

### Orecchiette

sausage & Swiss chard

### Grilled Beef Tagliata

rucola, Parmigiano & aceto balsamico

### Grilled Whole Branzino

calabrian chiles, grilled lemon, fennel & celery

### Sprouting Cauliflower

mint yogurt & za'atar

## Wilted Spinach

garlic & extra virgin olive oil

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## Chef's Selection of Desserts