

# MUCCA

osteria

## Six Course Tasting Menu

### **Benvenuto dello Chef**

*Welcome Amuse Bouche*

### **Antipasti**

#### **Carpaccio di Manzo\***

*Beef Carpaccio ~ Pecorino Romano Sauce ~ Arugula Sauce ~ Pickled Red Onion ~ Oreganata \**

#### **Capesante con Fonduta di Parmigiano\***

*Seared Sea Scallops ~ Parmesan Fondue ~ Fried Leek ~ Shallot Relish ~ Saffron Gel*

### **Pasta**

#### **Gemelli**

*Crispy Pancetta ~ Creamy Cauliflower Sauce ~ Grapefruit*

#### **Tagliatelle al Coniglio**

*Slow Braised Rabbit ~ Seasonal Mushrooms ~ Pickled Pomegranate Seeds ~ Pine Nut Tuile*

### **Secondo**

#### **Brasata di Manzo**

*Slow Braised Beef Chuck ~ seasonal pan seared vegetables*

### **Prima del Dolce**

*Fig Sorbetto, Mint Granita*

### **Dolce**

*Crostata di Mela*

*Warm Apple Crostata ~ Spiced Caramel Sauce ~ Housemade Fior di Latte Gelato*

Menu may vary depending on availability.

*Chef-Owner Simone Savaiano ~ Executive Sous Chef Susie Yang ~ Sous Chef Nik Iula ~ Maître'D Monika Deliova*

~Kindly note, a 20% gratuity is included in your final bill to fairly compensate our dedicated staff. Thank you for your understanding as we strive to provide an exceptional dining experience. ~

\* The State of Oregon advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## **Four-Course Prix Fixe Menu \$95**

(Please Choose One for Each Course)

### Antipasti

#### **Tartara di Manzo\***

Steak Tartare ~ Sesame Cracker ~ Pickle Ginger ~ Aioli ~ Lemon Creme Fraiche

#### **Carpaccio di Barbabietole**

Thinly sliced Roasted Beets ~ Lemon Creme Fraiche ~ Grapefruit ~ Radish ~ Almond Tuile  
Caper Oregonata

#### **Capesante con Fonduta di Parmigiano\***

Seared Sea Scallops ~ Parmesan Fondue ~ Fried Leek ~ Shallot Relish ~ Saffron Gel

### Primi Piatti

Our Selection of Housemade Pasta

#### **Spaghetti Cozze e Alici**

Mussels ~ Anchovy ~ Breadcrumbs ~ Chilli Flakes

#### **Gnocchetti al Gorgonzola e Radicchio**

Sausage ~ Creamy D.O.P. Gorgonzola Sauce ~ Radicchio ~ Citrus Candied Pecans

#### **Tagliatelle al Tartufo**

Black Winter Truffle ~ Butter Sauce

### Secondi Piatti

#### **Bistecca di Manzo\***

Sous Vide Teres Major steak from Painted Hills Natural Beef, Cooked to Medium Rare  
Perfection ~ Sauteéd Seasonal Vegetables ~ Sunchokes Pureé ~ Sherry Demi-Glace

#### **Pesce di Giornata\***

Pan Roasted Fish of the Day ~ Caramelized Onion, Fennel and Leek Gratin ~  
Creamy Leek Pureé

#### **Polenta Croccante con Fonduta di Taleggio e Radicchio Grigliato**

Crispy Polenta Cake ~ Taleggio Fondue ~ Head of Grilled Radicchio ~ White Balsamic-Vegetable  
Gastrique

### Selection of Desserts

#### **Mousse di Pistacchio e Limone**

Pistachio lemon Mousse Cake ~ Pistachio Nougat ~ Candied Lemon Sandy Pistachios Lemon Curd

#### **Tortino al Cioccolato**

Chocolate Hazelnut Mousse ~ Chocolate Glaze ~ Chocolate Wafer ~ Candied Hazelnuts  
Gianduia Gelato

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## À La Carte Menu

### Antipasti

|   |    |
|---|----|
| <b>Insalata di Ricotta e Datteri con Mandorle Tostate</b>                         | 16 |
| Mixed Greens ~ Almonds ~ Dates ~ Citrus Ricotta Cheese ~ Orange Vinaigrette       |    |
| <b>Zuppa di Cipolle Dolci e Scalogni Croccanti</b>                                | 17 |
| Caramelized Onion and Confit Garlic Soup ~ Crispy Shallots                        |    |
| <b>Prosciutto e Burrata</b>   | 25 |
| 500-Day Parma Reserve ~ Fresh Burrata ~ Pickled Red Onions                        |    |
| <b>Tartara di Manzo*</b>  | 27 |
| Steak Tartare ~ Sesame Cracker ~ Pickle Ginger ~ Aioli ~ Lemon Creme Fraiche      |    |
| <b>Capesante con Fonduta di Parmigiano*</b>                                       | 28 |
| Seared Sea Scallops ~ Parmesan Fondue ~ Fried Leek ~ Shallot Relish ~ Saffron Gel |    |

### Primi Piatti

Our Selection of Housemade Pasta

|  |    |
|--|----|
| <b>Spaghetti Cozze e Alici</b>   | 28 |
| Mussels ~ Anchovy ~ Breadcrumbs ~ Chilli Flakes  |    |
| <b>Gnocchetti al Gorgonzola e Radicchio</b>  | 28 |
| Sausage ~ Creamy D.O.P. Gorgonzola Sauce ~ Radicchio ~ Citrus Candied Pecans                           |    |
| <b>Tortelli ai Funghi</b>  | 32 |
| Mushroom ~ Ricotta Filled Tortelli ~ Brussel Sprouts ~ Almonds ~ White Wine Glazed Shallot Cream Sauce |    |
| <b>Agnolotti di Manzo</b>  | 34 |
| Slow Braised Beef Filling ~ Brown Butter Sage ~ Gremolata ~ Toasted Walnuts                            |    |
| <b>Tagliatelle al Ragù di Coniglio</b>   | 34 |
| Savory Rabbit and Mushroom Slow-Braised Ragu ~ Pickled Pomegranate Seeds Pine Nut Tuile                |    |

### Secondi Piatti

|  |    |
|--|----|
| <b>Spalla di Maiale con Purea di Patate Dolci</b>  | 48 |
| Slow-Cooked and Sear-Branded Pork Shoulder ~ Sweet Potato purée ~ Chestnut Brussel Sprouts and Shaved Almonds Crunchy Medley ~ Balsamic Molasses Glazed          |    |
| <b>Faraona al Farrotto di Funghi e Radicchio</b>   | 46 |
| Sous Vide Crisped Guinea Hen ~ Spelt Risotto ~ Balsamic-Glazed Pan-Roasted Radicchio Crispy Mushrooms ~ Guinea Hen Sughetto                                      |    |
| <b>Bistecca di Manzo*</b>  | 52 |
| Sous Vide Teres Major Steak from Painted Hills Natural Beef, Cooked to Medium Rare Perfection ~ Sauteéd Seasonal Vegetables ~ Sunchoke Pureé ~ Sherry Demi-Glace |    |
| <b>Pesce di Giornata*</b>  | MP |
| Pan Roasted Fish of the Day ~ Caramelized Onion, Fennel and Leek Gratin ~ Creamy Leek Pureé  |    |

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