

PIATTI DEL GIORNO

MONDAY
Lunedì

Eggplant Parmigiana **25**

TUESDAY
Martedì

Crispy duck leg with lentils **28**

WEDNESDAY
Mercoledì

Pollo alla Scarpariello **29**

THURSDAY
Giovedì

Pesce al forno **34**

FRIDAY
Venerdì

Pollo al mattone with panzanella **27**

SATURDAY
Sabato

Beef cheek brasato **45**

SUNDAY
Domenica

Lasagne al forno **30**



Our handcrafted artisanal pizzas are made to order & may take up to 35 minutes to complete

SAVE SOME ROOM FOR DESSERT

All prices are subject to 7% GST and 10% service charge
Please, no more than 3 credit cards per table

Executive Chef: Peter Birks

BUON APPETITO

PIZZERIAMOZZA.COM

6688-8522



ANTIPASTI

Mozza Caprese **19**
Olives al forno **18**
Cauliflower fritti **16**

Fried squash blossom with ricotta* **21**
Roasted beets, bufala & horseradish **16**
Fried potatoes with sage & rosemary **16**
Mussels al forno with salsa Calabrese **18**
Calamari al forno with fagioli & oregano **18**
Prawns al forno with potato & salsa romesco **19**
Roasted eggplant with hummus, zhug & za'atar **18**
Asparagus, avocado, hard cooked egg & almonds **17**
Corn al forno, pickled chili butter & crème fraîche aioli **18**
Avocado, cherry tomatoes & prosciutto breadcrumbs **18**
Asparagus al forno with prosciutto & Grana Padano **17**
Fried goat cheese with Umbrian lentils **17**
Fried pig's ear with salsa Calabrese **15**
Chicken wings alla diavolo **18**
Arancine alla Bolognese **15**
Bone marrow al forno **18**
Meatballs al forno **17**

INSALATE

Insalata mista **10**
Rucola, funghi & Grana Padano **18**
Nancy's chopped salad with radicchio, cherry tomato, salame, aged provolone, ceci & pepperoncini **22**
Tricolore with Parmigiano Reggiano & anchovy dressing **18**
Spinach, ricotta salata, pomegranate, pine nuts & anchovy **19**



CARNE

Prosciutto di Parma **20**
Salame Gentile **20**
Salame Nostrano **20**
Prosciutto di Parma with bufala **32**
Lardo **18**
Coppa **20**
Affettati misti **34**

BRUSCHETTE

Fett'unta **8**
Chicken livers
with capers, parsley & pancetta **17**
White beans alla Toscana,
extra virgin olive oil & saba **19**
Burrata, wild mushrooms, spinach,
chiles & aceto balsamico **19**

PANINI

Stracchino cheese with rucola,
basil pesto, tomato & red onion **22**
Olive oil-braised tuna,
hard cooked egg, capers & anchovy **23**
Mortadella, Prosciutto di Parma,
Salame Nostrano, coppa & aged provolone **23**



PIZZA



Pizzetta: squash blossom, tomato & burrata **24**
Pizzetta: broccoli di cicco, anchovy, cherry tomato & pecorino **24**
Bianca with fontina, mozzarella, black truffle cheese & sage **34**
Tomato, Sicilian oregano & extra virgin olive oil **20**
Margherita with mozzarella, tomato & basil **27**
Aglio e olio with mozzarella & fontina **24**
Burrata, slow roasted tomato & Sicilian oregano **30**
Funghi misti, fontina, taleggio & thyme **30**
Burriccotta with peperonata, Taggiasche olive & oregano **26**
White anchovy, tomato & fresh red chiles **28**
Napolitana: tomatoes, olives, anchovies, mozzarella & fried capers **27**
Clams, mozzarella, tomato, Sicilian oregano & garlic chips **37**
Spanner crab, panna, garlic, chili padi, dried Sicilian & fresh oregano **37**
Brussels sprouts, pancetta, panna, red onion, pepperoncini & pecorino **32**
Egg, bacon, Yukon gold potato, black truffle cheese, cippolini & thyme **38**
Pizza al Benno: speck, pineapple, jalapeño, mozzarella & tomato **35**
Bloomsdale spinach, salame, egg, cherry tomatoes & pecorino **30**
Fresh goat cheese, leeks, scallions, garlic & bacon **30**
Fennel sausage, panna, mozzarella, red onion & scallions **29**
Salame piccante, mozzarella, tomato & fresh red chiles **29**
Prosciutto di Parma, rucola, tomato & mozzarella **31**
Bacon, salame, fennel sausage, pancetta, tomato & mozzarella **37**

