

ANTIPASTI

— DELLA CASA —

Light starters to enjoy alone or to share.

CESTINO MOZZA 24

- pistachio & smoked mozzarella.
- fried mozzarella.
- panzerotto.

CROSTONE DI PANE DI ALTAMURA PUNTARELLE 17

bread, chicory,
candied tomatoes, burrata.

PARMIGIANA ALLA PUGLIESE 14

aubergines, tomato sauce, basil, Parmesan.

CARPACCIO DI MANZO CLASSICO 24

beef fillet, roquette, Parmesan,
(black truffle +5€)

TARTARE DI SALMONE 22

knife-cut salmon,
Granny Smith apple, beetroot,
chive, yogurt sauce, lemon.

CARPACCIO DI BRANZINO 24

raw sea bass, shallots, chive,
lemon zests.

VITELLO TONNATO AFFUMICATO 18

smoked veal, tuna sauce, anchovies,
capers, candied tomatoes.

INSALATA DI QUINOA 19

quinoa, avocado, cherry tomatoes,
ricotta, pomegranate, mustard basil sauce.

INSALATA DI KALE 22

kale, Tuscan pecorino,
lemon, avocado, tomatoes.

INSALATA DI POLPO 22

sucrine, octopus, potatoes,
'nduja, almond sauce.

INSALATA DI CARCIOFI 23

raw & cooked artichoke salad,
Parmesan galette, roquette.

CAESAR DI VITELLO 24

romaine lettuce, veal, Parmesan, Caesar sauce.

PIZZA

Our famous pizza made with three flours : wheat,
soy & rice. Rises for 72h... Light & crispy.

NOIOSA 16

tomatoes, mozzarella.

ORGOGLIOSA 18

tomatoes, mozzarella, spicy spanata.

EGOCENTRICA 19

mozzarella, mortadelle, pistachio pesto.

MALEUCATA 19

tomatoes, mozzarella, aubergines, Parmesan, basil.

CICCIONA 21

burrata, mozzarella, cherry tomatoes, basil.

PUZZOLENTE 22

mozzarella, gorgonzola, speck.

PREZIOSA 24

mozzarella, bresaola, roquette, cherry tomatoes, Parmesan.

MAIALA 27

mozzarella, roquette, Parma ham, black truffle,
squacquerone cheese.



I CONTORNI



PUREE 7

lemon & lime, thyme juice, summer truffle (+ 5€)

PATATINE FRITTE 7

corn fries.

VERDURE 9

steamed vegetables.

Mozza bar

We select the best mozzarelle from Gragnano,
a city of Southern Italy. Our products are imported by the
Azienda Gusti Amodio three times a week. 18

MOZZARELLA AFFUMICATA

smoked mozzarella, oven-
cooked pepperoni, anchovies,
capers.

STRACCIATELLA

burrata cream, croissant,
grilled aubergines.

FIOR DI LATTE

classic mozzarella, cherry
tomatoes marmelade,
crispy altamura.

BURRATA

burrata, olive tapenade,
anchovies, pesto.

• black truffle +5€

BUFALA BIOLOGICA

organic buffalo mozzarella,
olives, grilled avocado,
tomatoes, lemon, basil,
grilled croutons.

TRECCIA DI BUFALA

buffalo mozzarella braid,
green tomatoes jam,
walnuts.

BOCCONCINI DI BUFALA

buffalo mozzarella balls,
pumpkin cream,
hazelnuts.

Degustazioni

DI SALUMI 17/PERS

charcuterie selection.

DI MOZZA 22/PERS

mozzarella selection.

DI MOZZA + SALUMI 24/PERS

mozzarella, charcuterie.

MISTA 27/PERS

arancini, charcuterie, mozzarella.

focaccia

CLASSICA 9

olive oil, oregano.

INTEGRALE 11

whole wheat flour,
olive oil, oregano.

SALUMI 13 ZUARINA

100g Speck.

100g Mortadella.

100g Lardo di Guancia.

100g Pancetta Piacentina.

80g Prosciutto San Daniele
Gran Riserva, 16-18 mesi.

80g Prosciutto di Parma
Gran Riserva, 22 mesi.

80g Salame Felino.

80g Prosciutto cotto
Gran Biscotto.

80g Coppa di Parma.

60g Bresaola di bovino.

60g Culaccia.

PRIMI

Our fresh pasta are imported from producers all over Italy and
come with delicious homemade sauces.

BUCATINI PANTALEO 29

bucatini, Parmesan cream, egg, porcini mushrooms, black truffle.

MEZZE MANICHE CON POLPETTE 23

mezze maniche, beef meatballs, ricotta, mint.

PACCHERI DELLA CASA 24

paccheri, aubergines, tomatoes, burrata.

MACCHERONI DELLA MIA INFANZIA 26

macaroni, cream, truffle oil, ham, Parmesan, black truffle.

AGNOLOTTI FATTI A MANO ALLA SALVIA 26

homemade meat agnolotti, butter sage sauce.

PAPPARDELLE AL RAGU DI CONIGLIO 27

pappardelle, rabbit stew, taggiasca olives.

TAGLIATELLE AL RAGU DI VITELLO 28

tagliatelle, veal stew, Parmesan cream.

LINGUINE ALL'ASTICE 34

linguine, lobster, stracciatella, lime.

CALAMARATA 39

calamarata, seafood, mussels, clams, squids, cuttlefish, gambas,
yuzu, ginger.

RISOTTO AI FORMAGGI NOSTRANI 24

risotto, cheese of the day.

SECONDI

Carni

GALLETTO AL MATTONE 24

cockerel, fresh French fries.

OSSO BUCO DI VITELLO 29

veal, lemon zests, parsley, garlic, sage, mashed potatoes.

MILANESE TONKATSU 38

breaded veal, white cabbage, sesame, bulldog sauce.

FILETTO DI ANGUS 39

Angus beef fillet, thyme sauce, mashed potatoes.

Pesci



SALMONE AL VAPORE 27

steamed salmon, potatoes.

Barolo vinegar mayonnaise.

BRANZINO ALLA GRIGLIA 34

sea bass, grilled vegetables, almond sauce.

PESCATRICE IN UMIDO 39

monkfish fricassée, mussels and clams ragout,
cherry tomatoes, andouille.

HAMBURGERIA

Italian burgers in "Mondino" focaccia bread. The
dough rises for over 3 days to offer you a classic,
light and airy product.

All our burgers are made of 170g of pure muscle
and hormone free beef.

AMERICANO 19

pure muscle beef patty, cheddar,
tomatoes, salad, Mozza sauce.

MOZZA 19

pure muscle beef patty, mozzarella,
aubergines, tomatoes, Parmesan, Mozza sauce.

TARTUFO 26

pure muscle beef patty, truffle oil,
fontina, black truffle frittata, Mozza sauce.

DOPPIO +5

ask for a double burger.



Tagliata Black Angus

According to connoisseurs, exclusively corn-fed
Black Angus is the best beef breed in the whole
world.

Our tagliata comes with homemade creamy mashed
potatoes.

LA CLASSICA 24

sliced beef, Parmesan shavings, roquette,
meat & thyme juice.

CAVOLO SESAMO 26

sliced beef, white cabbage, sesame cream.

PORCINI 29

sliced beef, Parmesan shavings, porcini mushrooms, parsley, garlic.