

# MOZZA *cena*

We select the best mozzarella in the heart of Italy.

17

## BOCCONCINI DI BUFALA BIO

Altamura bread croutons.  
San Marzano tomato. avocado.

## BURRATA

three tomatoes. pomegranate. jalapeño.

## STRACCIATELLA

croissant. grilled aubergine. candied tomatoes.  
(suppl. truffle + €4)

## BURRATA AFFUMICATA

vegetables macedoine. grilled spring onion.  
pesto trapanese.

## MOZZARELLA DI BUFALA

tomato salad. avocado. pistachios.

## Degustazioni

mini. 2 personnes

**DI SALUMI 19/PERS**  
charcuterie selection.

**DI MOZZA 22/PERS**  
mozzarella selection.

**DI MOZZA + SALUMI 25/PERS**  
mozzarella & charcuterie selection

## SALUMI & focaccia -14-

Mortadella 100g  
Granbiscotto 80g  
San daniele gran ris 80g  
Salame felino 80g  
Bresaola di bovino 60g

# ANTIPASTI

DELLA CASA

Light starters to eat alone,  
or to share.

## INSALATA DI QUINOA 19

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

## INSALATA DI CARCIOFI 23

cooked & raw. rocket. Parmesan.

## VITELLO TONNATO 19

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

ricetta  
dello  
chef

## CARPACCIO DI FILETTO DI MANZO 24

beef carpaccio. Parmesan. hazelnut.  
puntarelle. suppl. truffle + €4

## CARPACCIO DI BRANZINO 21

sea bass. lemon vinaigrette.  
shallot. chive.

# LA PASTA DEL MOZZA



## RAVIOLI DI ZUCCA 17

pumpkin raviole. sage. hazelnut.

## PACCHERI DELLA CASA 19

aubergines. tomatoes. burrata.

## STROZZAPRETI DI ORATA 25

strozzapreti. seabream. olives & capers.

## TAGLIATELLE FRATELLI & VITELLI 23

veal ragout. Parmesan cream.

## MEZZE MANICHE CON POLPETTE DI MANZO 24

meatballs. ricotta. mint.

## MAFALDINE 27

truffle. truffle cream.

# Le milanesi

Thin breaded veal  
escalope, & crispy fries



## CLASSICA 23

classic. potatoes. lemon.

## VESTITA 25

cherry tomatoes. rocket.

## PROSCIUTTO E FORMAGGIO 28

granbiscotto ham. cheese.

## SCAMORZA E PANCETTA 26

scamorza cheese. pancetta ham.

## CRUDO E MOZZARELLA 28

Parma ham. mozzarella.

## ASIAGO E MORTADELLA 27

asiago cheese. pictachio's mortadella.

## LARDO DI COLONNATA 26

lardo de colonnata. rosemary.

## TARTUFATA 29

straciatella. truffle.

# FOCACCIA BURGERS

Italian burgers on "Mondino" focaccia bread.  
The focaccia dough rises for more than 3 days  
to offer an old-style, light & airy recipe.  
All our burgers are made with 170g of  
pure muscle and hormone free beef.

## MOZZA 19

ground beef. aubergine. tomatoes.  
smoked scamorza. Mozza sauce.

## AMERICANO 19

ground beef. cheddar. tomatoes.  
salad. American sauce.

## TARTUFO 24

ground beef. truffle cream.  
truffle.

## DOPPIO +5

ask for a double burger.

# CONTORNI

## PUREE 7

lemon & lime. thyme juice.  
truffle (+4€).

## PATATINE FRITTE 7

homemade Pecorino fries.

## VERDURE 9

steamed vegetables.

# PIZZ'ARIA

Our dough rises for 72h before being cooked a  
first time over a wood fire. A rest period is then  
necessary to get an airy & crispy dough. Finally, we  
cook it on demand once you order.



## FOCACCIA 11

fleur de sel. romarin.

## BRONTOLONA 21

stuffed schiacciata. Parma ham.  
artichoke cream. pecorino Romano.

## NOIOSA 15

tomatoes. mozzarella.

## PORCA 17

tomatoes. mozzarella. anchovies. spicy  
salami. Taggiasca olives. Pecorino.

## MALEDUCATA 17

tomatoes. mozzarella. aubergines.  
Parmesan. basil.

## CICCIONA 18

burrata. mozzarella. cherry tomatoes. basil.

## MAIALA 24

rocket. Parma ham. truffle.  
squacquerone cheese.

# I BAMBINI

10 EUROS FOR KIDS  
UNDER 12

ask for the menu!



# Carni



## FILETTO DI MANZO 39

French beef fillet. thyme sauce.  
mashed potatoes.

## POLLETTO ALLA 'NDUJA 24

free-range chicken marinated with  
nduja. homemade chickpea fries.

## - Tagliata Black Angus -

## LA CLASSICA 27

Parmesan shavings. rocket.  
thyme meat juice.

## PORCINI 29

Parmesan shavings. sautéed porcini  
mushrooms. parsley.

## CARCIOFI 29

Parmesan shavings. sautéed artichokes.