

# MOZZA

## COCKTAILS A BASE DI TÈ

BY RICCARDO GIRAUDI

### DRUNKEN FAIRY 13

JASMINE PEARL TEA INFUSED VODKA.  
LEMON AND CRANBERRY JUICE.  
GRAPEFRUIT BITTER. COINTREAU.

### SAKE TEA NI 13

SENGHA TEA INFUSED GIN. SAKE. YUZU  
LIQUOR. ST GERMAIN.

### TIP TAP TEA 13

BLUEBERRY WHITE TEA. ROOIBOS TEA  
LIQUOR. GIN. ORGANIC ORANGE BLOSSOM  
WATER.

### ANGEL SMOKE 14

SMOKED BLACK TEA. MEZCAL. COINTREAU.  
KAFFIR. LEMON HYDROMEL.

### LIPSING LAPSANG 13

CARTON SMOKED BLACK TEA LIQUOR.  
PLANTATION RUM. LIME JUICE.

### MATCHA CHILL 13

MATCHA & GREEN TEA INFUSED VODKA.  
SAINT GERMAIN LIQUOR. LEMON JUICE.

### HERBAL TEA NEGRONI 14

LONG JING & CAMOMILE TEA INFUSED GIN.  
BLUEBERRY TENSAI WHITE TEA.  
CAMPARI. QUINTINYE VERMOUTH.



## MOZZA BAR

### BURRATA 18

SMOKED BURRATA. TOMATO MARMELADE.  
GRILLED FOCACCIA. PESTO.

### STRACCIATELLA 18

CROISSANT. GRILLED AUBERGINE.  
CANDIED TOMATOES.

### TRECCIA AL TAGLIO 17

BRAIDED MOZZARELLA. PUNTARELLE SALAD.  
CITRUSES. PERFECT TO SHARE.

## ANTIPASTI

### VITELLO TONNATO 19

VEAL. TUNA SAUCE. ANCHOVIES. CAPERS.  
CANDIED TOMATO.

### CRUDO DI BRANZINO 22

SEABASS. LEMON VINAIGRETTE.  
SHALLOT. CHIVE.

### INSALATA DI QUINOA 19

QUINOA. AVOCADO. CHERRY TOMATOES.  
RICOTTA. POMEGRANATE. MUSTARD BASIL  
SAUCE.

### INSALATA DI CARCIOFI 23

RAW & COOKED ARTICHOKES.  
ROQUETTE. CRISPY PARMESAN  
GALETTE.

## WINE BY THE GLASS SPARKLING

Spumante, Metodo Charmat € 5  
Prosecco, Brut DOC Treviso, Forniz, Vénétie € 8

### RED

Montepulciano d'Abruzzo, Caldora, Abruzzo € 6  
Primitivo, Luccarelli, Puglia € 8  
Cedro Chianti Rufina DOCG, Toscane € 10

### WHITE

Sauvignon Blanc, Forniz, Vénétie € 6  
Gavi "Girossa", Alvio Pestarino, Piemont € 8

### ROSE FROM PROVENCE

Cuvée Rosé, Domaine Saint Victorin  
Côte de Provence € 6  
Eau de Rosée, Fondugues-Pradugues  
Côte de Provence € 9

## DEGUSTAZIONI

MINI. 2 PEOPLE

### DI SALUMI 19/PERS

SELECTION OF CURED MEATS.

### DI MOZZA 22/PERS

SELECTION OF MOZZARELLE.

### DI MOZZA + SALUMI 25/PERS

SELECTION OF MOZZARELLA & CURED MEATS.



SALUMI &  
focaccia  
11

- MORTADELLA 100G
- GRANBISCOTTO 80G
- SAN DANIELE GRAN RIS 80G
- SALAME FELINO 80G
- BRESAOLA DI BOVINO 60G



# LA PASTA

**GNOCCHI GRATINATI FANTASTICI** 21  
SPINACH GNOCCHI. TOMATOES.  
MOZZARELLA. BASIL.

**PACCHERI DELLA CASA** 23  
AUBERGINE. TOMATOES. BURRATA.

**TAGLIATELLE FRATELLI E VITELLI** 24  
VEAL RAGU. PARMESAN CREAM.

**CAVATELLI AL POLPO** 25  
CAVATELLI. OCTOPUS & PEPERONCINO RAGOUT.  
TAGGIASCA OLIVES CRUMBLE.

**TROFIE ALLA SPIGOLA** 27  
SEABASS TROFIE. HAZELNUT BUTTER.  
LEMON CRUMBLE.

**MAFALDINE AL TARTUFO** 27  
TRUFFLE CREAM. TRUFFLE.

# PIZZ'ARIA

COTTA IN FORNO A LEGNA

Our dough rises for 72h before being cooked first over a wood fire. We then let it rest so it gets airy & crispy.

## FOCACCIA 11

FLEUR DE SEL. ROSEMARY.

## QUINN 15

DOP SAN MARZANO TOMATOES. FIORDILATTE  
MOZZARELLA FROM AGEROLA. BASIL.

## NORBERT 21

DOP SAN MARZANO TOMATOES. FIORDILATTE  
MOZZARELLA FROM AGEROLA. ANCHOVIES FROM  
SCIACCA. SPIANATA. TAGGIASCA OLIVES.  
AGED RICOTTA. BASIL.

## DUNCAN 25

ROQUETTE. GALLONI CURED HAM. DOP  
SQUACQUERONE FROM ROMAGNA. BLACK TRUFFLE.

## CHAS 17

AMATRICIANA SAUCE. BLACK PEPPER. AOP  
PECORINO ROMANO. GUANCIALE FROM  
CAMPOTOSTO.

## WHITMAN 19

BRONTE PISTACHIO CREAM. FIORDILATTE  
MOZZARELLA FROM AGEROLA. IGP BOLOGNA  
MORTADELLA. PISTACHIOS.

## HENNESSEY 18

FIORDILATTE MOZZARELLA FROM AGEROLA. KALE.  
SPINACH. RED GARLIC FROM NUBIA. FRESH CHILLI.  
RICOTTA MARZOTICA.

## FISCHER 23

FIORDILATTE MOZZARELLA FROM AGEROLA.  
MEDITERRANEAN TUNA VENTRESCA. SMOKED  
BURRATA FROM CORATO. PESTO. POWDERED  
CAPERS FROM SALINA.

## SHAKUSKY 21

DOP SAN MARZANO TOMATOES. FIORDILATTE  
MOZZARELLA FROM AGEROLA. TUSCAN FRESH  
SAUSAGE. GRILLED PEPPERS. DOP MILD  
GORGONZOLA. WILD FENNEL SEEDS POWDER.

# MILANESI

## OUR SPECIALTY

Thin breaded veal escalope,  
with mashed potatoes.

## CLASSICA

PLAIN. LEMON.  
23

## BEN VESTITA

CHERRY TOMATOES. ROQUETTE.  
25

## PROSCIUTTO E FORMAGGIO

GRANBISCOTTO HAM. CHEESE.  
28

## SCAMORZA E SPIANATA PICCANTE

SMOKED MOZZARELLA. SPICY SALAMI.  
26

## CRUDO E MOZZARELLA

PARMA HAM. MOZZARELLA.  
27

## CARCIOFI AVOCADO E PARMIGIANO

ARTICHOKE. AVOCADO CREAM.  
PARMESAN.  
28

## STRACCIATELLA E TARTUFO

STRACCIATELLA.  
TRUFFLE.  
29



# CONTORNI 4.5

HOMEMADE PECORINO FRENCH FRIES.  
STEAMED VEGETABLES.  
LEMON & LIME MASHED POTATOES.  
THYME GRAVY MASHED POTATOES.  
TRUFFLE (+4€).

# SECONDI

## FOCACCIA BURGER

Italian burgers on "Mondino" focaccia bread.  
The focaccia dough rises for more than 3 days to offer  
an old-style, light & airy recipe.

### MOZZA 19

GROUND BEEF. AUBERGINE. TOMATOES.  
SMOKED SCARMOZA. 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.



## CARNI

### TAGLIATA VERDE 22

MARINATED & SLICED BEEF.  
PISTACHIO. VERDE SAUCE.

### TAGLIATA CLASSICA 24

GRILLED & SLICED BEEF. PARMESAN  
SHAVINGS. ROQUETTE.

### FILETTO DI MANZO 39

FRENCH BEEF FILLET. THYME SAUCE.  
MASHED POTATOES.

### POLLETTO ALL' NDUJA 24

'NDUJA MARINATED FREE RANGE  
CHICKEN. HOMEMADE  
PANISSE FRIES.

## Pesce

### SALMONE AL CHIMICHURRI 24

SALMON. CHIMICHURRI.  
OREGANO. CORIANDER.

### MERLUZZO AL FORNO 32

ROASTED COD. FAGIOLI.  
'NDUJA. CANDIED LEMON.

# MONTECARLO