

## 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**

