

ENOTECA

# MOZZA

PIZZERIA MODERNA

## Starters

### Fresh Soup of the Day

Chef's creation 6

### Arancini

Italian rice balls stuffed with prosciutto & mozzarella 8

### Mozza Melanzana ♥

Grilled eggplant, layered & baked in tomato sauce & mozzarella 9

### Mamma's Meatballs

Slow-cooked meatballs, fresh basil 9

### Mozza's Pizza Dip

Crumbled Italian sausage & mozzarella dip, crostini 9

### Mussels Monte Lungo

Steamed mussels, white wine & roasted garlic sauce, topped with crispy potato shoe-string shavings 9

### Calamari Fritti

Fried calamari, roasted garlic aioli & marinara sauce 12

### Sausage & Rapini

Grilled sausage, sautéed rapini, roasted garlic, EVOO 12

### Wood Fired Chicken Wings

Fire-roasted chicken wings, caramelized onions 12

### Shrimp Papparazzi

Crispy & crunchy shrimp, spicy citrus sauce 13

### Crab Cakes

Lump crab cakes, lemon Dijon aioli 13

### Grilled Shrimp ♥

Sweet balsamic dipping sauce 13

### The Butcher's Board

Prosciutto, cacciatore, salami, speck, parmigiano, provolone, cippolini & crostini, served on our chef's cutting board. 18

## Salads

All salads available as starters or main-plates.

### Mista ♥

Romaine, arugala, radicchio, Tuscan olives, Mozza's vinaigrette 7 / 12

### Cesarina

Classic Caesar, parmigiano shavings 8 / 14  
ADD: grilled chicken 4 | grilled salmon 6

### Rucola ♥

Baby arugula, parmigiano, onions, tomatoes, EVOO, sweet balsamic 8 / 14  
ADD: grilled chicken 4 | grilled salmon 6

### Hazel

Arugula, caramelized pears, hazel nuts, gorgonzola, EVOO & lemon vinaigrette 9 / 16

### Mozza's Chopped Salad ♥

Romaine, radicchio, mozzarella, cucumbers, tomatoes, chick peas, roasted red peppers, Mozza's vinaigrette 9 / 16  
ADD: grilled chicken 4 | grilled salmon 6

### P & M

Romaine, Parma prosciutto, ripe cantaloupe, parmigiano shavings, Mozza's vinaigrette 9 / 16

### Bufala ♥

Sun-ripened tomatoes, buffalo mozzarella, fresh basil, EVOO, sweet balsamic 10 / 18

### Mediterraneo ♥

Romaine, radicchio, grilled shrimp, avocado, roasted red peppers, EVOO & lemon vinaigrette 10 / 18

## Classic Pasta

## Signature Pasta

## Baked Pasta

All pasta dishes served individually or family style • Whole-wheat Penne or Spaghetti available for all Classic & Signature pasta dishes upon request.

### Spaghetti Pomodoro ♥

Plum tomato & fresh basil sauce 12 / 19

### Penne Arrabiata ♥

Spicy tomato sauce 13 / 21

### Spaghetti Bolognese

Slow-cooked meat sauce 14 / 23

### Ziti alla Gigi

Prosciutto, mushrooms, green shallots, white wine, rosé sauce 14 / 23

### Fettuccine Alfredo

Parmigiano, cream sauce 14 / 23

### Tortellini Rosé

Creamy tomato sauce 15 / 27

### Spaghetti Fra'diavolo ♥

Sautéed shrimp, spicy tomato sauce 18 / 32

### Spaghetti Carbonara

Prosciutto, egg yolks, parmigiano, cracked pepper, cream 15 / 27

### Penne alla Norma ♥

Eggplant, zucchini, ricotta, roasted garlic, tomato sauce 15 / 27

### Penne con Salsiccia e Rapini

Grilled sausage, sautéed rapini, roasted garlic, EVOO 15 / 27

### Tagliatelle Radiatore

Grilled chicken, goat cheese, sun-dried tomatoes, roasted garlic, EVOO 16 / 29

### Tagliatelle al Funghi

Porcini, portobello & button mushrooms, shallots, Cognac, cream 16 / 29

### Linguine ai Frutti di Mare

Shrimp, calamari, mussels, baby clams, scallops, marinara sauce 23

### Cannelloni al Forno

Veal stuffed pasta tubes, meat sauce, mozzarella 13 / 21

### Fiorentina ♥

Spinach & ricotta stuffed pasta, tomato sauce 13 / 21

### Tortellini Romanoff

Vodka, green shallots, cracked pepper, rosé sauce, mozzarella 14 / 23

### Veggie Lasagna ♥

Seasonal vegetables, low-fat ricotta, tomato sauce 14 / 23

### Nonno's Lasagna

Mini meatballs, sausage, meat sauce, mozzarella 15 / 25

### Four Cheese Ziti

Mozzarella, gorgonzola, provolone, parmigiano, herbed bread crumbs 16 / 29

♥ Healthy choice selection | EVOO: Extra Virgin Olive Oil

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## Fire Grilled Panini

All Panini are grilled on live fire (not pressed), and served with a choice of house salad or sea-salted parmigiano fries.

### Pomodoro ♥

Tomatoes, buffalo mozzarella, marinated eggplant 13

### Mamma's Meatball

Slow-cooked meatballs, tomato sauce, mozzarella 13

### Vespaiole

Prosciutto, salami, speck, marinated eggplant, provolone 15

### Parmigiana

Breaded veal scaloppine, tomato sauce, mozzarella 15

### Peppino

Sausage, caramelized onions, sautéed mushrooms, provolone 15

### Gorgonzola Chicken

Grilled chicken breast, gorgonzola cheese, sun-dried tomatoes 15

## The Main

All dishes served with a choice of spaghetti Pomodoro or sea-salted parmigiano fries & grilled vegetables.

♥ Healthy choice selection. Served with grilled vegetables only, upon request.

### Chicken Parmigiana

Pounded, breaded & baked with tomato sauce, parmigiano & mozzarella 19

### Chicken Milanese

The Classic 19

### Chicken Marsala

Grilled breast of chicken, sautéed mushrooms, Marsala wine 20

### Veal Parmigiana

Pounded, breaded & baked with tomato sauce, parmigiano & mozzarella 21

### Veal Limone

Veal scaloppine, lemon sauce 22

### Veal Norcina

Veal scaloppine, prosciutto, mushrooms, Cognac, cream 24

### Salmon Paesana ♥

Freshly grilled salmon, sautéed rapini, roasted red peppers, roasted garlic 24

### Shrimp alla Provincia

Black tiger shrimp, garlic, shallots, white wine lemon sauce 25

### Tuscan Sirloin Steak

Grilled Sirloin steak topped with porcini mushrooms & caramelized onions 28

### Filet Mignon Barolo

Seared AAA filet mignon, Barolo wine reduction sauce, goat cheese brulé 32

### Osso Bucco

"Half-day" braised veal shank, served with spaghetti *Algio é Olio*, and a *Lemoncello* 'shooter' 34

## Wood Fired Pizza

Our artisan pizzas are cooked at 800 degrees (F°) in our wood-fired stone oven, and are served *well-done* with a crisp, charred crust. Available in single or family size.

♥ All pizzas are available with whole-wheat dough upon request.

### 1 - Margherita

The Classic. Fresh basil, mozzarella 13 / 18

### 2 - Pepperoni

Pepperoni, mozzarella 14 / 19

### 3 - Olivo

Tomatoes, Tuscan olives, basil, mozzarella 14 / 19

### 4 - Ripiena

Pepperoni, mushrooms, green peppers, mozzarella 14 / 19

### 5 - Calabrese

Italian sausage, hot peppers, basil, mozzarella 14 / 19

### 6 - Spinaci

Spinach, goat cheese, pesto 15 / 20

### 7 - Chorizo

Chorizo, caramelized onions, mozzarella 15 / 20

### 8 - Polpetti

Crushed meatballs, ricotta, basil, mozzarella 15 / 20

### 9 - Salsiccia

Sausage, mushrooms, caramelized onions, mozzarella 15 / 20

### 10 - Pollaro

Grilled chicken, roasted red peppers, pesto, mozzarella 16 / 21

### 11 - Carciofi

Artichoke hearts, sun-dried tomatoes, Tuscan olives, roasted red peppers, mozzarella 16 / 21

### 12 - Taormina

Shrimp, pesto, capers, red onions, mozzarella 17 / 22

### 13 - Quattro Formaggi

Gorgonzola, ricotta, parmigiano, buffalo mozzarella 17 / 22

### 14 - Funghi

Porcini & oyster mushrooms, truffle oil, mozzarella 18 / 24

### A la Carte Toppings

Vegetables 1.50 / 2.50

Meats 2.00 / 3.00

Cheeses 2.50 / 4.00

## Pizza Fresca

A unique combination of fresh salads served on top of our warm wood-fired flat breads.

### 1 - Cesarina

Parmesan crust, romaine, ceasar dressing, grilled chicken 14 / 19

### 2 - Frescante

Goat cheese crust, baby spinach, toasted almonds, orange segments 15 / 20

### 3 - Bufala

EVOO & basil crust, vine-ripened tomatoes, speck, onions, pesto, buffalo mozzarella 16 / 21

### 4 - Rucola

Tomato & mozzarella crust, baby arugula, prosciutto, buffalo mozzarella 16 / 21

### 5 - Pollo Pazzo

Mozzarella crust, chicken strips, sour cream, cilantro, chopped tomatoes 16 / 21

### 6 - Gamberoni

EVOO & sea-salted crust, shrimp, avocado, cilantro, chopped tomatoes, garlic aioli 18 / 23

♥ Healthy choice selection | EVOO: Extra Virgin Olive Oil

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## Formaggi

3 for \$9 | 5 for \$15 | 7 for \$21

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### **Mozzarella di Bufala**

Buffalo's milk from the Campania region.  
Young, soft, mild and slightly tart.

### **Baita Friuli**

Cow's milk, aged 5 months, from Friuli Venezia. Firm and mild.

### **Fontina**

Cow's milk from Val d'Aosta. Semi-firm, mild nutty flavour

### **Provolone**

Cow's milk, aged minimum 4 months, from Veneto.  
Semi-hard, very mild.

### **Asiago**

Cow's milk, aged 4-6 months, from Veneto.  
Semi-firm, floral and herbed flavour.

### **Pecorino Crotonese**

Sheep's milk, aged 4 months, from Sardegna.  
Semi-firm, sharp and tangy.

### **Cacio Cavallo**

Cow's milk, aged 2 months, from Southern Italy.  
Firm, mild and slight salty flavour.

### **Parmigiano Reggiano**

"The undisputed king of cheeses"  
Cow's milk, aged 28 months, from Emilia-Romagna.  
Hard, fragrant and full flavoured.

### **Pantaleo**

Goat's milk, aged 100 days, from Sardegna.  
Firm, with citrus and floral flavour.

### **Gorgonzola Dolce**

Cow's milk, aged 3-4 months, from Lombardia.  
Creamy and blue veined, sharp flavour.

E N O T E C A

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## The Finale

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### **Spumoni Cassata**

A blend of pistachio, chocolate & vanilla gelato with dried fruits 6

### **Apple Cobbler**

Warm apple cobbler with vanilla bean ice cream 7

### **Nutella Focaccia**

Warm focaccia, Nutella & caramelized bananas 8

### **Natas**

Flaky puff pastry cups filled with custard crème brûlée,  
served with Cappuccino ice cream 8

### **Ricotta Jubilee Cheese Cake**

Ricotta cheese cake topped with bing cherries Jubilee 8

### **The Cookie Monster**

Hot and chewy giant chocolate chip cookie, vanilla ice cream 8

### **Chocolate Zabaglione Cake**

Flourless chocolate cake served with Zabaglione cream 8

### **Mozza's Cannolis**

One is never enough so we give you two... 9

E N O T E C A

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## Liste des Vins / Wine List

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### ROUGES / RED

	Btl	Verre/Gls
<b>Baron Philippe de Rothschild</b> , 2008, Pinot Noir, France	30	8
<b>Primula</b> , 2008, Nero d'Avola, Italie	30	
<b>Woodbridge</b> , 2007, Cabernet Sauvignon, Californie	32	8.5
<b>Stone Cellars</b> , 2006, Merlot, Californie	33	8.5
<b>Castiglioni</b> , 2007, Chianti, Italie	34	9
<b>Tosco</b> , 2007, Sangiovese, Italie	36	9.5
<b>Bin 555</b> , 2007, Syrah, Australie	38	10
<b>Moro</b> , 2005, Sangiovese, Italie	40	
<b>Wolf Blass</b> , 2007, Shiraz, Australie	40	10.5
<b>Liberty School</b> , 2006, Cabernet, Californie	42	11
<b>Ménage à Trois - Folies à Deux</b> , 2007, Meritage, Californie	43	11.5
<b>Masi Campofiorin</b> , 2006, Veronese, Italie	43	11.5
<b>Cingalino</b> , 2006, Merlot-Cabernet, Italie	44	
<b>Smoking Loon</b> , 2006, Cabernet, Californie	45	12
<b>Nippozzano</b> , 2006, Chianti Riserva, Italie	45	
<b>Erta &amp; China</b> , 2006, Sangiovese-Cabernet, Italie	47	
<b>Aldiano</b> , 2006, Montepulciano D'Abruzzo, Italie	48	
<b>Haie Aux Grives</b> , 2006, Cotes Du Rhones, France	49	
<b>Villa Antinori</b> , 2005, Toscane, Italie	50	13
<b>Borgoforte</b> , 2006, Sang-Syrah-Merlot-Cab, Italie	51	
<b>Prestige Cahors</b> , 2002, Auxerrois, France	52	
<b>Ricasoli</b> , 2006, Chianti Classico Riserva, Italie	56	
<b>Côte de Brouilly</b> , 2007, Gamay, France	59	
<b>Banfi</b> , 2006, Rosso Di Montalcino, Italie	60	
<b>La Massa</b> , 2007, Toscane, Italie	60	
<b>Fontana Fredda</b> , 2004, Barolo, Italie	62	16
<b>Zenato</b> , 2006, Valpolicella Supérieur, Italie	63	
<b>Liano</b> , 2006, Sangiovese-Cabernet, Italie	64	16.5
<b>Conti Zecca</b> , 2006, Primitivo, Italie	65	
<b>Mornington</b> , 2006, Pinot Noir, Australie	68	
<b>Montresor</b> , 2005, Amorone, Italie	69	
<b>Châteauneuf Du Pape</b> , Côtes Du Rhône, France	74	
<b>I Pini</b> , 2006, Haute Toscane, Italie	76	
<b>Seghesio</b> , 2007, Zinfandel, Californie	88	
<b>Il Tesoro</b> , 2005, Merlot, Italie	96	
<b>Ridge Geyserville</b> , 2006, Zinfandel, Californie	100	
<b>Donatella</b> , 2003, Brunello, Italie	139	
<b>Castello Banfi</b> , 2002, Brunello, Italie	143	

### BLANCS / WHITE

	Btl	Verre/Gls
<b>Beringer</b> , 2008, White Zinfandel, Californie	30	8
<b>Soana</b> , 2008, Orvietto, Italie	30	8
<b>Folonari</b> , 2008, Soave, Italie	31	8
<b>Rapitala</b> , 2008, Chardonnay, Italie	32	8.5
<b>Terrazze Della Luna</b> , 2008, Pinot Grigio, Italie	33	8.5
<b>Tosco</b> , 2007, Trebbiano-Chardonnay, Italie	36	9.5
<b>Nekeas</b> , 2008, Chardonnay, Espagne	38	
<b>Santa Margharitta</b> , 2008, Pinot Grigio, Italie	38	
<b>Printanières</b> , 2007, Melon De Bourgogne, France	39	
<b>Pech Redon</b> , 2008, Rose, France	42	
<b>Beringer</b> , 2006, Sauvignon Blanc, Californie	42	11
<b>Voga</b> , 2008, Pinot Grigio, Italie	43	
<b>Smoking Loon</b> , 2006, Chardonnay, Californie	47	
<b>Smoking Loon</b> , 2007, Sauvignon Blanc, Californie	49	12.5
<b>Joseph Drouhin</b> , 2007, Chablis, France	54	14
<b>Pouilly-Fuissé</b> , 2007, Albert Bichot, France	56	
<b>I Feudi Di Romans</b> , 2007, Pinot Grigio, Italie	60	
<b>Schug</b> , 2006, Chardonnay, Californie	78	