

Starters

Fresh Soup of the Day

Chef's creation 6

Arancini

Italian rice balls stuffed with prosciutto & mozzarella 8

Moza Melanzana ♥

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

Mamma's Meatballs

Slow-cooked meatballs, fresh basil 9

Olives Ascoli

Ascoli-style breaded stuffed olives, zesty tomato dipping sauce 9

Mozzarella in Carozza

Croquettes stuffed with pancetta & mozzarella, zesty tomato dipping sauce 11

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 Paparazzi

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, arugula, radicchio, Tuscan olives, Moza's vinaigrette 7 / 12

Cesarina

Classic Cesar, 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, hazelnuts, gorgonzola, EVOO & lemon vinaigrette 9 / 16

P & M

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

Moza's Chopped Salad ♥

Romaine, radicchio, mozzarella, cucumbers, tomatoes, chickpeas, roasted red peppers, Moza's vinaigrette 10 / 18
ADD: grilled chicken 4 | grilled salmon 6

Bufala ♥

Sun-ripened tomatoes, bufala mozzarella, fresh basil, EVOO, sweet balsamic 11 / 20

Mediterraneo ♥

Romaine, radicchio, grilled shrimp, avocado, roasted red peppers, EVOO & lemon vinaigrette 11 / 20

Classic Pasta

Signature Pasta

Baked Pasta

All pasta dishes served individually or family style.

Gluten-free 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

Fettuccine Alfredo

Parmigiano, cream sauce 14 / 23

Ziti alla Gigi

Prosciutto, mushrooms, shallots, white wine, rosé sauce 15 / 26

Tortellini Rosé

Veal tortellini, creamy tomato sauce 15 / 26

Spaghetti Fra'diavolo ♥

Sautéed shrimp, spicy tomato sauce 18 / 32

Penne alla Norma ♥

Eggplant, zucchini, ricotta, roasted garlic, tomato sauce 15 / 26

Penne con Salsiccia e Rapini

Grilled sausage, sautéed rapini, roasted garlic, EVOO 15 / 26

Gnocchi Gorgonzola

Potato & ricotta gnocchi, gorgonzola, spinach, cream 15 / 26

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

Spaghetti Pollo e Rucola

Grilled chicken, baby arugula, semi-dried cherry tomatoes, roasted garlic, EVOO 16 / 29

Ziti Gamberoni

Shrimp, roasted red peppers, shallots, white wine, cream 17 / 30

Cannelloni al Forno

Veal stuffed pasta tubes, slow-cooked meat sauce, mozzarella 13 / 21

Fiorentina ♥

Spinach & ricotta stuffed pasta, mozzarella, tomato sauce 13 / 21

Gnocchi al Forno

Potato & ricotta gnocchi, slow-cooked meat sauce, mozzarella 14 / 23

Tortellini Romanoff

Veal tortellini, vodka, shallots, cracked pepper, rosé sauce, mozzarella 14 / 23

Nonno's Lasagna

Mini meatballs, sausage, slow-cooked meat sauce, mozzarella 15 / 26

♥ Healthy choice selection | EVOO: Extra Virgin Olive Oil

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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.

Grilled Chicken Paillard ♥

Italian herb marinated grilled chicken breast 19

Chicken Parmigiana

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

Veal Parmigiana

Pounded, breaded & baked with tomato sauce, parmigiano & mozzarella 22

Veal Limone

Veal scaloppine, lemon sauce 22

Osso Bucco Poutine

Yes, it's served with the bone marrow. 23

Veal Norcina

Veal scaloppine, prosciutto, mushrooms, Cognac, cream 24

Veal Funghi

Veal scaloppine, porcini, oyster and button mushrooms, Cognac, demi-glace 24

Salmon Paesana ♥

Freshly grilled salmon, sautéed rapini, roasted red peppers, roasted garlic 25

Classic Pork Chop

Grilled, whole roasted garlic cloves, fresh rosemary 26

Salmon Forno al Legno ♥

Wood-fire roasted in a cast-iron skillet, red onions, capers, fine herbs and fresh tomatoes 27

Tuscan Sirloin Steak

Grilled Sirloin steak topped with porcini mushrooms & caramelized onions 28

Filet Mignon Pepe Nero

Grilled AAA filet mignon, black pepper sauce 32

Osso Bucco

"Half-day" braised veal shank, served with spaghetti Aglio 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.

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 - Bianco

Potatoes, ricotta, caramelized onions, pancetta 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 - Rapini

Rapini, crumbled sausage, roasted red peppers, provolone 16 / 21

13 - Quattro Formaggi

Gorgonzola, ricotta, parmigiano, bufala 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.

15 - Cesarina

Parmigiano crust, romaine, Caesar dressing, grilled chicken 14 / 19

16 - Frescante

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

17 - Affumicato

Sea-salt and EVOO crust, smoked salmon, romaine, red onions, capers 16 / 21

18 - Bufala

EVOO & basil crust, sun-ripened tomatoes, speck, onions, pesto, bufala mozzarella 17 / 22

19 - Rucola

Tomato & mozzarella crust, baby arugula, prosciutto, bufala mozzarella 18 / 24

20 - Antipasto

Prosciutto, speck, bufala mozzarella, fresh tomato, roasted red peppers, artichoke hearts, provolone, Tuscan olives 18 / 24

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, bufala mozzarella, marinated eggplant 15

Mamma's Meatball

Slow-cooked meatballs, tomato sauce, mozzarella 15

Manzo

AAA sirloin, caramelized onions, provolone, shredded romaine 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

♥ Healthy choice selection | EVOO: Extra Virgin Olive Oil

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E N O T E C A

MOZZA

PIZZERIA MODERNA

Formaggi

Cheese platters served with whole roasted almonds, spicy apricot jam, and honey infused with truffle oil.

3 for \$11

5 for \$17

7 for \$23

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.

ENOTECA
MOZZA
PIZZERIA MODERNA

The Finale

Limonello

Lemon mousse between luscious vanilla cake layers
with lemon cream cheese icing **7**

Apple Cobbler

Warm apple cobbler with vanilla bean ice cream **8**

Dulce de Leche

Light and creamy cheesecake with thick layers of dulce de leche **8**

Natas

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

Tiramisu Martini

Saviordi cookies dipped in espresso layered with
mascarpone cream and cacao **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**

Nutella Calzone

Wood-oven baked Nutella calzone, vanilla ice cream **9**

Crespelli Mascarpone

Thin crepes stuffed with mascarpone mousse with
Grand Marnier flambéed orange sauce **9**

Liste de Vins / Wine List

ROUGES / RED

	Btl	Verre/Gls
Primula Firiato , Nero d'Avola (Sicile)	31	
Château Taillefer Lafon (Quebec)	31	
Baron Philippe de Rothschild , Pinot Noir (France)	32	8.50
Woodbridge , Cabernet Sauvignon, Robert Mondavi (Californie)	34	9
Castiglioni , Chianti, Frescobaldi (Toscane)	35	9
Redwood Creek , Merlot, Frei Brothers (Californie)	36	9.50
Tosco , Sangiovese, Renzo Masi (Toscane)	39	10
Bin 555 , Shiraz, Wyndham Estate (Australie)	39	10
Moro , Sangiovese, Fattoria Montellori (Toscane)	42	
Wolf Blass , Shiraz, Yellow Label (Australie)	42	11
Masi Campofiorin , Masi Agricola (Vénitie)	44	11.50
Liberty School , Cabernet Sauvignon (Californie)	45	12
Cingalino , Merlot-Cabernet, Villa Pillo (Toscane)	45	
Ménage à Trois , Folies à Deux (Californie)	46	12
Nippozzano Riserva , Chianti Rufina, Frescobaldi (Toscane)	47	
Smoking Loon , Cabernet Sauvignon (Californie)	48	12.50
Erta e China , Sangiovese-Cabernet, Renzo Masi (Toscane)	49	
La Haie aux Grives , Côtes du Rhône, Domaine du Vieux Chêne (France)	49	
Aldiano , Montepulciano d'Abruzzo, Cantina Tollo (Abruzzes)	52	
Villa Antinori (Toscane)	52	14
Borgoforte , Sangiovese-Syrah-Merlot-Cabernet, Villa Pillo (Toscane)	54	
Prestige Cahors , Auxerrois, Château les Rigalets (France)	55	
Ricasoli , Chianti Classico Riserva, Rocca Guicciarda (Toscane)	58	
Côte de Brouilly , Gamay, Château Thivin (France)	59	
La Massa , Sangiovese (Toscane)	62	
Castello Banfi , Rosso di Montalcino (Toscane)	65	
Zenato , Valpolicella Superiore, Ripassa (Vénitie)	65	
Fontanafredda , Barolo (Piémont)	66	17
Liano , Sangiovese-Cabernet, Umberto Cesari (Émilie-Romagne)	66	17
Conti Zecca , Primitivo (Les Pouilles)	68	
Mornington Estate , Pinot Noir (Australie)	68	
Montesoro , Amarone della Valpolicella (Vénitie)	71	
La Fiole du Pape , Côtes du Rhones, Châteauneuf du Pape (France)	78	
I Pini , Sangiovese, Renzo Masi (Haute Toscane)	79	
Donatella , Rosso di Montalcino (Toscane)	84	
Seghesio , Zinfandel (Californie)	91	
Campaccio , Sangiovese-Cabernet, Fattoria Terrabianca (Toscane)	98	
Il Tesoro , Merlot, Fattoria Terrabianca (Toscane)	106	
Ridge Geyserville , Zinfandel (Californie)	110	
Val di Suga , Brunello du Montalcino (Toscane)	119	
Tauleto , Sangiovese, Umberto Cesari (Émilie-Romagne)	129	
Donatella , Brunello di Montalcino (Toscane)	149	
Berretta , Brunello di Sant'Antimo (Toscane)	157	
Tauleto , Sangiovese, Umberto Cesari (Émilie-Romagne) 1.5L	318	
Poggio Antico , Brunello di Montalcino (Toscane) 1.5L	439	
Sangiovese di Romagna Riserva , Umberto Cesari (Émilie-Romagne) 3.0L	249	

BLANCS / WHITE

	Btl	Verre/Gls
Beringer , White Zinfandel/Rosé (Californie)	31	8
Château Taillefer Lafon, Blanc (Quebec)	31	
Château Taillefer Lafon, Rosé (Quebec)	31	
Soana , Orvietto, Monrubio (Ombrie)	32	8.50
Folonari , Soave (Vénitie)	32	8.50
Rapitala , Catarratto-Chardonnay (Sicile)	33	8.50
Terrazze Della Luna , Pinot Grigio (Trentin Haut-Adige)	35	9
Tosco , Trebbiano-Chardonnay, Renzo Masi (Toscane)	38	10
Santa Margharitta , Pinot Grigio (Trentin Haut-Adige)	40	
Les Printanières , Muscadet Sèvre et Maine sur Lie (France)	40	
Vega Sindoa , Viura-Chardonnay, Nekeas (Espagne)	42	
Voga , Pinot Grigio (Vénitie)	43	
Beringer , Sauvignon Blanc (Californie)	44	11.50
Ménage à Trois , Blanc, Folies à Deux (Californie)	46	12
Ménage à Trois , Rosé, Folies à Deux (Californie)	46	
Smoking Loon , Chardonnay (Californie)	48	
Smoking Loon , Sauvignon Blanc (Californie)	50	13
Joseph Drouhin , Chablis (France)	55	14
Pouilly-Fuissé , Albert Bichot (France)	58	
I Feudi di Romans , Pinot Grigio, Lorenzon (Frioul)	61	
Seghesio , Pinot Grigio (Californie)	88	