

## 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*

