

CHEESE & COLD CUT



Let the chef choose the best for you

Italian board 980.-
3 cheeses & 3 cold cuts

Mozza's board 1,490.-
5 cheeses & 5 cold cuts

Select your favourite items from the display



Selection of 3 590.-
Selection of 5 920.-



Parma Ham selection
(Truffle Parma Ham / Parma Ham 30 months / Sauris Ham)
60g or 120g
360.- / 690.-

Truffle Board
(Truffle Moliterno / Truffle Stracciatella /
Truffle Salami / Truffle Parma Ham)
690.-

Prices are subject to 10% service charge and 7% VAT

BURRATA



Caponata
& Pine Nuts

Tomato Confit
& Balsamic Caramel

Mango, Bell Pepper
& Parma Ham 24 months

Caponata ✓
& Pine Nuts
150g / 590.-

Mango, Bell Pepper ✓
& Parma Ham 24 months
150g / 620.-

Tomato Confit ✓
& Balsamic Caramel
150g / 490.-

Did you know?

Burrata, is a well-known cheese originated from the South of Italy in the Apulia region. The famous Mozzarella cheese is used as a solid outer shell for the tasty Stracciatella and cream filling. Slice it open and discover an explosion of creaminess!

How to make fresh Burrata:



1

Stretch mozzarella
to form burrata shape



2

Shred stracciatella
and cream



3

Stuff mozzarella
pouch with obtained filling

.STARTER.



Insalata di Mare

320.-

Prawns, cuttlefish, mussels, clams, cherry tomatoes, garlic & seafood sauce

Truffle Bruschetta

360.-

Crispy sourdough, stracciatella burrata, 24 month Parma ham, apricot & fresh truffle

✓ Parmigiana di Melanzane

390.-

Eggplant, tomato sauce, mozzarella, stracciatella & parmesan

Caprese Mozza Style

390.- ✓

Tomato confit, mozzarella di bufala, basil oil & fresh basil

Salmon Tartare

420.-

Hand cut Canadian salmon, seasoned with condiments, salmon roe & mustard cream

Truffle Arancini

440.- ✓

Deep fried truffle risotto, mozzarella, parmesan sauce & fresh truffle

✓ Vegetarian version available upon request

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.SALAD.



✓ Niçoise Salad 310.-

Green salad, pan seared tuna, potatoes, beans, snap peas, olives, capers & mustard dressing



Insalata di Salsiccie 340.- ✓

Rocket salad, pork sausage, cherry tomatoes, aged balsamic, parmesan & extra virgin olive oil



✓ Mozza Caesar Salad 380.-

Baby cos lettuce, Caesar dressing, grilled chicken, crispy guanciale & parmesan



Crab & Mango Salad 420.- ✓

Green salad, crab meat, avocado, mango, red onions & mango dressing



✓ Truffle Salad 540.-

Rocket salad, potatoes, mushrooms, artichokes, parmesan, poached egg & fresh truffle



Lobster Salad 1,290.-

Maine lobster, fennel, carrot, radish, lettuce, citrus salad & dressing

.PASTA & RISOTTO .



✓ **Tagliatelle ai Funghi** 440.-

Fresh Tagliatelle, sautéed mushrooms, mushroom gravy & parmesan

Lasagna della Nonna 480.-

Traditional lasagna alla bolognese

Spaghetti Bolognese 490.-

Homemade hand-cut beef ragù, flavourful tomato sauce & parmesan

✓ **Gnocchi di Ricotta** 590.-

Homemade ricotta gnocchi, porcini cream & pork sausage

Trofie Tartufate 790.-

Beef cheeks, sautéed mushrooms, parmesan & fresh truffle



Gnocchi di Ricotta



Trofie Tartufate

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.PASTA & RISOTTO.

✓ **Tiger Prawns Aglio Olio** 420.-

Extra virgin olive oil, garlic, fresh chili & grilled tiger prawns

✓ **Mushroom Risotto** 440.-

Carnaroli rice, sautéed mushrooms & parmesan

✓ **Spaghetti alla Carbonara** 490.-

The traditional recipe: guanciale, egg yolk, parmesan & black pepper

✓ **Rigatoni al Forno** 560.-

Oven baked rigatoni, eggplant, pork meatballs, spicy tomato & mozzarella

Linguine alle Vongole 690.-

White wine, garlic, clams & parsley

Seafood Risotto 1,390.-

Carnaroli rice, half lobster, tiger prawns, scallops, squids, mussels & clams



PIZZA



Bufalina

Tomato sauce,
mozzarella di
bufala & basil

390.-



Norma

Tomato sauce,
mozzarella,
fried eggplant,
fresh ricotta
& sautéed mushrooms

590.-



Latteria

8 cheese : gorgonzola,
taleggio, scamorza,
fontina, asiago,
provolone,
ricotta & tomo

560.-



Botanica

Tomato sauce, mozzarella,
broccolini, artichoke,
cherry tomatoes,
mushrooms & scamorza

420.-




Calzone

Smoked scamorza,
mozzarella, ham,
mushrooms,
slow cooked egg

580.-



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Mangia Fuoco

Tomato sauce, burrata,
'nduja, chili,
ventricina & garlic

680.-

Salsiccie Friarielli

Tomato sauce, sausage,
gorgonzola, broccolini
& cherry tomatoes

660.-

Carpi Salerno

Tomato sauce,
Parma ham,
stracciatella,
basil & cherry tomatoes

760.-

Abruzzese

Mozzarella,
smoked scamorza
& spicy salami

640.-

Lupicante

Bisque tomato sauce,
mozzarella,
whole lobster
& green peas

1,390.-

MAIN COURSE.



Wagyu Flank Steak



Rib Eye Black Angus



Spring Baby Chicken

Salmon Steak

Cod Fish Livornese

Spring Baby Chicken 520.-

Grilled marinated chicken, rosemary vegetables & lemon sauce

Salmon Steak 540.-

Pan seared Tasmanian salmon, broccolini, bell pepper confit & 'nduja sauce

Cod Fish Livornese 790.-

Pan seared Japanese cod fish, smashed potatoes, cherry tomatoes, capers & black olives

Wagyu Flank Steak 890.-

Rocket salad, cherry tomatoes, shaved parmesan & balsamic reduction

Rib Eye Black Angus (300gr) 1,490.-

Grilled rib eye, sautéed potatoes, tomatoes, mushrooms & gorgonzola sauce

SIDE DISH

Truffle Mashed Potatoes	190.-
Parmesan Fries & Truffle Mayo	190.-
Sautéed Mushrooms	180.-
Spinach & Parmesan	180.-
Green Peas & Guanciale	150.-
Mashed Potatoes	140.-
Rosemary Potatoes	140.-
French Fries	140.-

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.SIGNATURE.

Mussels & Tomato 440.-	Truffle Tagliolini 690.-
Australian blue mussels, tomato sauce & ciabatta bread	Homemade tagliolini, truffle sauce & freshly sliced truffle
Truffle Beef Tartare 690.-	Lobster Spaghetti 1,490.-
Hand cut Angus beef, truffle, parmesan, extra virgin olive oil & cured egg yolk	Spaghetti, whole grilled lobster, lobster bisque & tomato sauce
"Cacciucco" Seafood Stew 1,290.-	Prime Rib 1kg 3,660.- / 1.2kg 4,390.-
Tomato, Maine lobster, mussels, clams, scallops & homemade toasted garlic ciabatta	Red wine, mushroom & gorgonzola sauce, rosemary potatoes, green peas & guanciale, sautéed mushrooms

