

MOZZA BAR



Il Casolare Caseificio, is used by Franco Pepe, the world's best pizza chef and is a favourite of Gordon Ramsay & Gino D'Acampo. If you like mozzarella, you'll love our mozza-bar.

MOZZA Sharing-Board Selection of hand made cheese & sliced meats, £14.00

> Mini buffalo MOZZArella Hand cut with basil. £6.00

Mini buffalo MOZZArella With sun-dried tomatoes £6.00

Mini buffalo MOZZArella With Parma ham, £6.50

Mini buffalo MOZZArella With artichoke. £6.00

Mini buffalo MOZZArella With pistachio di Bronte cream, £7,00

> Mini buffalo MOZZArella With black truffle. £9.00

Mini buffalo MOZZArella With grilled vegetables. £6.00

Burrata of Buffalo Cows Milk £6.00

Burrata of Buffalo Cows Milk With black truffle. £9.00

Ricotta of Buffalo Cows Milk With honey. £4.50

SIDES



NEW Salt & Oregano Focaccia £4.00 Norcellara Green Olives £3.50

Mixed Salad

Fresh mixed house salad. £3.00

Friarielli Broccoli H A truly delicious preserved Italian broccoli lightly fried in olive oil (served cold). £3.50

"Doggy" BOX IT

LOVE GREAT FOOD! HATE NEEDLESS WASTE!

Mozza pizzas are certainly generous, so by all means take what's left home with you for snacking later. We make a small nominal charge for boxes BUT rest assured ALL proceeds are **DONATED** to a LOCAL CHARITY

13" Pizza box = 25p donation

Neapolitan Pizza is NO ORDINARY PIZZA, it is more rustic and much SOFTER than your traditional high street pizza but FAR more delicious and truly authentic. Naples is the ancient, historic home of the original pizza, recently awarded Cultural Heritage status by UNESCO in recognition of its true artisan status. MOZZA SOURDOGH: The addition of yeast, proved for 72hrs results in a lighter, tastier, more digestible dough more likened to fresh bread. Prepared and handled only by qualified expert hands it is baked at 400-500c resulting in perfect caramelisation, aroma and colour. Protected by strict certification TRUE NEAPOLITAN PIZZA is a unique, exceptional pizza defined by the quality and authenticity of its core ingredients. We at MOZZA are mad about pizza and delight in bringing you the true Neapolitan original. So pick up your knife & fork and tuck in. Buon appetito!

True Neapolitan



V Tomato sauce, garlic, olive oil, oregano. £5.00

V Tomato sauce, mozzarella, basil.

Margherita double mozzarella D.O.P. £8.00

A truly historic Naples classic. Italy's best loved

and most popular pizza, an absolute must!

H Tomato sauce, mozzarella, spicy ventricina

V Tomato sauce, mozzarella, courgette,

red peppers, aubergine, olive oil. £7.00

H Tomato sauce, mozzarella, 'nduja, ventricina

H Neapolitan broccoli, Italian sausage, mozzarella,

Available with tomato sauce on request.

Upgrade any pizza with **Buffalo mozzarella** from II Casolare £3.00

salami, buffalo ricotta, black pepper, olive oil.

olive oil. £6.00

salami, olive oil. £7.00

£8.00

UPGRADE!

Our MOZZArella

Fior di Latte from Porta Nolana

Authentic, fresh & Delicate

market, one of the oldest in Naples

chilli oil. £8.00

Upgrade any pizza with Vegan Cheese £3.00



Tomato sauce. **mozza**rella, herbed ham. mushroom, olive oil. £8.00



Tomato sauce, mozzarella, gorgonzola, parma ham, artichoke, olive oil. £8.00



Mozzarella, buffalo ricotta, date, smoked pancetta, mashed potato, spicy red pepper sauce, olive oil. £8.00





H BBQ & spicy'nduja sauce, smoked pancetta. red onion, basil, black pepper, buffalo ricotta, olive oil. £9.00



Mozzarella, Italian sausage, mash potato, rosemary, black pepper mayo, olive oil. £8.00



H Tomato sauce, mozzarella, red onion, spicy ventricina salami, mushrooms, olive oil. £8.00



MOZZA DARE - Trust in chef's creativity and try this truly delicious mystery surprise! £9.00 Don't ask your server as even they don't know. Not available on 5 til 5 deal

EXTRA TOPPINGS

There may be a nominal charge for any topping changes or additional toppings, according to value. Please ask your server.



Our Flour 🙈

Molino laquone

is the finest quality flour &

the popular

Naple's fines

choice of

F.Y.I. 'nduja Is a unique Calabrian spicy sausage paste derived from pork and hot red peppers. Our black pepper is **Lampong**, a treasured aromatic black peppercon from Malaysia. Our broccoli is **Friarielli**, a leafy, long stemmed broccoli from Campania, highly revered in Neapolitan cuisine.

N.B. Our 5 til 5 menu is available per individual only and does not apply to "sharing". Sharing pizzas will be charged as normal. V = Vegetarian H = Hot



D.O.P. Denominazione d'Origine Protetta. Hand tied and hand picked from the fertile volcanic soils of Campania.



QUATTROCIOCCHI Vegetarian dishes are made from ingredients that do not contain meat or fish. However we do not have a dedicated prep or cooking area for vegetarian food. Allergies: We follow strict hygiene practices in our kitchens, but due to the prescence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in

any item. We advise you to speak to a member of staff if you have any food allergies or intolerance,

Our Olive Oil

100% extra virgin. Multi award

winning 'Family Farmed' olio di oliva

Prodotto 100% Italiano.

BEER & LAGER



CURMI 75cl 5.8% Spiced top-fermented ale made with

TRE+DUE 75cl 3.2%

peel sensation. £15.00

spelt & barley malt. A refreshing medium bodied beer. £14.00

Highly hopped, spiced, light, top-fermented

ale. The finish has the freshness of

coriander and hop added to the orange



BIG Bottle Beers 75cl A BETTER BEER. 32 is the first Italian Microbrewery Craft Beer to be granted the quality certificate **C.I.** guaranteeing a 100% Made in Italy product, All bottle conditioned, leading to a

much deeper character and flavour with a natural, soft carbonation



Peroni (5.1%) Brewed in Italy, Peroni is a uniquely crisp and refreshing beer. Draught Schooner 379ml £4.00 PERONI

Bottle 330ml £4.00 Asahi (5.2%) Authentic Japanese recipe delivering a quick, clean finish known as

"Karakuchi" meaning 'dry'

Draught Schooner 379ml £4.00 (NB. Draught not available in Aberdeen) Can 350ml £4.00

WINES SPECIALLY SELECTED & HIGHLY RECOMMENDED



The wines from Masseria Altemura have been carefully & exclusively chosen for MOZZA, as their ripe fruit driven character, smooth silky texture and freshness compliment perfectly the richness and wonderful ingredients ALTEMURA of True Neapolitan Pizza.

WHITE	175ml GLASS	250ml GLASS	BOTTLE
Apulo Bianco Salento (12.5%) Fresh & flavourful with hints of exotic fruit.	£4.00	£ 5.50	£16.00
Fiano Salento (13%) Elegant with floral & citrus notes and a slightly nutty finish.	£5.00	£ 6.50	£18.00
Falanghina Salento (12.5%) Fresh yet strongly structured with notes of citrus, white flower & peach.	£5.50	£ 7.00	£20.00
RED			
Apulo Rosso Salento (13%) Primitivo Negromaro Fruity and well rounded with notes of plum & cherry.	£4.00	£5.50	£16.00
Sasseo Salento Primitivo (14.5%) Warm with ripe red fruit and spicy hints.	£5.00	£ 6.50	£18.00
Aglianico Puglia (13.5%) Clean, fruity, lightly sweet with spicy notes and a long finish.	£5.50	£ 7.00	£20.00
ROSÉ			
Rosato Salento (12.5%) Delicately fruity, fragrant, full and intense	£5.00	£ 6.50	£18.00

SPARKLING

with notes of cherry and red fruit.

Prosecco Zonin Prestige (11.5%) Intensly fruity with notes of green apple, lemon & grapefruit.

Pleasant levels of acidity with fresh flavour. A real crowd pleaser. 125ml Glass £5.00 Bottle £25.00

COCKTAILS



Nutty Berry Kiss Amaretto, Captain Morgan's rum & cranberry juice shaken with fresh lime and raspberries, topped with ginger ale £6.00

Raspberry, Basil & Lemon Victorian Mojito Raspberry purée, basil and lemon served with Limoncello & Tanqueray gin topped with a splash of Prestige Prosecco. £6.00

Pink Lemonade Limoncelo, Ketel One vodka, cranberry, sugar & lime, shaken and topped with a splash

Negroni Campari, Tanqueray gin and sweet vermouth. £6.00

Peach Bellini White peach puree mixed with Prestige Prosecco. £6.00

Aperol Spritz Prosecco Prestige, Aperol, splash of soda water, slice of fresh orange & ice. £6.00



AND MORE ... just ask