

A TAVOLA NON S'INVECCHIA MAI



AT THE TABLE, ONE NEVER GETS OLD

GROUP DINING MENU

ANTIPASTI

(please choose three)

- Olives al forno
- Cauliflower fritti with spicy mint aioli
- Calamari al forno with fagioli & oregano
- Fried potatoes with sage, rosemary & aioli
- Prawns al forno with potato & salsa romesco
- Mussels al forno with salsa Calabrese (**when available**)
- Meatballs al forno with sesame toast & herb butter
- Fried goat cheese with Umbrian lentils
- Roasted beets, bufala, horseradish
- Vegetable Arancine (**3 days notice**)
- Arancine alla Bolognese

INSALATE

(please choose one)

- Moza Caprese (**supplement \$5/person**)
- Insalata Mista
- Nancy's chopped salad with radicchio, cherry tomatoes, salame, aged provolone, ceci & pepperoncini
- Rucola, funghi & piave
- Tricolore with Parmigiano Reggiano & anchovy dressing

PIZZA& PANINI

(please choose two pizzas and one Panini
OR three pizzas)

PIZZA

- Tomato, Sicilian oregano & extra virgin olive oil
- Burrata with slow roasted tomato & Sicilian oregano
- Margherita with mozzarella, tomato & basil
- Funghi misti, fontina, taleggio & thyme
- Burricotta with peperonata, olive taggiasche & oregano
- Fresh goat cheese, leeks, scallions, garlic & bacon
- Fennel sausage, panna, red onion & scallions
- Salame piccante, mozzarella, tomato & fresh red chiles
- Prosciutto di Parma, rucola, tomato & mozzarella

PANINI

- Olive oil braised tuna, hard cooked egg, capers & anchovy
- Mortadella, Prosciutto di Parma, salame Toscana & aged provolone

DOLCI

(please choose two, to be served alternating)

- Seasonal Gelato Pie
- Butterscotch Budino with Maldon sea salt & rosemary pine nut biscotti
- Mix berry brown butter tart with sweet mascarpone sauce
- Selection of sorbetti and gelati
- Tiramisu
- Canoli di Ricota, Orange caramel & candied orange zest



Executive Chef: Karla Mendoza

Executive Pastry Chef: Ariana Flores

*****\$58 per person for three course menu; does not include additional piatti course prices.**

Exclusive of beverage, 7% GST (applicable taxes), 10% service charge & 10% Gratuity.

Menu items subject to change due to market availability and will be finalized one week prior to your event.

We will take every step possible to accommodate dietary restrictions and special requests.

Please, no more than 3 credit cards

A TAVOLA NON S'INVECCHIA MAI



AT THE TABLE, ONE NEVER GETS OLD

GROUP DINING MENU

ANTIPASTI

(please choose three)

- Olives al forno **V**
- Cauliflower fritti with spicy mint aioli **V**
- Calamari al forno with fagioli & oregano
- Fried potatoes with sage, rosemary & aioli **V**
- Prawns al forno with potato & salsa romesco
- Mussels al forno with salsa Calabrese (**when available**)
- Meatballs al forno with sesame toast & herb butter
- Fried goat cheese with Umbrian lentils
- Roasted beets, bufala, horseradish **V**
- Vegetable Arancine (**3 days notice**) **V**
- Arancine alla Bolognese

INSALATE

(please choose one)

- Moza Caprese (**supplement \$5/person**) **V**
- Insalata Mista **V**
- Nancy's chopped salad with radicchio, cherry tomatoes, salame, aged provolone, ceci & pepperoncini **V if salame removed**
- Rucola, funghi & piave **V**
- Spinach, ricotta salata, lemon, pine nuts, & anchovy
- Tricolore with Parmigiano Reggiano & anchovy dressing

PIZZA

(please choose four)

- Tomato, Sicilian oregano & extra virgin olive oil **V**
- Burrata with slow roasted tomato & Sicilian oregano **V**
- Margherita with mozzarella, tomato & basil **V**
- Funghi misti, fontina, taleggio & thyme **V**
- Burricotta with peperonata, olive taggiasche & oregano **V**
- White anchovy, tomato & fresh red chiles
- Fresh goat cheese, leeks, scallions, garlic & bacon
- Fennel sausage, panna, red onion & scallions
- Salame Piccante, mozzarella, tomato & fresh red chiles
- Prosciutto di Parma, rucola, tomato & mozzarella
- Egg, bacon, Yukon gold potato, cippolini & thyme (**supplement \$5/person**)

DOLCI

(please choose two, to be served alternating)

- Seasonal Gelato Pie
- Butterscotch Budino with Maldon sea salt & rosemary pine nut biscotti
- Mix berry brown butter tart with sweet mascarpone sauce
- Selection of sorbetti and gelati
- Tiramisu
- Canoli di Ricota, Orange caramel & candied orange zest



Executive Chef: Karla Mendoza

Executive Pastry Chef: Ariana Flores

*****\$80 per person for four course menu; does not include any additional food ordered.**

Exclusive of beverage, 7% GST (applicable taxes), 10% service charge & 10% Gratuity.

Menu items subject to change due to market availability and will be finalized one week prior to your event.

We will take every step possible to accommodate dietary restrictions and special requests.

Please, no more than 3 credit cards

PIZZERIA

A TAVOLA NON S'INVECCHIA MAI

mozza

AT THE TABLE, ONE NEVER GETS OLD

GROUP DINING MENU

ANTIPASTI

(please choose three)

Olives al forno
Cauliflower fritti with spicy mint aioli
Roasted beets, Bufala & horseradish
Calamari al forno with fagioli & oregano
Fried potatoes with sage, rosemary & aioli
Prawns al forno with potato & salsa romesco
Meatballs al forno with sesame toast & herb butter
Fried goat cheese with Umbrian lentils
Mussels al forno with salsa Calabrese
(when available)
Vegetable Arancine (3 days notice)
Arancine alla Bolognese

CARNE

(included)

Affettati Misti
accompanied by Fett'unta

BRUSCHETTE

(please choose one)

Chicken livers with capers,
parsley & pancetta
White beans alla Toscana
with extra virgin olive oil & saba
Butternut squash with bacon & arugula

INSALATE

(please choose one)

Mozza Caprese (supplement \$5/person)
Insalata Mista
Nancy's chopped salad with radicchio, cherry tomatoes
salame, aged provolone, ceci & pepperoncini
Tricolore with Parmigiano Reggiano
& anchovy dressing
Rucola, funghi & piave
Spinach, ricotta salata, lemon, pine nuts & anchovy

PIZZA

(please choose four)

Tomato, Sicilian oregano & extra virgin olive oil
Burrata with slow roasted tomato & Sicilian oregano
Margherita with mozzarella, tomato & basil
Funghi misti, fontina, taleggio & thyme
Burricotta with peperonata, olive taggiasche & oregano
White anchovy, tomato & fresh red chiles
Fresh goat cheese, leeks, scallions, garlic & bacon
Fennel sausage, panna, red onion & scallions
Salame piccante, mozzarella, tomato & fresh red chiles
Egg, guanciale, bitter greens & bagnacauda
Prosciutto di Parma, rucola, tomato & mozzarella
Bacon, salumi, fennel sausage, guanciale, tomato & mozzarella
Egg, bacon, Yukon gold potato, cippolini & thyme
(supplement \$5/person)

DOLCI

(please choose two to be served alternating)

Seasonal Gelato Pie
Butterscotch Budino with Maldon sea salt
& rosemary pine nut biscotti
Mix berry brown butter tart with sweet mascarpone sauce
Selection of sorbetti and gelati
Tiramisu
Canoli di Ricota, Orange caramel & candied orange zest

Executive Chef: Karla Mendoza

Executive Pastry Chef: Ariana Flores

***\$128 per person for six course menu; does not include additional piatti course prices.

Exclusive of beverage, 7% GST (applicable taxes), 10% service charge & 10% Gratuity.

Menu items subject to change due to market availability and will be finalized one week prior to your event.

We will take every step possible to accommodate dietary restrictions and special requests.

Please, no more than 3 credit cards



PIZZERIA MOZZA COCKTAIL EVENT

ANTIPASTI

- Arancini alla Bolognese* **P, B**
Marinated Baby Peppers with tuna
- Margherita Pizza with mozzarella, tomato & basil* **V**
- Fried Potatoes with sage & rosemary* **V**
- Salame Pizza with mozzarella, tomato & Fresno chili* **P**
- Chicken Liver Bruschetta with capers, parsley & pancetta* **P**
- Cauliflower Fritti with spicy mint aioli* **V**
- Vegetarian Arancine with tomato sauce, mozzarella, fontina & peas* **V**
- Fennel Sausage Pizza with panna, red onion & scallions* **P**
- Roasted Beets with bufala & horseradish* **V**
- Ciccoli Bruschetta with fresh thyme and black pepper* **P**
- Funghi Misti Pizza with fontina, taleggio & thyme* **V**
- White Bean Bruschetta alla Toscana* **V**
- Mozza Caprese Bruschetta* **V**
- Affettati Misti* **P**

(Please select five, seven, or nine menu items above)

5 Menu Items:	7 Menu Items:	9 Menu Items:
\$38 /person per hour	\$53 /person per hour	\$68 /person per hour

****Price per person is exclusive of beverage, 7% GST, 10% service charge & 10% Gratuity.**

**Menu items subject to change due to market availability and will be finalized one week prior to your event.
We will take every step possible to accommodate dietary restrictions and special requests.*

V	P	B
Vegetarian	Contains Pork	Contains Beef