

BIG BOTTLE BEERS

ideal for sharing
FREE KEYRING
with every bottle!

CURMI 75cl 5.8%
Spiced top-fermented ale made with spelt & barley malt. A refreshing medium-bodied beer. **14**

AUDACE 75cl 8.4%
Strong, spiced, top-fermented ale, 'highly quaffable' thanks to its freshness. **14.5**

OPPALE 75cl 5.5%
Highly hopped top-fermented, full-bodied beer, well balanced in flavour between caramel and a pronounced bitter finish. **14.5**

NEBRA 75cl 8%
Amber coloured top-fermented beer, delicate in flavour with pleasant lingering aftertaste. **15**

ATRA 75cl 7.3%
Top-fermented brown ale, gently bitterish in flavour with aromas of coffee, caramel and chocolate. **15**

ADMIRAL 75cl 6.3%
'Scottish red' top-fermented, full bodied beer. Caramel malts offset the slight acidity of the roasted malt and bitterness of the hop. **15**

TRE+DUE 75cl 3.2%
Highly hopped, spiced, light, top-fermented ale. The finish has the freshness of coriander and hop added to the orange peel sensation. **15**

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

MASSERIA ALTEMURA
SALENTO PUGLIA

WINES Specially selected & HIGHLY RECOMMENDED

WHITE / Apulo Bianco Salento 12.5%
Fresh & flavourful with hints of exotic fruit.
175ml Glass **4** 250ml Glass **5.5** Bottle **16**

WHITE / Fiano Salento 13%
Elegant with floral & citrus notes and a slightly nutty finish.
175ml Glass **5** 250ml Glass **6.5** Bottle **18**

WHITE / Falanghina Salento 12.5%
Fresh yet strongly structured with notes of citrus, white flower & peach
175ml Glass **5.5** 250ml Glass **7** Bottle **20**

RED / Apulo Rosso Salento 13%
Primitivo Negroamaro Fruity and well rounded with notes of plum & cherry.
175ml Glass **4** 250ml Glass **5.5** Bottle **16**

RED / Sasseo Salento Primitivo 14.5%
Warm with ripe red fruit and spicy hints.
175ml Glass **5** 250ml Glass **6.5** Bottle **18**

RED / Aglianico Puglia 13.5%
Clean, fruity, lightly sweet with spicy notes and a long finish.
175ml Glass **5.5** 250ml Glass **7** Bottle **20**

ROSE / Rosato Salento 12.5%
Delicately fruity, fragrant, full and intense with notes of cherry & red fruit.
175ml Glass **5** 250ml Glass **6.5** Bottle **18**

PROSECCO / Zonin Prestige 11.5%
Intensely fruity with notes of green apple, lemon and grapefruit. Pleasant levels of acidity with fresh flavour. A real crowd pleaser. 125ml Glass **5** Bottle **25**

via dei birrai

32
via dei birrai

MENABREA
ITALIA

Matured gently in cave cellars for superior clarity and taste.

DRAUGHT
Schooner 379ml 4.8%
4

BOTTLE
330ml 4.8%
3.5

Cocktails

NUTTY BERRY KISS **6**
Amaretto, captain morgan's rum and cranberry juice shaken with fresh lime and raspberries, topped with ginger ale.

RASPBERRY, BASIL & LEMON VICTORIAN MOJITO **6**
Muddled raspberries, basil and lemon served with limoncello & tanqueray gin, topped with a splash of prestige prosecco

PINK LEMONADE **6**
Limoncello, ketel one citroen vodka, cranberry, sugar and lime, shaken and topped with a splash of lemonade.

NEGRONI **6**
Campari, tanqueray gin and sweet vermouth.

PEACH BELLINI **6**
White peach puree mixed with prestige prosecco.

SOFT DRINKS

COKE / DIET COKE
FANTA / LEMONADE 16oz Glass **2**

MINERAL WATER 375ml
Aqua fillette still or sparkling **2.5**

SAN PELLEGRINO
Aranciata or limonata 330ml Can **2**

AND MORE... just ask

COFFEE

CAPPUCCINO **2** **ESPRESSO** **1.5**
MACCHIATO **1.5**

Naples is the ancient, historic home of the original pizza, made from a matured, slow rising sourdough, fast baked in a wood burning oven at a very high temperature. **SOUR DOUGH:** the addition of yeast, proved for 72hrs provides a lighter, tastier, more digestible dough, baked at 400-500°C resulting in perfect caramelisation, aroma and colour. Protected by strict certification **TRUE NEAPOLITAN PIZZA** is a unique and exceptional pizza defined by the quality and authenticity of its core ingredients. We at **MOZZA** love the true art of pizza making and delight in bringing you a tasty piece of Naples on a plate. True Neapolitan pizza, "the original". Buon appetito!

PIZZA

1 v Tomato sauce, garlic, olive oil, oregano. **5**

2 v Tomato sauce, mozzarella, basil, olive oil. **6**

3 h Neapolitan broccoli, Italian sausage, mozzarella, chilli oil. **8**
Available with tomato sauce on request.

4 Red tomatoes, mozzarella pesto, basil, olive oil. **7**

5 h Tomato & spicy 'nduja sauce, mozzarella, spicy ventricina salami, ricotta cheese, black pepper, basil, olive oil. **8**

6 h Tomato sauce, mozzarella, herbed ham, mushroom, olive oil. **8**

7 v Ricotta cheese & truffle cream, mozzarella, porcini mushrooms, spinach leaves, olive oil. **8**

8 h Tomato sauce, mozzarella, speck (cured ham), olives, basil. **8**

9 h BBQ & spicy 'nduja sauce, smoked pancetta, red onion, basil, black pepper, burrata cheese. **8**

10 h Mozzarella, gorgonzola, parma ham, fig & balsamic jam, rocket, crushed walnuts. **8**

11 h Tomato sauce, mozzarella, red onion, spicy ventricina salami, olives. **8**

12 h

13 h **LUCKY 13**
MOZZA DARE
Trust in chef's creativity and try this delicious mystery surprise! **9**
Don't ask your server as even they don't know.

certified quality guaranteed

Our Ovens
Our **WOOD BURNING** ovens are authentic A.V.P.N. approved. Associazione Verace Pizza Napolitana

Our Olive Oil
100% extra virgin. Multi award winning 'Family Farmed' olio di oliva, producing since 1880. Prodotto 100% Italiano

Our Flour
Molino Iaquone is the finest quality flour & the popular choice of Naples' finest pizzerias.

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

Our MOZZARELLA
Fior di Latte from Porta Nolana market, one of the oldest in Naples.
Authentic, Fresh & Delicate.

SAVIAZZANO D.O.P. POMODORO

MOZZA

f t i g

SIDES

MOZZARELLA di BUFALA
Fresh mozzarella di bufala, basil, rocket, lampong black pepper, extra virgin olive oil. **5**

BURRATA
Burrata cheese, cherry tomatoes, basil, extra virgin olive oil. **5**

TOMATO & ONION
Cherry tomatoes, rocket, red onion, extra virgin olive oil, oregano. **3**

SPICY OLIVES **3.5**

MINI MOZZA
Small balls of fior di latte mozzarella, rocket, extra virgin olive oil. **4.5**

MIXED SALAD
Fresh mixed house salad. **3**

FRIARIELLI BROCCOLI **H**
A truly delicious preserved italian broccoli lightly fried in olive oil. **3.5** (served cold).

DESSERTS

SOFT VANILLA ICE CREAM **3**
Add strawberry or chocolate sauce. **0.5**

ICE CREAM CONE **2.5**

'99 CONE **3**

AFFOGATO **4**

STRAWBERRY CHEESECAKE **5**

BIRRAMISÙ **5**

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 presence 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.

TRUE NEAPOLITAN PIZZA
www.mozza.it

mozza