






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 it's true artisan status. **MOZZA SOURDOUGH:** 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 are mad for pizza, we are **#MadForMozza** and delight in bringing you the true Neapolitan original. **Buon appetito!**

<b>PIZZA 1</b>	Tomato sauce, garlic, extra virgin olive oil, oregano. <b>5 V</b>
<b>2</b>	Tomato sugo, Fior di Latte <b>mozzarella</b> , basil, extra virgin olive oil, grated parmesan. <b>7 V</b> (Vegetarian on request minus parmesan) <b>Add homemade pesto 1½</b> 
<b>2+</b>	Tomato sugo, <b>double</b> Fior di Latte <b>mozzarella</b> , basil extra virgin olive oil and grated parmesan. <b>8½</b> (Vegetarian on request minus parmesan) <b>Add homemade pesto 1½</b> 
<b>3</b>	Tomato sugo, Fior di Latte <b>mozzarella</b> , Spianata Calabrese salami, extra virgin olive oil. <b>8½ H</b>
<b>4</b>	Scamorza (Italian smoked cheese), Fior di Latte <b>mozzarella</b> , mushrooms and truffle oil. <b>8½</b> <b>NEW</b>
<b>5</b>	Tomato & 'nduja sugo, Fior di Latte <b>mozzarella</b> , Spianata Calabrese salami, ricotta cheese, black pepper, extra virgin olive oil. <b>9½ H</b> 
<b>6</b>	Friarelli (Italian broccoli), fresh Tuscan sausage, Scamorza (Smoked Italian cheese) and Fior di Latte <b>mozzarella</b> . <b>9</b> <b>NEW</b> (Tomato sugo base available on request)
<b>7</b>	Tomato sugo, Fior di Latte <b>mozzarella</b> , Italian cooked ham, mushroom, extra virgin olive oil. <b>9</b>
<b>8</b>	Yellow Vesuvian sunblazed tomato base, Fior di Latte <b>mozzarella</b> , topped with rocket, sweet red Vesuvian tomatoes and mini buffalo <b>mozzarella</b> . <b>10½</b> <b>NEW</b>
<b>9</b>	Tomato sugo, Fior di Latte <b>mozzarella</b> , courgettes, pancetta and olives topped with grated Caciocavallo cheese. <b>9½</b> <b>NEW</b>
<b>10</b>	Tomato sugo, Fior di Latte <b>mozzarella</b> , goats cheese, spinach, caramelised onion, sun blushed tomatoes, extra virgin olive oil. <b>9½ V</b>
<b>11</b>	<b>mozzarella</b> , gorgonzola, Parma ham, with fig, pear and white balsamic jam, rocket, crushed walnuts, extra virgin olive oil. <b>10</b> 
<b>12</b>	Tomato & 'nduja sugo, Fior di Latte <b>mozzarella</b> , diced sweet and spicy Spanish chorizo sausage,'nduja and extra virgin olive oil. <b>10 H</b> <b>NEW</b>
<b>Lucky 13</b>	<b>MOZZA DARE:</b> Let the chefs get creative and try a truly delicious surprise! Don't ask your server 'cos even they don't know. <b>11</b>
<b>SPECIAL 301</b>	Potato cream base, porchetta (Italian pork belly), Fior di Latte <b>mozzarella</b> and grated Caciocavallo cheese. <b>10½</b> <b>NEW</b>
<b>SPECIAL 302</b>	Fior di Latte <b>mozzarella</b> , Taleggio Dolce cheese, Gorgonzola, radicchio and walnuts. Also if you like to add a little sweetness to this pizza we can add caramelised onions on request so just ask your server. <b>10½</b> <b>NEW</b>
<b>SPECIAL 303</b>	Tomato sugo, vegan cheese, spinach, red peppers and pumpkin squash. <b>10½ VG</b> <b>NEW</b>

**UPGRADE**



**Vegan Cheese 1½ VG**   
**Scottish Buffalo mozzarella 2 V**  
100% Buffalo Mozzarella from award winning Boglily Farm & Dairy, Kirkcaldy.


**EXTRA TOPPINGS**

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



**GOT LEFTOVERS? TAKE IT HOME!** 

Mozza pizzas are hearty and too good to leave, so if you want to take any leftover goodness home with you then we'd be happy to help. Just ask your server and we'll supply a box, you'll be glad of it when you're hungry later. We're doing our bit to save the planet working towards a zero waste future. We make a small charge for boxes. **ALL** of which is **DONATED** to a **LOCAL CHARITY** 13" pizza box = **25p donation**

<b>Mozza Bar</b> 	
<b>1</b>	Scottish Buffalo <b>mozzarella</b> with extra virgin olive oil. <b>5 V</b>
<b>2</b>	Scottish Buffalo <b>mozzarella</b> with cherry tomatoes, extra virgin olive oil and basil. <b>6 V</b>
<b>3</b>	Scottish Buffalo <b>mozzarella</b> with homemade pesto. <b>6 V</b>
<b>4</b>	Scottish Buffalo <b>mozzarella</b> with Friarielli (Italian broccoli). <b>7 V</b>
<b>5</b>	Scottish Buffalo <b>mozzarella</b> with fig, pear and white balsamic jam and rocket. <b>7 V</b>
<b>6</b>	Scottish Buffalo <b>mozzarella</b> with Parma ham and extra virgin olive oil. <b>8</b>
<b>7</b>	Scottish Buffalo <b>mozzarella</b> with Spianata Calabrese salami, balsamic glaze and basil. <b>8</b>

<b>Focaccia</b>	
<b>1</b>	Focaccia, extra virgin olive oil, salt & oregano. <b>5 V</b>
<b>2</b>	Focaccia, garlic & extra virgin olive oil. <b>5 V</b>
<b>3</b>	Focaccia, garlic, extra virgin olive oil & <b>mozzarella</b> . <b>6½ V</b>
<b>4</b>	Focaccia, Scottish Buffalo <b>mozzarella</b> , fig, pear & white balsamic jam with crushed walnuts. <b>7 V</b>
<b>5</b>	Focaccia, Scottish Buffalo <b>mozzarella</b> & homemade pesto. <b>7 V</b>
<b>6</b>	Focaccia, Fior di Latte <b>mozzarella</b> and porchetta. <b>8</b>
<b>7</b>	Focaccia, Parma ham, Scottish Buffalo <b>mozzarella</b> , rocket and balsamic glaze. <b>9</b>

<b>Panozzo</b> NEAPOLITAN SOURDOUGH SANDWICH	
<b>1</b>	Parma ham, Scottish Buffalo <b>mozzarella</b> , balsamic glaze, rocket & evoo. <b>7½</b>
<b>2</b>	Tomato, Scottish Buffalo <b>mozzarella</b> , pesto and evoo. <b>7 V</b>
<b>3</b>	Italian sausage and Neapolitan broccoli. <b>7½</b>
<b>4</b>	Mixed grilled vegetables with evoo. <b>7 VG</b>
<b>5</b>	Goats cheese, caramelised onions and rocket. <b>7 V</b>
<b>6</b>	Ricotta cheese, Spianata Calabrese salami, grilled courgettes and extra virgin olive oil. <b>7½</b>
<b>7</b>	Scottish Buffalo <b>mozzarella</b> and porchetta. <b>7½</b>

**Dips**

**Hot Chilli**  
Made with the freshest ingredients. A healthy way to spice up your meal. **1½ V H**

**Tomato & Spicy 'nduja 1½ H**

**Spicy Mayo 1½ H**

**Garlic & Olive Oil Mayo**  
A rich creamy mayo made with freshly squeezed lemon juice, fresh garlic, extra virgin olive oil and parsley. **1½**

**Homemade Pesto 1½ V**

**Sides**

**Nocellara Green Olives 3 V**

**Cherry Tomato Salad**  
With fresh basil and extra virgin olive oil. **4 V**

**Rocket & Sun Blush Tomato Salad 4 V**

**Rocket & Cherry Tomato Salad**  
With extra virgin olive oil, balsamic glaze and grated parmesan. **4 V**

**Friarielli Spicy Italian broccoli. 4 V**

<b>DESSERTS</b>	Classic tiramisu	6
	Cheesecake	6
	Affogato	4½
	Soft vanilla ice cream with a chocolate flake.	3½
	Cannoli Siciliani served with chocolate crumbs.	6
<b>Milkshakes</b>	Luxury Milkshakes Vanilla, Oreo or Strawberry.	4

**SERVICE CHARGE: OUR TEAMS WORK REALLY HARD TO GIVE YOU GREAT FOOD AND SERVICE, SO WE ADD AN OPTIONAL 7% SERVICE CHARGE TO THE BILL,WHICH IS PASSED DIRECTLY TO OUR STAFF. VAT charged at current rate. PLEASE NOTE, WE CANNOT SPLIT BILLS OR TAKE SEPARATE PAYMENTS FOR PARTIES OF 6 OR MORE.**

**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 n 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 intolerances. **V** = Vegetarian **H** = Hot **VG** = Vegan.

# Wines

RED	175ml	250ml	Bottle
<b>Apulo Rosso IGT</b> (13.5%) Fruity and well rounded with notes of plum & cherry.	5½	7½	21
<b>Negromaro Salento IGT</b> (13.5%) Full and intense with notes of cherries,ripe red fruit and light spicy sweetness.	6	8	23
<b>Primitivo Sasseo</b> (14.5%) 100% Primitivo on the nose displaying aromas of plum and red fruit jam. Full bodied.	7	9	26
WHITE			
<b>Pinot Grigio Ca’Bolani DOC</b> (13%) Flavourful with hints of exotic fruit.	7	9	27
<b>Apulo Bianco IGT</b> (12.5%) Fresh and flavourful with hints of exotic fruit.	5½	7½	21
<b>Fiano Salento</b> (12.5%) Elegant with floral & citrus notes & a slightly nutty finish.	6	8	23
ROSÉ			
<b>Rosé Zinzula IGT</b> (12%) 100% Negroamaro. Delicately fruity, fragrant, full and intense with notes of cherry and red fruit.	6½	8½	25
PROSECCO	125ml	175ml	Bottle
<b>Prosecco Cuvee Brut DOC</b> (11%) 100% Glera grapes. Bright straw yellow in colour with a fine mousse and delicate perlage.	5	7	28
<b>Prosecco Rosé Millesimato</b> (11%) Blend of Glera and Pino Noir grapes. Lightly coloured sparkling rose with fine bubbles and soft persistent mousse.	5	7	28

# Cocktails

CLASSIC COCKTAILS ARE AVAILABLE ON REQUEST

<b>Nutty Berry Kiss</b> Amaretto, Captain Morgan's rum & cranberry juice shaken with fresh lime and raspberries, topped with ginger ale.	9
<b>Raspberry, Basil &amp; Lemon Victorian Mojito</b> Raspberry purée, basil and lemon served with Limoncello and Tanqueray gin topped with a splash of Prestige Prosecco.	9
<b>Pink Lemonade</b> Limoncelo, Ketel One vodka, cranberry, sugar & lime, shaken and topped with a splash of lemonade.	9
<b>Negroni</b> Campari, Tanqueray gin and sweet vermouth.	9
<b>Mimosa</b> Pure orange juice mixed with Prestige Prosecco.	9
<b>Aperol Spritz</b> Prosecco Prestige, Aperol, splash of soda water, slice of fresh orange and ice.	9
<b>Nutty Merry Berry Kiss</b> Amaretto, Captain Morgan's Rum and cranberry juice shaken with fresh lime and raspberry, topped with ginger ale.	9
MOCKTAILS	
<b>Raspberry Fizz</b> Cranberry juice, fresh lime, raspberry puree topped with lemonade.	4½
<b>Nojito</b> Fresh lime, mint, apple juice topped with ginger ale.	4½

# Beer

<b>Angelo Poretti</b> (4.8%) Birra Italiana Premium. <b>Half Pint 3</b> <b>Pint 6</b> <b>Bottle (330ml) 4½</b>	
<b>Angelo Poretti Carafe</b> (4.8%) 2 filled half pint glasses accompanied by a 1 pint carafe. <b>11</b>	
<b>Carlsberg</b> Non alcoholic. <b>4</b>	



# Soft Drinks

<b>Draught Coke / Diet Coke / Fanta / Lemonade.</b>	Glass <b>2</b>	Pint <b>3</b>
<b>Glass Bottle</b> Coke / Coke Zero / Diet Coke / Fanta / Sprite / Irn Bru / Appletiser / Ginger Beer.		<b>3½</b>
<b>San Benedetto</b> Limone or Clementina.		Can <b>2½</b>
<b>Mineral Water</b>	Small Bottle <b>3</b>	Large bottle <b>4</b>
<b>Luxury Milkshake</b> Vanilla, Oreo or Strawberry.		<b>4</b>
<b>Fruit Juice</b> Orange / Apple / Cranberry / Pineapple / Tomato.		Glass <b>2½</b>

# Coffees

Cappuccino 2½ / Espresso 2 / Macchiato 2



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