



mozza



GROUP DINING & PRIVATE EVENTS



PASS AROUND / COCKTAIL PARTY FOOD MENU

£30 FOR 8 PIECES PER PERSON



(SELECT FIVE)

Bruschetta: Mozza Caprese with basil pesto
& cherry tomatoes (vegetarian)

Bruschetta: White bean alla Toscana with radicchio & saba (vegan)

Bruschetta: Peperonata with ricotta & oregano (vegetarian)

Marinated olives with Pecorino (vegetarian)

Breadsticks with truffle butter and Prosciutto di Parma

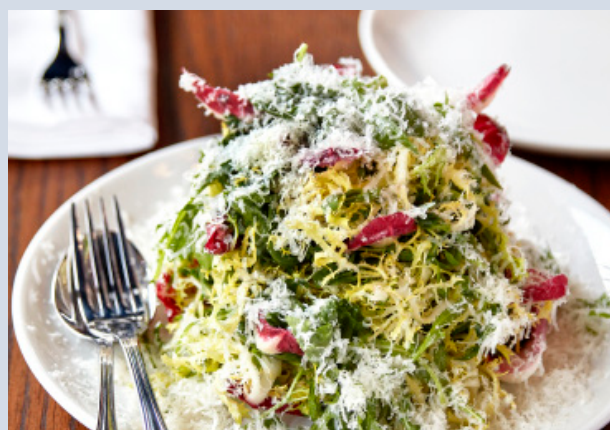
Garlic knots with garlic butter & Parmigiano Reggiano (vegetarian)

Sottocenere al Forno (truffled cheese wrapped in prosciutto
with rosemary and saba)

Dates with Gorgonzola & pancetta

Caramelized pearl onion tart

All Pizzas (supp. £8 per person)



FAMILY STYLE MENU £47 PER PERSON

ANTIPASTI (SELECT THREE)

Olives al Forno (vegetarian)
Mozza Caprese with pane bianco (vegetarian)
Bruschetta: White bean alla Toscana with radicchio & saba (vegan)
Meatballs al forno
Bresaola with burrata affumicata and pane bianco (supp. £2 per person)
Bruschetta: Butternut squash with brown butter, bitter greens & pancetta

INSALATE (SELECT ONE)

Nancy's chopped: salad iceberg, radicchio, red onion, provolone, salami, cherry tomatoes, ceci, & oregano vinaigrette
Instalata mista, radish, cucumber & herbs
Rucola, funghi & Grana Padano
Tricolore, Parmigiano Reggiano & anchovy dressing



LE PIZZE (SELECT THREE)

TOMATO Sicilian oregano, & extra virgin olive oil (vegan)
MARGHERITA tomato, mozzarella di bufala & basil
NAPOLETANA tomato, mozzarella di bufala, olives, anchovies, chilli flakes & fried capers
SALAME tomato, fior di latte & Fresno chillies
BUTTERNUT SQUASH pancetta, mascarpone, fior di latte, sage & pumpkin seeds
BURRATA Sicilian oregano, cherry tomatoes & extra virgin olive oil
MEAT LOVERS salame, fennel sausage, guanciale, tomato, fior di latte
FENNEL SAUSAGE panna, fior di latte, red onion & scallions
PIZZA ALLA BENNO speck, pineapple, jalapeños, tomato & fior di latte
PRAWN aglio e olio, fontina, fior di latte, chilli flakes (supp. £2 per person)
FUNGHI MISTI fontina, taleggio, fior di latte & thyme
CIME DI RAPA slow roasted cherry tomatoes, taggiasche olives, Pecorino Roamno, anchovies & chilli flakes
BRUSSELS SPROUTS panna, guanciale, red onion, chilli flakes & Parmigiano Reggiano
BIANCA fontina, sottocenere, fior di latte & sage (Vegetarian)

DOLCI

(SELECT TWO; SERVED ALTERNATING)

Chef's selection housemade gelato & sorbetto
Butterscotch budino, rosemary pine nut cookies
Rosemary olive oil cake with olive oil gelato & Maldon sea salt
Seasonal gelato pie

FAMILY STYLE MENU £67 PER PERSON

ANTIPASTI (SELECT FOUR)

Olives al Forno (vegetarian)
Mozza Caprese with pane bianco (vegetarian)
Bruschetta: White bean alla Toscana with radicchio & saba (vegan)
Meatballs al forno
Bresaola with burrata affumicata and pane bianco (supp. £2 per person)
Mozzarella di Bufala with caperberry relish, salsa romesco & black olive tapenade
Bruschetta: Butternut squash with brown butter, bitter greens & pancetta

INSALATE (SELECT ONE)

Nancy's chopped: salad iceberg, radicchio, red onion, provolone, salami, cherry tomatoes, ceci, & oregano vinaigrette
Instalata mista, radish, cucumber & herbs
Rucola, funghi & Grana Padano
Tricolore, Parmigiano Reggiano & anchovy dressing



LE PIZZE (SELECT FOUR)

TOMATO Sicilian oregano, & extra virgin olive oil (vegan)
MARGHERITA tomato, mozzarella di bufala & basil
NAPOLETANA tomato, mozzarella di bufala, olives, anchovies, chilli flakes & fried capers
SALAME tomato, fior di latte & Fresno chillies
BUTTERNUT SQUASH pancetta, mascarpone, fior di latte, sage & pumpkin seeds
BURRATA Sicilian oregano, cherry tomatoes & extra virgin olive oil
MEAT LOVERS salame, fennel sausage, guanciale, tomato, fior di latte
FENNEL SAUSAGE panna, fior di latte, red onion & scallions
PIZZA ALLA BENNO speck, pineapple, jalapeños, tomato & fior di latte
PRAWN aglio e olio, fontina, fior di latte, chilli flakes (supp. £2 per person)
FUNGHI MISTI fontina, taleggio, fior di latte & thyme
CIME DI RAPA slow roasted cherry tomatoes, taggiasche olives, Pecorino Roamno, anchovies & chilli flakes
BRUSSELS SPROUTS panna, guanciale, red onion, chilli flakes & Parmigiano Reggiano
BIANCA fontina, sottocenere, fior di latte & sage (vegetarian)

DOLCI

(SELECT TWO; SERVED ALTERNATING)

Chef's selection housemade gelato & sorbetto
Butterscotch budino, rosemary pine nut cookies
Rosemary olive oil cake with olive oil gelato & Maldon sea salt
Seasonal gelato pie