

# MOZZARELLA ITALIAN RESTAURANT & BAR

## Appetizers

- MEATBALLS** 15.99  
HOMEMADE MEATBALLS TOPPED WITH RICOTTA CHEESE IN A TOMATO SAUCE
- CALAMARI** 17.99  
CALAMARI AND ZUCCHINI LIGHTLY BATTERED AND FRIED

## Salads

- ADD CHICKEN \$4.99, ADD SHRIMP \$6.99
- CAESAR** 17.99  
TRADITIONAL CAESAR SALAD TOPPED WITH CROUTONS AND PARMIGIANO CHEESE
- TUNA TARTARE** 19.99  
HOUSE SPECIALTY SUSHI GRADE TUNA WITH AVOCADO, CRÈME FRAICHE, CUCUMBER, SEAWEED
- GREEK SALAD** 17.99  
CLASSIC SALAD WITH TOMATOES, CUCUMBERS, BLACK OLIVES, GREEN PEPPERS, ONIONS, FETA CHEESE

## Mozzarella

- BURRATA** 19.99  
MOZZARELLA SHELL WRAPPED AROUND A LUSH MIXTURE OF CHEESE CURD AND CREAM TOPPED WITH BASIL, EVOO, TOMATOES
- FRIED MOZZARELLA** 16.99  
LIGHTLY BREADED MOZZARELLA WITH A SIDE OF MARINARA DIP
- TRUFFLE BURRATA** 19.99  
OUR CREAMY BURRATA OVER ROASTED PEPPERS, CURED OLIVES, DRIZZLED BALSAMIC, EVOO, TOMATOES

## Soups

- PASTA E FAGIOLI** 12.50  
TUSCAN WHITE BEAN SOUP WITH PASTA AND A TOUCH OF TOMATO SAUCE
- LENTIL** 12.50  
FRESH LENTIL SOUP WITH PASTA

## Pizza

- MARGHERITA** 19.50  
TOMATO SAUCE, BASIL, MOZZARELLA
- PROSCIUTTO** 20.50  
MOZZARELLA, TOMATO SAUCE, PROSCIUTTO, ARUGULA, EVOO
- PEPPERONI** 19.50  
MOZZARELLA TOMATO SAUCE AND PEPPERONI
- THREE MUSHROOMS** 19.50  
THREE TYPES OF MUSHROOMS, CRUMBLED GOAT CHEESE, PESTO
- ITALIAN SAUSAGE** 19.50  
ITALIAN SAUSAGE TOMATO BASIL AND MOZZARELLA

## Desserts

- TIRAMISU** 11.99  
LIQUOR FLAVORED, COFFEE-SOAKED CHAMPAIGN COOKIES LAYERED WITH CREAMY MASCARPONE CUSTARD
- CHOCOLATE CAKE** 11.99  
MOIST AND FLUFFY CHOCOLATE CAKE LAYERED WITH CHOCOLATE GANACHE
- FLAN** 11.99  
HOMEMADE CREAMY CUSTARD TOPPED WITH CARAMEL
- ICE CREAM VANILLA** 10.99
- ICE CREAM CHOCOLATE** 10.99

## SIGNATURE DISHES \$31.99

SIGNATURE DISHES ACCOMPANIED BY CAESAR SALAD AND TIRAMISU FOR DESSERT

### PANINI SANDWICH CHICKEN PARMESAN

## Pasta

GLUTEN FREE PENNE IS AVAILABLE \$3

- FETTUCCINI MOZARELLA** 20.50  
FETTUCCINI, TOMATO, BASIL, PIECES OF MOZZARELLA AND SPRINKLED PARMIGIANO
- FETTUCCINI ALFREDO** 20.99  
ADD CHICKEN \$3.99, ADD SHRIMP \$5.99  
FETTUCCINI IN A CLASSIC ALFREDO CREAM SAUCE
- SPAGHETTI AND MEATBALLS** 20.99  
SPAGHETTI IN OUR HOMEMADE TOMATO SAUCE WITH OUR TRADITIONAL HOMEMADE MEATBALLS
- SPAGHETTI BOLOGNESE** 20.50  
SPAGHETTI PASTA WITH OUR SIGNATURE MEAT SAUCE
- PENNE VODKA CREAM SAUCE** 20.99  
PENNE PASTA IN A DELICATE VODKA CREAM SAUCE
- LASAGNA** 20.99  
HOMEMADE PASTA LAYERED WITH RICOTTA IN OUR DELICATE BOLOGNESE SAUCE
- RAVIOLI** 19.99  
HOMEMADE ROUND RAVIOLI, STUFFED WITH RICOTTA CHEESE IN A PINK CREAM SAUCE
- SEAFOOD PAELLA** 19.99  
ITALIAN RICE WITH TOMATO SAUCE, MUSSELS, SHRIMP CLAMS, SQUID, SALMON.
- FETTUCCINI CARBONARA** 20.50  
FETTUCCINI IN CREAM SAUCE WITH BACON, ONIONS, PARMESAN CHEESE, EGG WHITE.

ALL MEAT, FISH AND CHICKEN DISHES SERVED WITH OUR HOUSE SPECIALTY MASH POTATOES

## Meat

- VEAL PARMESAN** 26.50  
VEAL LIGHTLY BREADED, TOMATO SAUCE AND MOZZARELLA. SERVED WITH SPAGHETTI IN TOMATO SAUCE
- SKIRT STEAK** 34.00  
SKIRT STEAK WITH FRENCH FRIES, CAESAR SALAD, CHIMICHURRI SAUCE

## Fish

- SALMONE AND SHRIMP** 26.50  
FRESH FILLET OF SALMON IN A BRANDY LOBSTER CREAM SAUCE, TOPPED WITH SHRIMP

## Chicken

- CHICKEN PARMESAN** 24.99  
BREAST OF CHICKEN LIGHTLY BREADED, TOMATO SAUCE AND MOZZARELLA. SERVED WITH SPAGHETTI IN TOMATO SAUCE
- CHICKEN MARSALA** 24.99  
BREAST OF CHICKEN SAUTÉED IN MARSALA WINE TOPPED WITH SLICED MUSHROOMS. SERVED WITH OUR HOUSE SPECIALTY MASHED POTATOES
- CHICKEN FRANCESE** 24.99  
CHICKEN DIPPED IN EGG YOLK AND SAUTEED IN LEMON SAUCE

## Charcuterie

FOR 2 PERSONS \$30.99  
FOR 4 PERSONS \$52.99

MORTADELLA, SOPPRESSATA, PROSCIUTTO SAN DANIELE, GORGONZOLA, PECORINO, RICOTTA SALATA, PARMIGIANO REGGIANO VECCHIO

## Champagne

<b>VEUVE CLICQUOT, NV BRUT</b> FRANCE	<b>140</b>
<b>MOET &amp; CHANDON, IMPERIAL</b> FRANCE	<b>130</b>
<b>GOSSET GRANDE RESERVE, NV</b> FRANCE	<b>125</b>
<b>FERRARI BRUT ROSE</b> FRANCE	<b>120</b>

## Sparkling Wines

<b>PROSECCO VALDO</b> NUMERO UNO, ITALY	<b>13 / 48</b>
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## White by the Glass

<b>CHARDONNAY, CK MONDAVI</b> CALIFORNIA	<b>12 / 44</b>
<b>CHARDONNAY, ALEXANDER</b> VALLEY, CALIFORNIA	<b>14 / 48</b>
<b>SAUVIGNON BLANC,</b> ECHO BAY, NEW ZEALAND	<b>12 / 44</b>
<b>PINOT GRIGIO,</b> PRIMI SOLI, ITALY	<b>12 / 44</b>

## Rose

<b>DAOU VINEYARDS,</b> CALIFORNIA	<b>12 / 44</b>
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## Red by the Glass

<b>SUPER TUSCAN</b> IL POGGIONE TUSCANY	<b>19 / 70</b>
<b>MONTEPULCIANO</b> D'ABRUZZO' QUITERANO ITALY	<b>16 / 60</b>
<b>CHIANTI CLASSICO</b> CASTELLO DI ALBOLA TUSCANY	<b>14 / 52</b>
<b>MERLOT CONTE BRANDOLINI</b> ITALY	<b>12 / 44</b>
<b>CABERNET SAUVIGNON</b> CYPRESS BY J.LOHR CALIFORNIA	<b>12 / 44</b>
<b>PINOT NOIR MONDAVI</b> PRIVATE COLLECTION CALIFORNIA	<b>12 / 44</b>
<b>MALBEC TERRAZAS</b> "ALTOS DEL PLATA" ARGENTINA	<b>12 / 44</b>

## Cocktails

<b>THE LONDON</b> LE MONÉ, GIN, PASSION FRUIT, SODA	<b>15.99</b>
<b>ESPRESSO MARTINI</b> VANILLA VODKA, COFFEE LIQUEUR, ESPRESSO SHOT AND SUGAR	<b>15.95</b>
<b>PARADISO DE PECHES</b> PEACH VODKA, PEACH PUREE, LEMON JUICE AND SUGAR	<b>15.95</b>
<b>SANTA MUERTE</b> TEQUILLA, ORANGE LIQUEUR, ST. GERMAIN, BLUEBERRY PUREE, LIME JUICE. TOPPED WITH SODA	<b>15.95</b>
<b>TULUM TULUM</b> HIBISCUS, TEQUILA, LIME JUICE, TOPPED WITH PROSECCO	<b>14.99</b>
<b>HARLEYS'</b> COCONUT RUM, CRANBERRY, MANGO PUREE, SPLASH OF LIME	<b>14.95</b>
<b>DAZED AND CONFUSED</b> BOURBON, BLUEBERRY, BASIL, LEMON JUICE	<b>13.99</b>
<b>SENSATION ROUGE</b> VODKA, LEMON JUICE, STRAWBERRY AND PROSECCO	<b>13.99</b>

## Beers

<b>MILLER LITE</b>	<b>7.99</b>
<b>MODELO</b>	<b>7.99</b>
<b>YUENGLING</b>	<b>7.99</b>
<b>HEINEKEN</b>	<b>7.99</b>
<b>SAM ADAMS BOSTON</b> LAGER DRAFT	<b>7.99</b>
<b>SAM ADAMS JUICY IPA</b> DRAFT	<b>7.99</b>
<b>SAM ADAMS</b> SEASONAL DRAFT	<b>7.99</b>
<b>DOGFISH HEAD</b> 60 MINUTE IPA DRAFT	<b>7.99</b>
<b>BEER FLIGHT</b> A 5oz. SAMPLE OF EACH OF OUR DRAFT BEERS	<b>14.95</b>