

MOZZARELLA ITALIAN RESTAURANT & BAR

Appetizers

EGGPLANT PARMESAN	15.99
EGGPLANT TOPPED WITH MOZZARELLA AND BAKED WITH A TOUCH OF TOMATO SAUCE	
MEATBALLS	13.99
HOMEMADE MEATBALLS TOPPED WITH RICOTTA CHEESE IN A TOMATO SAUCE	
CALAMARI	15.99
CALAMARI AND ZUCCHINI LIGHTLY BATTERED AND FRIED	

Salads

ADD CHICKEN \$3.99, ADD SHRIMP \$5.99

CAESAR	15.99
TRADITIONAL CAESAR SALAD TOPPED WITH CROUTONS AND PARMIGIANO CHEESE	
MISTICANZA	15.99
MIXED GREENS, CHERRY TOMATO, CARAMELIZED WALNUTS, GOAT CHEESE, HONEY VINAIGRETTE DRESSING	
MISTA	15.99
CHOPPED RADICCHIO, ARUGULA, MUSHROOMS IN A BALSAMIC VINEGAR, LEMON JUICE, DICED TOMATO AND EXTRA VIRGIN OLIVE OIL DRESSING	
TUNA TARTARE	17.99
HOUSE SPECIALTY SUSHI GRADE TUNA WITH AVOCADO, CRÈME FRAICHE, CUCUMBER, SEAWEED	

Mozzarella

BURRATA	18.99
MOZZARELLA SHELL WRAPPED AROUND A LUSH MIXTURE OF CHEESE CURD AND CREAM TOPPED WITH BASIL, EVOO, TOMATOES	
MOZZARELLA CAPRESE	17.99
HEIRLOOM TOMATOES, PESTO OLIVES	
PROSCIUTTO MOZZARELLA	19.99
PROSCIUTTO WRAPPED MOZZARELLA , SUN-DRIED TOMATOES, BASIL, EVOO	
FRIED MOZZARELLA	14.99
LIGHTLY BREADED MOZZARELLA WITH A SIDE OF MARINARA DIP	
TRUFFLE BURRATA	18.99
OUR CREAMY BURRATA OVER ROASTED PEPPERS, CURED OLIVES, DRIZZLED BALSAMIC, EVOO, TOMATOES	

Soups

PASTA E FAGIOLI	10.50
TUSCAN WHITE BEAN SOUP WITH PASTA AND A TOUCH OF TOMATO SAUCE	
LENTIL	10.50
FRESH LENTIL SOUP WITH PASTA	

Pizza

MARGHERITA	18.50
TOMATO SAUCE, BASIL, MOZZARELLA	
PROSCIUTTO	18.50
MOZZARELLA , TOMATO SAUCE, PROSCIUTTO, ARUGULA, EVOO	
PEPPERONI	18.50
MOZZARELLA TOMATO SAUCE AND PEPPERONI	
THREE MUSHROOMS	18.50
THREE TYPES OF MUSHROOMS, CRUMBLLED GOAT CHEESE, PESTO	
ITALIAN SAUSAGE	18.50
ITALIAN SAUSAGE TOMATO BASIL AND MOZZARELLA	

Desserts

TIRAMISU	9.99
LIQUOR FLAVORED, COFFEE-SOAKED CHAMPAIGN COOKIES LAYERED WITH CREAMY MASCARPONE CUSTARD	
CHOCOLATE CAKE	9.99
MOIST AND FLUFFY CHOCOLATE CAKE LAYERED WITH CHOCOLATE GANACHE	
FLAN	9.99
HOMEMADE CREAMY CUSTARD TOPPED WITH CARAMEL	
ICE CREAM VANILLA	8.99
ICE CREAM CHOCOLATE	8.99

SIGNATURE DISHES \$30.99

SIGNATURE DISHES ACCOMPANIED BY CAESAR SALAD AND TIRAMISU FOR DESSERT

FOCACCIA MEATBALLS
FOCACCIA MOZZARELLA
FOCACCIA PROSCIUTTO
CHICKEN PARMESAN

Pasta

GLUTEN FREE PENNE IS AVAILABLE \$3

SPAGHETTI POMODORO	18.50
PASTA IN A DELICATE TOMATO SAUCE	
FUSILLI A TELEFONO	19.50
SPRING SHAPED PASTA, TOMATO, BASIL, PIECES OF MOZZARELLA AND SPRINKLED PARMIGIANO	
RIGATONI CALABRESE	19.99
PASTA WITH ITALIAN SAUSAGE, BROCCOLINI, GARLIC AND OIL	
FETTUCCINI ALFREDO	19.99
ADD CHICKEN \$3.99, ADD SHRIMP \$5.99 FETTUCCINI IN A CLASSIC ALFREDO CREAM SAUCE	
SPAGHETTI AND MEATBALLS	19.99
SPAGHETTI IN OUR HOMEMADE TOMATO SAUCE WITH OUR TRADITIONAL HOMEMADE MEATBALLS	
SPAGHETTI BOLOGNESE	19.50
SPAGHETTI PASTA WITH OUR SIGNATURE MEAT SAUCE	
PENNE VODKA CREAM SAUCE	19.99
PENNE PASTA IN A DELICATE VODKA CREAM SAUCE	
LASAGNA	19.99
HOMEMADE PASTA LAYERED WITH RICOTTA IN OUR DELICATE BOLOGNESE SAUCE	
RAVIOLI	18.99
HOMEMADE ROUND RAVIOLI, STUFFED WITH RICOTTA CHEESE IN A PINK CREAM SAUCE	
SPAGHETTI CALAMARI	18.99
PASTA IN TOMATO SAUCE WITH CALAMARI	
FARFALE WITH SALMON	19.50
BOWTIE SHAPED PASTA IN A PINK CREAM SAUCE WITH SALMON	

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

Meat

VEAL MARSALA	24.99
VEAL SAUTTEED WITH A TOUCH OF MARSALA WINE AND MUSHROOMS	
VEAL PARMESAN	25.50
VEAL LIGHTLY BREADED, TOMATO SAUCE AND MOZZARELLA . SERVED WITH SPAGHETTI IN TOMATO SAUCE	

Fish

SALMONE AND SHRIMP	25.50
FRESH FILLET OF SALMON IN A BRANDY LOBSTER CREAM SAUCE, TOPPED WITH SHRIMP	
TILAPIA FRANCESE	22.95
TILAPIA DIPPED IN EGG YOLK AND SAUTEED IN LEMON SAUCE	

Chicken

CHICKEN PARMESAN	23.99
BREAST OF CHICKEN LIGHTLY BREADED, TOMATO SAUCE AND MOZZARELLA . SERVED WITH SPAGHETTI IN TOMATO SAUCE	
CHICKEN MARSALA	23.99
BREAST OF CHICKEN SAUTÉED IN MARSALA WINE TOPPED WITH SLICED MUSHROOMS. SERVED WITH OUR HOUSE SPECIALTY MASHED POTATOES	
CHICKEN FRANCESE	23.99
CHICKEN DIPPED IN EGG YOLK AND SAUTEED IN LEMON SAUCE	

Charcuterie

FOR 2 PERSONS \$29.99 / FOR 4 PERSONS \$51.99

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

Champagne

VEUVE CLICQUOT, NV BRUT FRANCE	140
MOET & CHANDON, IMPERIAL FRANCE	130
GOSSET GRANDE RESERVE, NV FRANCE	125
FERRARI BRUT ROSE FRANCE	120

Sparkling Wines

CHATEAU BLINGY BLANC DE BLANC CALIFORNIA	90
PROSECCO MOLETTA, ITALY	12 / 45

White by the Glass

CHARDONNAY, CK MONDAVI CALIFORNIA	11 / 40
CHARDONNAY, ALEXANDER VALLEY, CALIFORNIA	12 / 45
SAUVIGNON BLANC, 13 CELSIUS	11 / 40
PINOT GRIGIO, PRIMI SOLI, ITALY	11 / 40

Rose

CUPCAKE VINEYARDS, CALIFORNIA	11 / 40
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Red by the Glass

MONTEPULCIANO D'ABRUZZO, QUITERANO ITALY	16 / 60
CHIANTI CLASSICO, CASTELLO DI ALBOLA TUSCANY	13 / 50
MERLOT, CONTE BRANDOLINI ITALY	11 / 40
CABERNET SAUVIGNON, CYPRESS BY J. LOHR CALIFORNIA	11 / 40
PINOT NOIR, MONDAVI PRIVATE COLLECTION CALIFORNIA	11 / 40
MALBEC, TERRAZAS "ALTOS DEL PLATA" ARGENTINA	11 / 40

Beers

MILLER LITE	7.99
MODELO	7.99
YUENGLING	7.99
HEINEKEN	7.99
SAM ADAMS BOSTON LAGER DRAFT	7.99
SAM ADAMS JUICY IPA DRAFT	7.99
SAM ADAMS SEASONAL DRAFT	7.99
DOGFISH HEAD 60 MINUTE IPA DRAFT	7.99
BEER FLIGHT	14.95

A 5OZ SAMPLE OF EACH OF OUR DRAFT BEERS

Cocktails

SANTA MUERTE TEQUILA, COINTREAU, ST. GERMAIN, BLACKBERRY PUREE, LIME JUICE, SYRUP, CLUB SODA, MINT SPRIG, BLOOD ORANGE	13.99
ESPRESSO MARTINI VANILLA VODKA, MR BLACK, ESPRESSO SHOT, SUGAR, COFFEE BEANS	13.99
PEACH PARADISE VODKA, PEACH, LEMON JUICE AND SIMPLE SYRUP	13.99
DAZED AND CONFUSED BOURBON, BLUEBERRY BASIL, LIME, SYRUP, BASIL LEAF, BLUEBERRIES	12.99
SPICY MARGARITA TEQUILA, TRIPLE SEC, LIME, MUDDLED JALAPENOS, SIMPLE SYRUP, LIME, JALAPENO	12.99
PASSION PALOOZA RUM, PASSIONFRUIT, AND SIMPLE SYRUP	12.99
STRAWBERRY SENSATION VODKA, LEMON JUICE, STRAWBERRY AND PROSECCO	12.99
TROPICAL DELIGHT RUM, MALIBU, CRANBERRY, PINEAPPLE, LIME	12.99