

MOZZARELLA ITALIAN RESTAURANT & BAR

Appetizers

EGGPLANT PARMESAN	16.99
EGGPLANT TOPPED WITH MOZZARELLA AND BAKED WITH A TOUCH OF TOMATO SAUCE	
MEATBALLS	14.99
HOMEMADE MEATBALLS TOPPED WITH RICOTTA CHEESE IN A TOMATO SAUCE	
CALAMARI	16.99
CALAMARI AND ZUCCHINI LIGHTLY BATTERED AND FRIED	

Salads

ADD CHICKEN \$4.99, ADD SHRIMP \$6.99

CAESAR	16.99
TRADITIONAL CAESAR SALAD TOPPED WITH CROUTONS AND PARMIGIANO CHEESE	
MISTICANZA	16.99
MIXED GREENS, CHERRY TOMATO, CARAMELIZED WALNUTS, GOAT CHEESE, HONEY VINAIGRETTE DRESSING	
MISTA	16.99
CHOPPED RADICCHIO, ARUGULA, MUSHROOMS IN A BALSAMIC VINEGAR, LEMON JUICE, DICED TOMATO AND EXTRA VIRGIN OLIVE OIL DRESSING	
TUNA TARTARE	18.99
HOUSE SPECIALTY SUSHI GRADE TUNA WITH AVOCADO, CRÈME FRAICHE, CUCUMBER, SEAWEED	
GREEK SALAD	16.99
CLASSIC SALAD WITH TOMATOES, CUCUMBERS, BLACK OLIVES, GREEN PEPPERS, ONIONS, FETA CHEESE	

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	15.99
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	11.50
TUSCAN WHITE BEAN SOUP WITH PASTA AND A TOUCH OF TOMATO SAUCE	
LENTIL	11.50
FRESH LENTIL SOUP WITH PASTA	

Pizza

MARGHERITA	18.50
TOMATO SAUCE, BASIL, MOZZARELLA	
PROSCIUTTO	19.50
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	10.99
LIQUOR FLAVORED, COFFEE-SOAKED CHAMPAIGN COOKIES LAYERED WITH CREAMY MASCARPONE CUSTARD	
CHOCOLATE CAKE	10.99
MOIST AND FLUFFY CHOCOLATE CAKE LAYERED WITH CHOCOLATE GANACHE	
FLAN	10.99
HOMEMADE CREAMY CUSTARD TOPPED WITH CARAMEL	
ICE CREAM VANILLA	9.99
ICE CREAM CHOCOLATE	9.99

SIGNATURE DISHES \$30.99

SIGNATURE DISHES ACCOMPANIED BY CAESAR SALAD AND TIRAMISU FOR DESSERT

- PANINI SANDWICH MEATBALLS**
- PANINI SANDWICH MOZZARELLA**
- PANINI SANDWICH PROSCIUTTO**
- PANINI SANDWICH CHICKEN PARMESAN**

Pasta

GLUTEN FREE PENNE IS AVAILABLE \$3

FETTUCCINI MOZARELLA	19.50
FETTUCCINI, TOMATO, BASIL, PIECES OF MOZZARELLA AND SPRINKLED PARMIGIANO	
FETTUCCINI CALABRESE	19.99
PASTA WITH ITALIAN SAUSAGE, BROCCOLI, 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	
SEAFOOD PAELLA	18.99
ITALIAN RICE WITH TOMATO SAUCE, MUSSELS, SHRIMP CLAMS, SQUID, SALMON.	
FETTUCCINI CARBONARA	19.50
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	25.50
VEAL LIGHTLY BREADED, TOMATO SAUCE AND MOZZARELLA . SERVED WITH SPAGHETTI IN TOMATO SAUCE	
SKIRT STEAK	33.00
SKIRT STEAK WITH FRENCH FRIES, CAESAR SALAD, CHIMICHURRI SAUCE	

Fish

SALMONE AND SHRIMP	25.50
FRESH FILLET OF SALMON IN A BRANDY LOBSTER CREAM SAUCE, TOPPED WITH SHRIMP	

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

PROSECCO VALDO NUMERO UNO, ITALY	13 / 48
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White by the Glass

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

Rose

DAOU VINEYARDS, CALIFORNIA	12 / 44
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Red by the Glass

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

Cocktails

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

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 A 5oz. SAMPLE OF EACH OF OUR DRAFT BEERS	14.95