

ANTIPASTI



Olives al Forno · £9

Pane bianco with extra virgin olive oil · £6

Cauliflower fritti with spicy mint aioli · £9

Farro salad with fresh herbs, Datterini tomatoes & feta · £8

Fried potatoes with ceci, sage & rosemary · £9

Meatballs al Forno with toasted baguette & herb butter · £13

Lamb stracotto with polenta taragna, salsa verde & pecorino · £13

Arancine alla Bolognese · £10

Crispy goat cheese with Umbrian lentils, prosciutto & saba · £11

White bean alla Toscana with radicchio & saba · £8

Chicken liver with capers, parsley & pancetta · £9

Mussels al Forno with parsley, salsa Calabrese & garlic toast · £11

Bone Marrow al Forno with celery leaf, parsley & garlic toast · £14

INSALATE



Mozza Caprese, burrata, basil pesto
& cherry tomatoes on the vine · £13

Nancy's chopped salad, iceberg, radicchio, red onion, provolone,
salami, cherry tomatoes, ceci, & oregano vinaigrette · £16

Insalata tricolore with anchovy vinaigrette · £12

Rucola, funghi & Grana Padano · £12

Mozza Caesar with egg, leek & anchovy crostini · £14

Insalata mista with radish, cucumbers & herbs · £10

Kindly note that our dishes are prepared in a kitchen where allergens are present throughout.

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LE PIZZE



MARGHERITA tomato, fior di latte & basil · £13

SALAME tomato, fior di latte & Fresno chiles · £15

PROSCIUTTO DI PARMA tomato, fior di latte & rucola · £15

MEAT LOVERS salame, fennel sausage, guanciale,
tomato, fior di latte · £16

PIZZA ALLA BENNO speck, pineapple, jalapeños,
tomato & mozzarella · £16

NAPOLITANA tomato, mozzarella di bufala, olives, anchovies,
chilli flakes & fried capers · £16

TOMATO Sicilian oregano & extra virgin olive oil · £11

'NDUJA Friggitelli peppers, 'nduja, tomato & smoked scamorza · £16

BIANCA fontina, fior di latte, sottocenere & sage · £17

FUNGHI MISTI fontina, taleggio, fior di latte & thyme · £16

PRAWN aglio e olio, fior di latte & lemon · £17

GOAT CHEESE leeks, scallions, garlic & pancetta affumicata · £14

FENNEL SAUSAGE panna, fior di latte, red onions, scallions · £15

PLT pancetta affumicata, guanciale, onion cream,
roasted tomato, rucola & aioli · £15

AGLIO E OLIO fontina, fior di latte, parsley & chilli flakes · £13

BRUSSELS SPROUTS panna, red onion, pancetta, chilli flakes,
pecorino romano & parmigiano reggiano · £16

CIME DI RAPA slow roasted cherry tomatoes, taggiasche olives,
pecorino romano, anchovies & chilli flakes · £15

ADD TO YOUR PIZZA

Anchovies · £1.50

CackleBean Free Range Egg · £1.50

Fennel Sausage · £2.50

Salame · £1.50

PIATTI



FRIDAY'S SPECIAL

Braised lamb shank with polenta taragna,
salsa verde & Taggiasche olives · £17

SATURDAY'S SPECIAL

Lasagna al Forno with bolognese,
besciamella & Parmigiano · £17

SUNDAY'S SPECIAL

Lasagna al Forno with bolognese,
besciamella & Parmigiano · £17

SALUMI E MOZZARELLA



Prosciutto di Parma and Mozzarella di Bufala · £15

Mozzarella di Bufala with Cantabrian anchovies
& garlic toast · £16

Mozzarella di Bufala with basil pesto, salsa romesco
& black olive tapenade · £16

SELECTION OF CURED MEATS

Speck · £9

Coppa · £9

Salami Sardo · £9

Mortadella · £9

Bresaola · £9

Prosciutto di Parma · £11

Affettati Misti · £18

WHITE WINE



Lamberti Ca'Preella Soave 2017 · £36
Marmora Vermentino di Sardegna DOC 2018 · £40
Bastianich Vini Orsone Ribolla Gialla 2018 · £44
Dogheria Pinot Bianco Rubicone IGT Poderi dal Nespole 2018 · £45
Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019 · £47
Li Veli Fiano Puglia 2020 · £48
Bastianich Vini Orsone Sauvignon Blanc 2019 · £52
Etna Bianco Tornatore 2019 · £52
Alois Lageder Terra Alpina Pinot Grigio Dolomiti IGT 2020 · £60
Alois Lageder Chardonnay Alto Adige 2020 · £60
Morgassi Superiore Tuffo Gavi del Comune di Gavi DOCG 2019 · £62
Tornatore Etna Bianco 2019 · £67
Cortese Colli Tortonesi Oltretorrente 2019 · £68
Li Veli Askos Verdeca Salento 2020 · £69
Soave Classico Ca'Visco Coffele 2018 · £72
Vietti Roero Arneis 2020 · £75
Alois Lageder Forra Manzoni Bianco Biodynamic 2018 · £80
Bastianich Vespa Bianco 2016 · £85
Bianco Secco IGP Quintarelli 2019 · £99
Verdicchio Villa Bucci Classico Riserva 2016 · £100
Bianco Faye, Pojer & Sandri 2016 · £110
Terre Alte 2019 · £150
Antinori Cervaro della Sala 2018 · £180
Gaia & Rey Langhe Chardonnay 2018 · £300

ROSÉ



Filarino Sangiovese Rosato Rubicone 2020 · £36
Bulgarini Garda Classico Chiaretto DOC 2020 · £55

RED WINE



Fattorie Melini San Lorenzo Chianti DOCG 2020 · £36
Zensa Primitivo IGP Puglia 2020 · £45
La Mozza Il Forte Sangiovese 2018 · £46
Bibi Graetz Casamatta IGT Toscana Rosso 2019 · £47
Valpolicella Classico Nicolis 2019 · £48
La Mozza I Perazzi Cabernet Sauvignon 2018 · £53
Giovanni Rosso Donna Margherita Barbera d'Alba 2018 · £60
Rosso di Montalcino Talenti 2019 · £65
Pinot Noir Alto Adige Alois Lageder 2019 · £68
Valpolicella Classico Superiore Seccal 'Ripasso' Nicolis 2017 · £70
Giovanni Rosso Langhe Nebbiolo 2018 · £73
La Mozza Aragone 2011 · £77
Li Veli Pezzo Morgana Salice Salentino DOC 2018 · £78
Rosso di Valtellina Umo, Boffalora 2017 · £82
Vietti Dolcetto d'Alba Tre Vigne 2020 · £83
Vino Nobile di Montepulciano Boscarelli 2017 · £85
Castellare Chianti Classico Riserva 2018 · £90
Bastianich Vespa Rosso 2015 · £99
Nicolis Amarone della Valpolicella Classico 2015 · £110
Rocca di Frassinello 2016 · £120
Talenti Brunello di Montalcino 2016 · £140
Primofiore IGP Quintarelli 2018 · £150
Barbaresco Pora Riserva 2014 · £180
Barolo Ginestra Riserva Paolo Conterno 2013 · £190
Valpolicella Classico Superiore DOP Quintarelli 2013 · £230
Isole e Olena Cepparello 2015 · £260
Bibi Graetz Testamatta Rosso 2018 · £260
Querciabella Camartina 2003 · £280
Barolo Cicala 2012 · £300
Sassicaia 2014 · £360
Ornellaia 2008 · £400

SPARKLING WINE



Jeio Brut Bio Organic Brut Prosecco Superiore · £60
Ferrari Maximum Blanc de Blanc NV · £80
Ferrari Maximum Rosé NV · £100

CHAMPAGNE



Moët & Chandon Impérial Brut NV · £85
Ruinart Rosé NV · £175
Ruinart Blanc de Blanc NV · £200

CORAVIN MOMENTS 125ML



WHITE

Bianco Secco IGP Quintarelli 2019 · £16.5
Bianco Faye, Pojer & Sandri 2016 · £19
Antinori Cervaro della Sala 2018 · £30

RED

Barolo Ginestra Riserva Paolo Conterno 2013 · £31
Querciabella Camartina 2003 · £33
Valpolicella Classico Superiore DOP Quintarelli 2013 · £34
Bibi Graetz Testamatta Rosso 2018 · £36

BEER



Ichhusa · £7
Peroni Red Label · £7
Birra Moretti · £7
Menabrea Blonde · £7
1936 0% · £7
Peroni Gran Riserva · £10

DOLCI



AFFOGATO WITH CHAI GELATO · £6

BUTTERSCOTCH BUDINO · £8

CARAMEL COPPETTA WITH SPANISH PEANUTS · £8

BANANA GELATO PIE · £10

ROSEMARY OLIVE OIL CAKES · £11

with olive oil gelato & maldon sea salt

THE MOZZA SUNDAE · £10

Vanilla gelato, chocolate sauce,
caramel sauce, cherries & nuts

STICKY TOFFEE PUDDING · £12

vanilla gelato, toffee sauce & candied pecans

CHOOSE UP TO 3 FLAVOURS · £8

GELATO

Vanilla

Gianduaia

Stracciatella

Caramel

Olive oil

Chai

SORBET

Coconut

Passion Fruit

Salted Peanut Butter

DESSERT WINE



Nicolis Recioto della Valpolicella Classico 2017 50cl · £12 / £55

Castellare di Castellina San Niccolo Vinsanto del

Chianti Classico 2015 37.5cl · £66

Caffe & Te £4

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DIGESTIVI



Averna · £9

Amaro Montenegro Liqueur · £9

Cynar · £8

Amaro Ramazzotti · £11

Amaro Ramazzotti / Bot.1950s · £50

Cocchi Dopo Teatro Vermouth Amaro · £13

Camaro Lucano Anniversario · £12

Cinzano Amaro Savoia / Bot.1970s · £30

GRAPPA



Nardini Grappa Riserva · £12

Nonino Picolit Grappa · £30

Tosolini Grappa di Chardonnay · £14

Tosolini Grappa di Merlot · £13

Tosolini 2001 Grappa / Oloroso Sherry Cask · £22

Capovilla Grappa di Barolo 2009 · £20

Capovilla Grappa di Brunello 2010 · £25

Capovilla Grappa di Bassano 2015 · £18

WINE

BY THE GLASS & QUARTINO



WHITE

Lamberti Ca'Preella Soave 2017 · £9 / £11.50
Bastianich Vini Orsone Ribolla Gialla 2018 · £10 / £12.50
Dogheria Pinot Bianco Rubicone IGT Poderi dal Nespole 2018 · £10.50 / £13
Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019 · £11 / £13.50
Li Veli Fiano Puglia 2020 · £11.50 / £14
Bastianich Vini Orsone Sauvignon Blanc 2019 · £12.50 / £15
Alois Lageder Terra Alpina Pinot Grigio Dolomiti IGT 2020 · £14 / £16.50

SPARKLING

Ferrari Maximum Blanc de Blanc NV · £17
Ferrari Maximum Rose NV · £20
Jeio Brut Bio Organic Brut Prosecco Superiore · £14

RED

Fattorie Melini San Lorenzo Chianti DOCG 2020 · £9 / £11.50
Zensa Primitivo IGP 2020 · £10 / £12.50
La Mozza Il Forte Sangiovese 2018 · £10.50 / £13
Bibi Graetz Casamatta IGT Toscana Rosso 2019 · £11 / £13.50
Valpolicella Classico Nicolis 2019 · £11.50 / £14
La Mozza I Perazzi Cabernet Sauvignon 2018 · £12.50 / £15

ROSÉ

Filarino Sangiovese Rosato Rubicone 2020 · £9 / £11.50
Bulgarini Garda Classico Chiaretto DOC · £13 / £15.50

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COCKTAILS DELLA CASA



FINZIONE

Cocchi Amaro, Select Aperitivo, Punt e Mes · £12

RED HOOK

Rittenhouse Rye, Punt e Mes, Maraschino · £12.50

ITALIAN 75

Cocchi Americano, Blueberry cordial, Ferrari Blanc du Blanc · £12

AMARO MULE

Amaro Montenegro, Lime, Ginger Beer, Angostura Bitters · £12

PINE & PEARS

Ketel One vodka, Pine Needle Cordial, Creme du Poire, Soda · £11.50

ITALY CALLING

Tanqueray gin, Cocchi di Torino, lime, Sicilian orange bitters · £11.50

MOZZA MARTINI

Olive infused gin or vodka, olive brine, chazalettes dry vermouth,
basil + olive brine oil · £12.50

MOZZA NEGRONI

Tanqueray Gin, Coffee Campari, Toasted Banana Cocchi Di Torino · £12

GIANDUIA OLD FASHIONED

Roasted hazelnut Takamaka spiced rum,
coco nib syrup, Angostura Bitters · £12

BIRRE



Ichnusa · £7

Peroni Red Label · £7

Birra Moretti · £7

Menabrea Blonde · £7

1936 0% · £7

Peroni Gran Riserva · £10

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