

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
- Asparagus al Forno with Speck & Parmigiano Reggiano · £12
- Arancine alla Bolognese · £10
- White bean alla Toscana with radicchio & saba · £9
- Chicken liver with capers, parsley & pancetta · £9
- Mozza Caprese, burrata, basil pesto & cherry tomatoes on the vine · £13
- Courgette blossom fritti with ricotta · £16
- Roasted romanesco cauliflower with wild garlic, crème fraîche and pistacchio crumble · £13
- Marinated baby peppers with tuna · £13

INSALATE



- Caesar with prawns, bagna cauda croutons & shaved Parmigiano Reggiano · £16
- Nancy's chopped salad, iceberg, radicchio, red onion, provolone, salami, cherry tomatoes, ceci, & oregano vinaigrette · £16
- Insalata tricolore with anchovy vinaigrette · £13
- Rucola, funghi & Grana Padano · £13
- Insalata mista with radish, cucumbers & herbs · £10

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A discretionary 12.5% service charge will be added to your bill.

LE PIZZE



- MARGHERITA** tomato, fior di latte & basil · £14
- SALAME** tomato, fior di latte & Fresno chiles · £16
- PROSCIUTTO DI PARMA** tomato, fior di latte & rucola · £16
- MEAT LOVERS** salame, fennel sausage, guanciale, tomato, fior di latte · £18
- PIZZA ALLA BENNO** speck, pineapple, jalapeños, tomato & mozzarella · £16
- NAPOLITANA** tomato, mozzarella di bufala, olives, anchovies, chilli flakes & fried capers · £17
- TOMATO** Sicilian oregano & extra virgin olive oil · £12
- 'NDUJA** Friggitelli peppers, 'nduja, tomato & smoked scamorza · £17
- COURGETTE BLOSSOM** tomato & burrata · £18
- FUNGHI MISTI** fontina, taleggio, fior di latte & thyme · £17
- PRAWN** aglio e olio, fior di latte & lemon · £17
- GOAT CHEESE** leeks, scallions, garlic & pancetta affumicata · £16
- FENNEL SAUSAGE** panna, fior di latte, red onions, scallions · £15
- PLT** pancetta affumicata, guanciale, onion cream, roasted tomato, rucola & aioli · £15
- KOFFMANN POTATO** sottocenere, CackleBean Free Range Egg, Tropea onion & pancetta · £18
- GORGONZOLA** radicchio, fontina, red leaf little gem, red onion & thyme · £15
- PRIMAVERA** wild garlic leaves, asparagus, fior di latte, ricotta & lemon · £17
- ADD TO YOUR PIZZA**
- Anchovies · £1.50
- CackleBean Free Range Egg · £1.50
- Fennel Sausage · £2.50
- Salame · £1.50

PIATTI



- FRIDAY'S SPECIAL**
- Brisket al Forno with carrots, Jersey potatoes & horseradish · £18

- WEEKEND'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

SELECTION OF CURED MEATS

- Speck · £9
- Coppa · £9
- Salami Sardo · £9
- Mortadella · £9
- Bresaola · £9
- Prosciutto di Parma · £11
- Affettati Misti · £18
- Sopressata · £9

WHITE WINE



Lamberti Ca'Preella Soave 2017 · £27
Marmora Vermentino di Sardegna DOC 2018 · £29
Dogheria Pinot Bianco Rubicone IGT Poderi dal Nespole 2018 · £31
Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019 · £33
Li Veli Fiano Puglia 2020 · £39
Bastianich Vini Orsone Ribolla Gialla 2018 · £44
Alois Lageder Terra Alpina Pinot Grigio Dolomiti IGT 2020 · £48
Bastianich Vini Orsone Sauvignon Blanc 2019 · £52
Alois Lageder Chardonnay Alto Adige 2020 · £55
Morgassi Superiore Tuffo Gavi del Comune di Gavi DOCG 2019 · £59
Tornatore Etna Bianco 2019 · £64
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
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 · £29
Bulgarini Garda Classico Chiaretto DOC 2020 · £50

RED WINE



Fattorie Melini San Lorenzo Chianti DOCG 2020 · £28
Zensa Primitivo IGP Puglia 2020 · £30
Bibi Graetz Casamatta IGT Toscana Rosso 2019 · £33
Valpolicella Classico Nicolis 2019 · £36
La Mozza Il Forte Sangiovese 2018 · £40
La Mozza I Perazzi Cabernet Sauvignon 2018 · £45
Giovanni Rosso Donna Margherita Barbera d'Alba 2018 · £50
Alois Lageder Pinot Noir Alto Adige 2019 · £55
Rosso di Montalcino Talenti 2019 · £61
Valpolicella Classico Superiore Seccal 'Ripasso' Nicolis 2017 · £70
Giovanni Rosso Langhe Nebbiolo 2018 · £73
La Mozza Aragone 2011 · £75
Vietti Barbera d'Alba Tre Vigne 2019 · £75
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 2019 · £90
Bastianich Vespa Rosso 2015 · £99
Nicolis Amarone della Valpolicella Classico 2015 · £110
Rocca di Frassinello 2016 · £120
Giovanni Rosso Barolo 2017 · £130
Talenti Brunello di Montalcino 2017 · £140
Primofiore IGP Quintarelli 2018 · £150
Barbaresco Pora Riserva 2014 · £180
Barolo Ginestra Riserva Paolo Conterno 2016 · £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 · £50
Ferrari Maximum Blanc de Blanc NV · £80
Ferrari Maximum Rosé NV · £100

CHAMPAGNE



Moët & Chandon Impérial Brut NV · £75
Ruinart Rosé NV · £175
Ruinart Blanc de Blanc NV · £185

CORAVIN MOMENTS 125ML



WHITE

Bianco Secco IGP Quintarelli 2019 · £18
Bianco Faye, Pojer & Sandri 2016 · £22
Antinori Cervaro della Sala 2018 · £30

RED

Giovanni Rosso Barolo 2017 · £21
Querciabella Camartina 2003 · £33
Valpolicella Classico Superiore DOP Quintarelli 2013 · £34
Bibi Graetz Testamatta Rosso 2018 · £36

BEER



Ichnusa · £5
Peroni Red Label · £5
Birra Moretti · £5
Menabrea Blonde · £5
1936 0% · £4
Peroni Gran Riserva · £9

DOLCI



AFFOGATO WITH CHAI GELATO · £7

BUTTERSCOTCH BUDINO · £9

CARAMEL COPPETTA WITH SPANISH PEANUTS · £9

BANANA GELATO PIE · £10

ROSEMARY OLIVE OIL CAKE · £11

with olive oil gelato & maldon sea salt

THE MOZZA SUNDAE · £10

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

TORTA DELLA NONNA · £11

With honeycomb & pine nuts

CHOOSE UP TO 3 FLAVOURS · £8
GELATO & SORBETTO

Vanilla

Pistacchio

Gianduia

Strawberry & Hibiscus

Stracciatella

Coconut

Caramel

Olive oil

Chai

VINI DA DOLCE



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

Castellare di Castellina San Niccolo Vinsanto del

Chianti Classico 2015 37.5cl · £66

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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

Amaro 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 · £6.50 / £7.50
Marmora Vermentino di Sardegna DOC 2018 · £7 / £8
Dogheria Pinot Bianco Rubicone IGT Poderi dal Nespole 2018 · £7.50 / £8.50
Bibi Graetz Casamatta Bianco IGT Toscana Bianco 2019 · £8 / £9
Li Veli Fiano Puglia 2020 · £9.50 / £10.50
Alois Lageder Pinot Grigio 2020 · £11 / £12
Bastianich Vini Orsone Sauvignon Blanc 2019 · £12.50 / £14.50

SPARKLING

- Ferrari Maximum Blanc de Blanc NV · £17

RED

- Fattorie Melini San Lorenzo Chianti DOCG 2020 · £7 / £8
Zensa Primitivo IGP 2020 · £7.50 / £8.50
Bibi Graetz Casamatta IGT Toscana Rosso 2019 · £8 / £9
Valpolicella Classico Nicolis 2019 · £8.50 / £10.50
La Mozza Il Forte Sangiovese 2018 · £9.50 / £10.50
La Mozza I Perazzi Cabernet Sauvignon 2018 · £11 / £12
Alois Lageder Pinot Noir 2019 · £12.50 / £13.50

ROSÉ

- Filarino Sangiovese Rosato Rubicone 2020 · £7 / £8
Bulgarini Garda Classico Chiaretto DOC · £13 / £15.50

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COCKTAILS DELLA CASA



ITALY CALLING

Tanqueray gin, Cocchi di Torino, lime, Sicilian orange bitters · £11

ROSEMARY AMERICANO

Select Aperitivo, Rosemary Cocchi americano, rosemary + grapefruit soda · £11

ITALIAN 75

Cocchi Americano, Blueberry cordial , Ferrari Blanc de Blanc · £11.50

FENNEL SOUR

Tanqueray, Fennel seed syrup, lemon, egg white, Soave · £11.50

MOZZA MILK PUNCH

Tanqueray, Aperol, dry vermouth, apple, lime,
Raspberry + Thyme syrup, whey · £11.50

CITRUS + MELON BELLINI

Galia melon, white grapefruit, prosecco · £11.50

PEAR SPRITZ

Creme de Poire, lime, mint cordial,
Prosecco · £11.50

GIANDUIA OLD FASHIONED

Roasted hazelnut Takamaka spiced rum,
coco nib syrup, Angostura Bitters · £11.50

RED HOOK

Rittenhouse Rye, Punt e Mes, Maraschino · £12

MOZZA MARTINI

Olive infused gin or vodka, olive brine, chazalettes dry vermouth,
basil + olive brine oil · £12

BIRRE



1936 0 % · £4

Ichnusa · £5

Peroni Red Label · £5

Birra Moretti · £5

Menabrea Blonde · £5

Peroni Gran Riserva · £9

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