



mozza





GROUP DINING & PRIVATE EVENTS



PASS AROUND / COCKTAIL PARTY FOOD MENU

£30 FOR 8 PIECES PER PERSON



(SELECT FIVE)

Arancini alla Bolognese

Arancini with funghi & fontina

(available on request 48h in advance) (vegetarian)

Fried potatoes with ceci, sage & rosemary (vegetarian)

Bruschetta: Moza Caprese with basil pesto
& cherry tomatoes (vegetarian)

Bruschetta: White bean alla Toscana with radicchio & saba (vegan)

Bruschetta: Peperonata with ricotta & oregano (vegetarian)

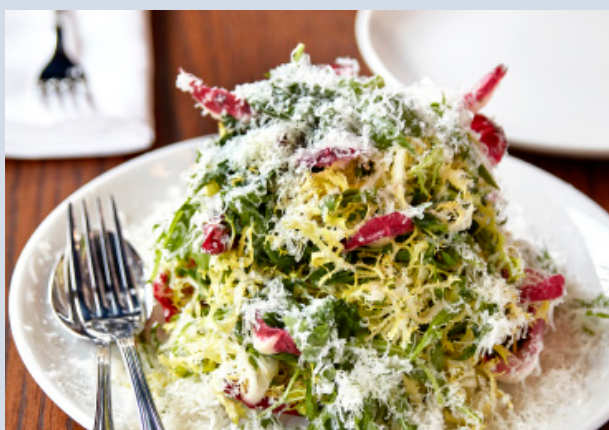
Marinated olives with Pecorino (vegetarian)

Breadsticks with truffle butter and Prosciutto di Parma

Garlic knots with garlic butter & Parmigiano Reggiano (vegetarian)

Sottocenere al Forno (truffled cheese wrapped in prosciutto
with rosemary and saba)

All Pizzas (supp. £8 per person)



FAMILY STYLE MENU £47 PER PERSON

ANTIPASTI (SELECT THREE)

Olives al Forno (vegetarian)
Cauliflower fritti with spicy mint aioli
(vegetarian)
Mozza Caprese with pane bianco
(vegetarian)
Bruschetta: White bean alla Toscana with
radicchio & saba (vegan)
Meatballs al forno
Arancini alla Bolognese
Fried potatoes with ceci, sage & rosemary
(vegetarian)
Snap peas al forno, lemon yogurt &
prosciutto breadcrumb

INSALATE (SELECT ONE)

Nancy's chopped: salad iceberg, radicchio,
red onion, provolone, salami, cherry
tomatoes, ceci, & oregano vinaigrette
Instalata mista, radish, cucumber & herbs
Rucola, funghi & Grana Padano
Tricolore, Parmigiano Reggiano
& anchovy dressing



LE PIZZE (SELECT THREE)

TOMATO Sicilian oregano,
& extra virgin olive oil (vegan)
MARGHERITA tomato, mozzarella di bufala
& basil
NAPOLETANA tomato, mozzarella di bufala,
olives, anchovies, chilli flakes & fried capers
SALAME tomato, fior di latte
& Fresno chillies
'NDUJA Friggirelli peppers, tomato &
smoked scamorza
BURRATA Sicilian oregano, cherry tomatoes
& extra virgin olive oil
MEAT LOVERS salame, fennel sausage,
guanciale, tomato, fior di latte
FENNEL SAUSAGE panna, fior di latte, red
onion & scallions
PIZZA ALLA BENNO speck, pineapple,
jalapeños, tomato & fior di latte
AGLIO E OLIO fontina, fior di latte, chilli flakes
FUNGHI MISTI fontina, taleggio, fior di latte
& thyme
PRIMAVERA fior di latte, fontina, asparagus,
peas, scallions & guanciale
BIANCA fontina, sottocenere, fior di latte
& sage (Vegetarian)

DOLCI

(SELECT TWO; SERVED ALTERNATING)

Chef's selection housemade gelato & sorbetto
Butterscotch budino, rosemary pine nut cookies
Rosemary olive oil cake with olive oil gelato & Maldon sea salt
Seasonal gelato pie

FAMILY STYLE MENU £67 PER PERSON

ANTIPASTI (SELECT FOUR)

Olives al Forno (vegetarian)
Cauliflower fritti with spicy mint aioli
Mozza Caprese with pane bianco
(vegetarian)
Bruschetta: White bean alla Toscana with
radicchio & saba (vegan)
Meatballs al forno
Arancini alla Bolognese
Fried potatoes with ceci, sage & rosemary
(vegetarian)
Snap peas al forno, lemon yogurt &
prosciutto breadcrumb

INSALATE (SELECT ONE)

Nancy's chopped: salad iceberg, radicchio,
red onion, provolone, salami, cherry
tomatoes, ceci, & oregano vinaigrette
Instalata mista, radish, cucumber & herbs
Rucola, funghi & Grana Padano
Tricolore, Parmigiano Reggiano
& anchovy dressing



LE PIZZE (SELECT FOUR)

TOMATO Sicilian oregano,
& extra virgin olive oil (vegan)
MARGHERITA tomato, mozzarella di bufala
& basil
NAPOLETANA tomato, mozzarella di bufala,
olives, anchovies, chilli flakes & fried capers
SALAME tomato, fior di latte
& Fresno chillies
'NDUJA Friggirelli peppers, tomato &
smoked scamorza
BURRATA Sicilian oregano, cherry tomatoes
& extra virgin olive oil
MEAT LOVERS salame, fennel sausage,
guanciale, tomato, fior di latte
FENNEL SAUSAGE panna, fior di latte, red
onion & scallions
PIZZA ALLA BENNO speck, pineapple,
jalapeños, tomato & fior di latte
AGLIO E OLIO fontina, fior di latte, chilli flakes
FUNGHI MISTI fontina, taleggio, fior di latte
& thyme
PRIMAVERA fior di latte, fontina, asparagus,
peas, scallions & guanciale
BIANCA fontina, sottocenere, fior di latte
& sage (vegetarian)

DOLCI

(SELECT TWO; SERVED ALTERNATING)

Chef's selection housemade gelato & sorbetto
Butterscotch budino, rosemary pine nut cookies
Rosemary olive oil cake with olive oil gelato & Maldon sea salt
Seasonal gelato pie