

ANTIPASTI

OLIVES AL FORNO · 9

MEATBALLS AL FORNO, toast & herb butter · 15

SNAP PEAS AL FORNO lemon yogurt & prosciutto breadcrumb · 14

WHITE BEAN BRUSCHETTA, radicchio & saba · 11

CHICKEN LIVER BRUSCHETTA, capers, parsley & pancetta · 11

MARINATED BABY PEPPERS with tuna · 13

CAULIFLOWER FRITTI, spicy mint aioli · 11

FRIED POTATOES, ceci, sage & rosemary · 10

ARANCINI alla Bolognese · 14

MOZZARELLA

FETT'UNTA, Pane bianco with extra virgin olive oil · 6

PROSCIUTTO DI PARMA and Mozzarella di Bufala · 17

MOZZA CAPRESE, burrata, basil pesto
& cherry tomatoes on the vine · 15

BURRATA & PEAS speck, Grana Padano, mint · 16

INSALATE

NANCY'S CHOPPED SALAD, iceberg, radicchio, red onion,
provolone, salame, cherry tomatoes, ceci, & oregano vinaigrette · 17

RUCOLA, funghi & Grana Padano · 14

INSALATA MISTA, radish, cucumbers & herbs · 11

INSALATA TRICOLORE, anchovy vinaigrette
& shaved Grana Padano · 15

LE PIZZE

MARGHERITA tomato, mozzarella di bufala & basil · 15

SALAME tomato, fior di latte & Fresno chiles · 18

PROSCIUTTO DI PARMA tomato, mozzarella di bufala & rucola · 18

MEAT LOVERS salame, fennel sausage, guanciale,
tomato, fior di latte · 19

PIZZA ALLA BENNO speck, pineapple, jalapeños,
tomato & fior di latte · 18

NAPOLETANA tomato, mozzarella di bufala, olives, anchovies,
chilli flakes & fried capers · 19

'NDUJA Friggirelli peppers, tomato & smoked scamorza · 18

BURRATA Sicilian oregano, cherry tomatoes
& extra virgin olive oil · 18

FUNGHI MISTI fontina, taleggio, fior di latte, thyme
& Grana Padano · 18

AGLIO E OLIO fontina, fior di latte, parsley & chilli flakes · 14

FENNEL SAUSAGE panna, fior di latte, red onions, scallions · 17

PRIMAVERA fior di latte, fontina, asparagus, peas,
scallions & guanciale · 17

ADD TO YOUR PIZZA

Anchovies · 2 - CackleBean Free Range Egg · 2

Fennel Sausage · 3 - Salame · 2

Grana Padano · 2

PIZZA & PALS

PIZZERIA MOZZA X HOPPERS

DEVILLED PANEER PIZZA devilled passata, banana chillies,
onions, marinated paneer, herb sambol · 18

CEYLON NEGRONI

Hopper's classic pandan and coconut negroni · 12.00

SANDWICHES

Available daily 12pm - 4pm

TUNA

braised yellowfin tuna, aioli, little gem lettuce & tomato · 14

TARRAGON CHICKEN

tarragon aioli, smoked pancetta, avocado, rucola & onion · 10

PROSCIUTTO DI PARMA

mozzarella di bufala, black olive tapenade, rucola & EVOO · 11

ROASTED EGGPLANT

Amba yogurt, burnt onions, humus, shaved fennel salad & Zhug · 10

PIATTI

RADIATORI AL FORNO (GLUTEN FREE OPTION AVAILABLE)

Vodka sauce & Grana Padano · 18

GNOCCHI ALLA ROMANA

Beef ragu & gremolata · 21

BRAISED BEEF BRISKET

Purple sprouts broccoli,
salsa verde & Horseradish Crème Fraîche · 25

COCKTAILS DELLA CASA

ITALY CALLING

Treehouse gin, Cocchi di Torino, lime, Sicilian orange bitters · 11.50

ROSEMARY AMERICANO

Select Aperitivo, rosemary Cocchi Americano, grapefruit soda · 11.50

APEROL SPRITZ

Aperol, Jeio Organic Prosecco, London Essence Soda Water · 11.00

ROSE LEMONADE (0%)

Homemade Rose Cordial, London Essence Soda Water · 8.00

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

We cannot guarantee that any dishes or drinks will be free from trace ingredients.

Please let your server know before ordering if you have any allergies or intolerances.

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

WHITE WINE



Terre di Giumara Grecanico IGT Sicilia Caruso-Minini · 9.5 / 12.5 / 36
Marotti Campi Verdicchio dei Castelli di Jesi
Classico Superiore Luzano · 10 / 13.5 / 38
Podere dal Nespole Rubicone IGT Pinot Bianco Dogheria 2020 · 11 / 15.5 / 44
Cantina Mesa Primo Vermentino di Sardegna 2021 · 12 / 16.5 / 48
Naturalmente Bio Catarratto Terre Sicilia DOC · 13 / 17.5 / 50
Alois Lageder Vigneti delle Dolomiti IGT Pinot Grigio Terra Alpina 2020 · 13 / 16 / 54
Bastianich Friuli Colli Orientali DOC Sauvignon Vini Orsone 2021 · 14.5 / 16.5 / 57

Morgassi Superiore Gavi del Comune di Gavi DOCG Tuffo 2021 · 52
Luigi Valori Abruzzo Organic Pecorino DOC 2021 · 60
Li Veli Salento IGT Verdeca Askos 2020 · 71
Alois Lageder Vigneti delle Dolomiti Manzoni Bianco Biodynamic Forra 2018 · 77
Soave Classico Monte Carbonare Suavia 2018 · 82
Vietti Roero Arneis 2020 · 82
Bastianich Venezia Giulia IGT Vespa Bianco 2017 · 92
Soave Classico Superiore Le Rive Viticola Suavia 2018 · 97
Pojer e Sandri Vigneti delle Dolomiti IGT Bianco Faye 2016 · 110
Colli Orientali del Friuli DOC Terre Alte 2019 · 150
Antinori Umbria IGT Cervaro della Sala 2018 · 180
Gaia & Rey Langhe DOC Chardonnay 2018 · 300

ROSÉ



Marotti Campi Lacrima Rosato IGT Marche 2022 · 9.5 / 14.5 / 42
Luigi Valori Rosato Cerasuolo d'Abruzzo DOC 2020 · 11 / 17 / 52
Santa Margherita Rosè Tre Venezie IGT 2021 · 55
Lagrein Rosato Alto Adige Alois Lageder 2021 · 60

RED WINE



Masseria Borgo dei Trulli Negroamaro IGP Salento 2021 · 9.5 / 12.5 / 36
Caruso Minini Terre di Giumara Nerello Mascalese Frappato 2021 · 10 / 13.5 / 38
Zensa Puglia IGT Primitivo 2020 2021 · 11 / 14.5 / 42
La Dama Valpolicella Classico · 12.5 / 17 / 50
Naturalmente Bio Perricone Terre Siciliane IGT 2020 · 13 / 18.5 / 52
La Mozza Maremma DOC Sangiovese Il Forte 2018 · 15 / 19 / 57
La Mozza Maremma DOC Cabernet Sauvignon I Perazzi 2018 · 16 / 21 / 62
Alois Lageder Alto Adige DOC Pinot Noir 2020 · 14.5 / 15.5 / 64

Scala Ciro DOC Rosso Classico Superiore Organic 2019 · 52
Cantina Mesa Buio Rosso Carignano del Sulcis 2021 · 62
Li Veli Askos Susumanielo Salento IGT · 66
Castellare Chianti Classico 2020 · 72
Giovanni Rosso Langhe DOC Nebbiolo 2020 · 80
Boscarelli Vino Nobile di Montepulciano DOCG 2018 · 87
Castellare Chianti Classico Riserva DOCG 2019 · 92
Bastianich Venezia Giulia IGT Vespa Rosso 2015 · 100
Giovanni Rosso Barolo DOCG 2017 · 120
Talenti Brunello di Montalcino DOCG 2017 · 140
Alois Lageder Krafuss Pinot Noir Biodynamic 2019 · 150
Quintarelli Giuseppe Primofiore Veneto IGP 2019 · 150
Paolo Conterno Barolo DOCG Ginestra 2016 · 190
Isole e Olena Toscana IGT Cepparello 2015 · 260
Bibi Graetz Toscana IGT Testamatta 2019 · 260
Podere Aldo Conterno Barolo DOCG Bussia Cicala 2012 · 300
Tenuta dell'Ornellaia Bolgheri DOC Superiore Ornellaia 2008 · 400

SPARKLING WINE



Bisolfi Valdobbiadene Prosecco Superiore DOCG Brut Jeio NV · 60
Ferrari Trento DOC Blanc de Blancs Maximum NV · 17 / 90
Ferrari Trento DOC Rose Maximum NV · 100

CHAMPAGNE



Laurent-Perrier La Cuvée Brut NV · 16 / 90
Laurent Perrier Rosé NV · 25 / 150
Laurent Perrier Blanc de Blanc NV · 175

CORAVIN MOMENTS 125ML



WHITE

Pojer e Sandri Vigneti delle Dolomiti IGT Bianco Faye 2016 · 22
Soave Classico Superiore Le Rive Viticola Suavia 2018 · 22
Antinori Umbria IGT Cervaro della Sala 2018 · 30

RED

Giovanni Rosso Langhe DOC Nebbiolo 2020 · 18
Giovanni Rosso Barolo DOCG 2017 · 21
Vietti Barbera d'Asti Superiore La Crena 2020 · 33
Querciabella Toscana IGT Camartina 2003 · 33
Quintarelli Giuseppe Valpolicella Classico Superiore DOP 2014 · 34
Bibi Graetz Toscana IGT Testamatta 2019 · 36

BEER



Treehouse Lager, *Draught beer* · 3.25 / 6.00
Mozza Pilsner, *Draught beer* · 3.50 / 6.50
Beer 0 % · 4.50
Ichnusa · 6
Peroni Red Label · 6
Birra Moretti · 6
Peroni Gran Riserva · 10

DOLCI



AFFOGATO WITH VANILLA GELATO · 8

BUTTERSCOTCH BUDINO · 9

STRAWBERRY GELATO PIE · 12

with whipped crème fraîche & spiced almonds

ROSEMARY OLIVE OIL CAKE · 12

with olive oil gelato & maldon sea salt

THE MOZZA SUNDAE · 11

vanilla gelato, chocolate sauce,
caramel sauce, cherries & almonds

CHOOSE UP TO 3 FLAVOURS · 9

GELATO & SORBETTO

Vanilla

Cookies and Cream

Orange & Passion Fruit

Pistacchio

Cioccolato

Salted Caramel

Olive oil

Chai

Mango Lassi

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



Cynar · 8

Averna · 9

Amaro Montenegro · 9

Amaro Ramazzotti · 11

Amaro Lucano Anniversario · 12

Cocchi Dopo Teatro Vermouth Amaro · 13

Cinzano Amaro Savoia / Bot.1970s · 30

Amaro Ramazzotti / Bot.1950s · 50

GRAPPA



Nardini Grappa Bianca · 12

Tosolini Grappa di Merlot · 13

Tosolini Grappa di Chardonnay · 14

Capovilla Grappa di Bassano 2015 · 18

Nardini Grappa Riserva 3 y/o · 19

Capovilla Grappa di Barolo 2009 · 20

Tosolini 2001 Grappa / Oloroso Sherry Cask · 22

Capovilla Grappa di Brunello 2010 · 25

Nonino Picolit Grappa · 30

PIZZERIA MOZZA



2 courses · £25 / 3 courses · £30
Included 1 Aperol Spritz

ANTIPASTI

Insalata mista with radish, cucumbers & herbs
Mozza Caprese, burrata, basil pesto
& cherry tomatoes on the vine *
Cauliflower fritti, spicy mint aioli
White bean alla Toscana with radicchio & saba

LE PIZZE

Your choice of one from the A La Carte menu

ADD TO YOUR PIZZA

Anchovies · 2 - CackleBean Free Range Egg · 2
Fennel Sausage · 3 - Salame · 2
Grana Padano · 2

DOLCI

Butterscotch budino, rosemary pine nuts cookies
Chef's choice of gelato or sorbetto

* £ 2 supplement.

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@pizzeriamozzalondon

CLIMB THE TREE

PIZZERIA MOZZA



SELECT ONE

Aperol Spritz
White or Red house wine (gls)
Beer
or
soft drink

SELECT ONE

FRIED POTATOES, ceci, sage & rosemary
ARANCINI alla Bolognese
CAULIFLOWER FRITTI, spicy mint aioli
NANCY'S CHOPPED SALAD, iceberg, radicchio, red onion,
provolone, salame, cherry tomatoes, ceci, & oregano vinaigrette



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