

MOZZARELLA VINO (RE)OPENING MENU - 2025

INSALATE

Insalata di Mare with calamari, mussels, shrimp and octopus salad
over organic frisée, arugula and tomatoes

26

Ancient grains salad of farro and quinoa, with roasted seasonal vegetables,
extra virgin olive oil and basil dressing

24

Insalata Cesare with baby romaine lettuce, hard boiled eggs,
anchovy-garlic dressing and croutons

24

With sautéed shrimp / 9

With marinated anchovy fillets / 7

Frisée, endive, julienne of fennel, citrus section, goat cheese and Taggiasca olives

23

With Herb grilled chicken / 7

Caprese salad of Paestum mozzarella di bufala, organic tomatoes and fresh basil

24

With prosciutto di Parma / 8

Creamy Burrata Pugliese served with homemade giardiniera and toasted country bread

25

ANTIPASTI CALDI

Millefoglie of polenta, caprino cheese and bresaola
26

Calamari fritti with spicy tomato sauce
24

Arancini Siciliani
Fried rice balls stuffed with oxtail and veal ragout, peas and mozzarella di bufalo
24

Arancini di melanzane
Fried rice balls filled with roasted eggplant and provola on tomatoes sauce
24

DA CONDIVIDERE for the table

Perfect to accompany your wine or convivial experience

Tasting of mozzarella di bufala Campana, smoked provola, burrata Pugliese,
served with cherry tomatoes and toasted bread
32 (serves two guests)

Tavola Rustica

Board of Italian and local cheeses and/or cured meats served with
spicy fruit mustard and toasted country bread
Three, 18
Five, 28
Seven, 34

Parmigiano Reggiano / Taleggio / Gorgonzola from Casa Arrigoni / Fiore Sardo / Pecorino
Toscano / Fontina Val d'Aosta / Caciocavallo / Goat and Cow from Vermont TBD

Prosciutto di Parma / Speck / Coppa / Salamini / Finocchiona / Bresaola / Mortadella

PANINI

Milanese

Chicken breast Milanese style, tomatoes, lettuce and mayonnaise on ciabatta bread
22

Caprese

Buffalo mozzarella and tomato scented with organic basil on focaccia
20

Parma

Prosciutto di Parma, fontina Val d'Aosta cheese and arugula on baguette
22

Verdure

Grilled seasonal vegetables with basil pesto on ciabatta
20

Porchetta

Homemade roasted Roman porchetta with spicy broccoli rabe on country bread
21

Bresaola

Bresaola, robiola Piemontese and arugula on baguette
22

Mortadella

TBD
21

ZUPPE

Minestrone of seasonal vegetable and dry legumes
22

Traditional "Stracciatella" with spinach, egg drop and Parmigiano Reggiano
22

Soup of the Day

PASTA

Ravioli del Giorno
According to Chef's mood
26

Gnocchi alla Romana with brown butter and crispy sage
26

Lasagna di Carnevale with mini-meatballs, ricotta, mozzarella di bufala e tomato sauce
26

Homemade fresh spaghetti with tomato basil sauce
26

MEAT AND FISH

Polpette di carne
Veal and pork meatballs in herbed tomato sauce
23 / appetizer 30 / main course

Grilled chicken breast served with farro, zucchini and yellow squash
32

Braised beef in Barolo served with soft polenta
35

Grilled American wagyu burger topped with smoked mozzarella and roasted bacon and sautéed red onions, served with French fries
28

Pacific salmon pan seared with dill and white wine, served with sautéed spinach
34

DOLCI

Torta caprese al cioccolato
Torta mascarpone tiramisu style
Basil panna cotta
Fruit tart

Gelati e sorbetti