

ASSAGGI

MOZZARELLA BAR ANTIPASTO (4pp) \$36

Local Buffalo Mozzarella, Cured Salumi, Mixed Olives And Artichokes Served With Pane Di Casa

BURRATA & PROSCIUTTO \$22

Mozzarella Di Bufala "Money Bag", Prosciutto Crudo D.O.P 24 Months, Fresh Basil, Pane Di Casa

BRUSCHETTA (per piece) \$5

Ripened Roma Tomatoes, Spanish Onion, Fresh Basil, Mozzarella Di Bufala, Balsamic Glaze

BELSAPORI MIXED OLIVES \$6

A Mixture Of Campania Grown Olives

POLPETTE DELLA MAMMA \$16

Slow Cooked Italian Beef Meatballs In Tomato Sugo With Pane Di Casa

ARANCINI DELLA CASA \$16

Italian Rice Balls, Piselli, Bolognese Sugo, Fior Di Latte

POLENTA CHIPS \$16

Polenta Chips Topped With Grated Parmesan Cheese And Served With Home Made Chilli Mayo

CALAMARI FRITTI E/M \$19/27

Lightly Dusted And Fried Served With Roquette & Home Made Tartare

EGGPLANT CHIPS \$16

Homemade Crumbed Eggplant Chips Served With A Side Of Home Made Chilli Mayo

PIZZA ALL' AGLIO

Garlic, Oregano, Sea Salt \$12

Garlic, Oregano And Fior Di Latte, Sea Salt \$15

Garlic, Rosemary, Olives And Sea Salt \$15

INSALATE

POLLO \$24

Char Grilled Chicken Tenderloins, Lettuce, Cherry Tomatoes, Cucumber, Spanish Onion, Crispy Pancetta, Balsamic Dressing

CALAMARI \$24

Grilled Calamari, Lettuce, Cucumber, Cherry Tomatoes, Pine Nuts, Lemon Dressing

AGNELLO \$27

Char Grilled Lamb Cutlets, Lettuce, Cherry Tomatoes, Spanish Onion, Goats Cheese, Lemon Dressing

CLASSIC CAESAR SALAD (Chicken \$6) \$22

Cos Lettuce Tossed With Pesto Croutons Shaved Parmesan House Made Caesar Dressing, Boiled Egg, Anchovies And Crispy Pancetta

SECONDI

COTOLETTA \$32

Veal Schnitzel Medallions Served With Roquette And Warm Potato Salad

SCALOPPINE \$35

Bobby Veal Scaloppine In Vino Bianco Served With Mushrooms & Broccolini

EYE FILLET (Allow 25 Mins For Well Done) \$39

220G Grass Fed Eye Fillet Served With Kifler Potatoes And Green Peppercorn Sauce

RIB EYE (Allow 25 Mins For Well Done) \$35

350G Rib Eye Grass Fed, Served With Kifler Potatoes And Mushroom Sauce

PESCE (Daily Market Fresh Fish) \$M/P

CONTORNI

Chips With Sea Salt \$8

Broccolini With Shaved Almonds \$9

Kifler Potatoes With Rosemary And Garlic \$9

Green Beans And Baby Carrots \$9

Insalata (Mixed Leaf Salad) \$8

Rucola (Roquette Salad) \$9

Spinach (Baby Spinach, Pine Nuts And Basil Pesto) \$9

BAMBINI

Pizza Margherita \$15

Pizza Ham And Cheese \$15

Pasta Bolognese \$15

Pasta Napoli \$15

Calamari And Chips \$15



No Split Bills.

PASTA E RISO

GNOCCHI DELLA CASA \$24

Home Made Potato Gnocchi, Rich Tomato Sugo, Mozzarella Di Bufala, Fresh Basil

GNOCCHI PORCINI \$27

Home Made Potato Gnocchi, Porcini Mushrooms, Thyme, Parmigiano, Cream With Crispy Pancetta

GNOCCHI CON PESTO \$24

Home Made Potato Gnocchi, Basil Pesto, Organic Chick Peas, Topped With Shaved Parmesan

SPAGHETTI CARBONARA \$25

Guanciale (Pork Cheek), Egg, Parmigiano, Cream, Cracked Black Pepper

FETTUCCHINE BOLOGNESE \$23

Traditional Bolognese Sugo

SPAGHETTI POLPETTE \$25

Home Made Slow Cooked Beef Meat Balls Served In Napoli Sugo

RIGATONI ALL' AMATRICIANA \$26

Guanciale (Pork Cheek), Onion, Basil, Garlic And Fresh Chilli In Tomato Sugo

CHEFS VEGAN FILLED PASTA \$28

Ask Wait Staff For This Weeks Special

FETTUCCHINE BEEF RAGU \$26

8 Hour Braised Grass Fed Beef With Carrots Celery, Onion, Peas And Fresh Herbs

SPAGHETTI DI MARE \$35

King Prawns, Scallops, Calamari, Mussels, Vongole, Fresh Chilli, White Wine, Garlic & Olive Oil

RISOTTO DI FUNGHI E POLLO \$27

Arborio Risotto With Mushroom, Chicken, Spinach And Shaved Parmesan

RISOTTO CON ZUCCA \$26

Arborio Risotto With Roast Pumpkin, Spinach, Pine Nuts And Shaved Parmesan



Pizza Napoletana

AT MOZZARELLA BAR WE PRIDE OURSELVES ON DELIVERING TO YOU THE "ORIGINAL" PIZZA EXPERIENCE. NAPOLETAN STYLE PIZZA ORIGINATED IN 1889 IN CAPODIMONTE, NAPOLI, ITALY AND HAD CERTAIN CHARACTERISTICS WHICH WE STAND BY. THE DOUGH MUST BE SOFT & PLIABLE WITH A MOIST CENTRE AND A "CORNICIONE" (CRUST) THAT IS LIGHT AND FLUFFY AND SHOULD BE FOLDED WHEN YOU EAT IT. OUR PIZZA IS COOKED IN A WOOD FIRED OVEN FOR 60 TO 90 SECONDS AT 400-450 DEGREES.

PIZZA ROSSA (Red Base)

MARGHERITA (Traditional) \$21

San Marzano Tomato, Fior Di Latte, Basil, Parmesan Cheese

MARGHERITA VERACE \$24

San Marzano Tomato, Fresh Mozzarella Di Bufala, Fresh Basil

MARINARA (Contain's No Seafood) \$18

San Marzano Tomato, Garlic, Oregano

NAPOLI \$22

San Marzano Tomato, Fior Di Latte, Olives, Anchovies, Oregano

ROMANA \$23

San Marzano Tomato, Fior Di Latte, Hot Salami, Roquette

REGGIO \$24

San Marzano Tomato, Fior Di Latte, Ham, Mushrooms, Olives And Artichokes

3 PORCELLINI (3 Little Pigs) \$23

San Marzano Tomato, Fior Di Latte, Ham, Hot Salami, Salsicce

LA CALABRISSELLA \$24

San Marzano Tomato, Fior Di Latte, N'Duja Calabrese (Very Hot Salami Paste), Hot Salami, Olives, Oregano

PARMA \$27

San Marzano Tomato, Fior Di Latte, Prosciutto Crudo D.O.P 24 Months, Roquette And Shaved Parmesan

POSITANO \$23

San Marzano Tomato, Fior Di Latte, Hot Salami, Goats Cheese, Pesto

MESSINA \$32

San Marzano Tomato, Fior Di Latte, Mussels, King Prawns, Scallops, Calamari, Vongole, Roquette

PIZZA IN BIANCO (White Base)

VENEZIANO \$24

Pizza In Bianco, Fior Di Latte, Roasted Pumpkin, Zucchini, Goats Cheese, Roquette, Toasted Pine Nuts

TARANTO \$23

Pizza In Bianco, Fior Di Latte With Fennel Sausage, N'Duja, Spanish Onion And Goats Cheese

CAMPANIA \$23

Pizza In Bianco, Fior Di Latte, Porcini And Button Mushrooms, Rosemary, Pancetta And Truffle Oil

ORTOLANA \$23

Pizza In Bianco, Fior Di Latte, Eggplant, Capsicum, Zucchini, Fresh Basil And Shaved Parmesan

Gluten Free Pizza Bases \$6

Gluten Free Gnocchi \$5

Gluten Free Penne \$5

Vegan Cheese Available \$4

DOLCI



DIGESTIVE

NUTELLA COCKTAIL (Signature Cocktail)	18
Vodka, Frangelico, Baileys, Milk, Nutella And Coconut	
ESPRESSO MARTINI	15
Vodka, Kahlua, Cointreau, espresso	
GRAPPA	8
AVERNA	8
AMARO MONTENEGRO	8
LIMONCELLO	6
KAHLUA (15ml) LATTE	7
FRANGELICO (15ml) LATTE	7
BAILEYS (15ml) LATTE	7
AFFOGATO	7
Affogato - Baileys (30ml)	10
- Frangelico (30ml)	10
- Kahlua (30ml)	10

COFFEE (Veneziano Coffee Roasters)	
Latte, Cappuccino, Flat White, Long Black, Long Mac	4
Espresso, Short Mac	3.5
Mocha	4.2
Chai Latte, Hot Chocolate	4.5
TEA	
English breakfast, Supreme Earl Grey, Peppermint,	
Honey Dew, Green, Chamomile, Lemon Grass & Ginger	4.5

DOLCI

ZEPPOLE	16
Traditional Italian Donuts, Sultanas, Cinnamon Sugar, Pistacchio Gelato	
CREME BRULEE	16
Vanilla Bean Custard, Burnt Sugar, Strawberries	
TIRAMISU	14
Espresso, Marscarpone Cream & Coco Powder	
NUTELLA CREPES	16
Nutella Crepes, Strawberries, Pistacchio, Vanilla Bean Gelato	
VEGAN NUTELLA RAVIOLI (until sold out)	18
Home Made Nutella Pockets Served With Vanilla Bean Coconut Gelato	
NUTELLA CALZONE	18
Nutella, Strawberries, Served With Vanilla Bean Gelato	
NUTELLA PIZZA (6 Slices)	20
Nutella Base Topped With Fresh Strawberries And Vanilla Bean Gelato	
CANNOLI	5
Ricotta Cannoli, Cinnamon, Pistacchio	
VEGAN CANNOLI	7
Hazelnut Vegan Chocolate, Pistacchio	

