

ASSAGGI

MOZZARELLA BAR ANTIPASTO	\$24 2pp/\$40 4pp
Local Mozzarella, Cured Salumi, Mixed olives, Marinated Vegetables & Pane Di Casa	
BURRATA	\$14
Mozzarella Di Bufala “Money Bag”, Pesto & Pane Di Casa	
BRUSCHETTA	\$12
Roma Tomatoes, Mozzarella Di Bufala, Spanish Onion, Fresh Basil	
POLPETTE DELLA NONNA	\$16
Italian Beef Meatballs Slow Cooked In Sugo with Pane Di Casa	
EGGPLANT PARMIGIANA	\$16
Oven Baked Eggplant Parmigiana, Mozzarella, Rich Sugo, Basil & Parmigiano	
CALAMARI FRITTI	E \$18 M \$27
Lightly dusted and fried, lemon rocket, lemon mayonnaise	
GAMBERI L’AGLIO	\$16
Pan Seared King Prawns, Garlic, Chilli, Olive Oil & Fresh Parsley	
ARANCINI SICILIANI	\$14
Sicilian Rice Balls, Peas, Bolognese Sugo, Mozzarella Di Bufala	
EGGPLANT & ZUCCHINI CHIPS	\$15
Crumbed & Fried Homemade Zucchini & Eggplant Chips with a side of zesty Lemon Mayonnaise	
PANE AL FORNO	\$10
Wood fired focaccia with Garlic & Herbs	
Pasta E Riso	
GNOCCHI DELLA CASA	\$22
Home-made Potato Gnocchi, Rich Tomato Sugo, Mozzarella Di Bufala, Fresh Basil	
GNOCCHI PORCINI	\$26
Homemade Potato Gnocchi, Porcini Mushrooms, Thyme, Parmigiano, Cream topped with Crispy Pancetta	
GNOCCHI BOLOGNESE	\$22
Home made potato gnocchi with traditional bolognese sugo	
MAFALDINE SALSICCE	\$24
Ribbon Papardelle, Pork Sausage Ragu, Piselli, Sugo	
FILEI POLPETTE	\$25
Homestyle Maccheroni Calabrese & Italian Beef Meatballs in rich tomato sugo	
SPAGHETTI CARBONARA	\$23
Guanciale (pork cheek), Egg, Parmigiano, Cream & cracked black pepper	
RAVIOLI SPINACH & RICOTTA	\$25
Tossed in a Rose’ sugo, Fresh Parsley topped with Ricotta Fresca	
SPAGHETTI DI MARE	\$32
Prawns, Scallops, Calamari, Mussels, Vongole, Olive Oil, Garlic, Chilli, Parsley	
SPAGHETTI PESCATORE	\$32
Prawns, Scallops, Calamari, Mussels, Vongole, Garlic, Chilli, Parsley tossed in rich napoli sugo	
RISOTTO DI FUNGHI	\$23
Mushroom Risotto with Chicken, Baby Spinach, Cherry Tomatoes	
RISOTTO PRAWN & CALAMARI	\$29
Pan seared Prawns & Calamari with cherry tomatoes, spinach and a hint of lemon zest	

PIZZA NAPOLETANA



At Mozzarella Bar we pride ourselves on delivering to you the “original” pizza experience. Neapolitan 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. Buon Appetito

AGLIO	\$15
Garlic, Oregano, with Fior Di Latte	
MARINARA	\$18
San Marzano Tomato, Garlic, Oregano, Olive Oil	
MARGHERITA	\$20
San Marzano Tomato, Mozzarella Di Bufala, Basil	
NAPOLI	\$21
San Marzano Tomato, Fior Di Latte, Anchovies, Olives, Chilli, Oregano	
MESSINA FRUTTI DI MARE	\$29
San Marzano Tomato, Fior Di Latte, Mussels, Prawns, Scallops, Calamari, Vongole, Rocket	
PARMA	\$24
San Marzano Tomato, Mozzarella Di Bufala, Prosciutto Crudo, Rocket and balsamic glaze	
POSITANO	\$23
San Marzano Tomato, Fior Di Latte, Hot Salami, Goats Cheese & Pesto	
REGGIO	\$22
San Marzano Tomato, Fior Di latte, Ham, Mushrooms, Olives	
VENEZIANO	\$23
Pizza in Bianco, Fior Di Latte, Roasted Pumpkin & Zucchini, Caramelised Onion, Goats Cheese, Rocket, Toasted Pine nuts	
CATANZARO	\$22
Pizza In Bianco, Fior Di Latte, Hot Salami, Mushrooms, Olives, Chilli	
PALERMO	\$24
San Marzano Tomato, Fior Di Latte, Salsicce, Friarelli (wild broccoli)	
3 PORCELLINI (3 little Pigs)	\$23
San Marzano Tomato, Fior Di Latte, Ham, Hot salami, Salsicce	
SICILIANA	\$26
San Marzano Tomato, Fior Di Latte, King Prawns, Capers, Olives & Oregano	
ROMANA	\$21
San Marzano Tomato, Fior Di Latte, Hot Salami, Rocket	
LIPARI	\$23
Pizza In Bianco, Fior Di Latte, Porcini Mushrooms, Caramelised Onion, Sliced Potatoes	

Gluten Free Pizza Base Also Available (Add \$5)

“We do it for the love of Pizza...”

INSALATE

POLLO	\$23
Char grilled Chicken Tenderloins, Mesculin Lettuce, Cherry Tomatoes, Spanish Onion, Cucumber, Crispy Pancetta, Balsamic Vinegarette	
CALAMARI	\$23
Grilled Calamari, Cucumber, Cherry Tomatoes, Pine nuts, Zesty Lemon Vinegarette	
CAPRESE	\$16
Plum Roma Tomatoes, Mozzarella Di Bufala, Basil, Olive Oil & balsamic glaze	
SECONDI	
COTOLETTA	\$29
Veal Schnitzel, Served With Italian Ciambotta (pan tossed vegies & potatoes)	
AGNELLO	\$32
Char Grilled Lamb Cutlets Kipfler Potatoes and Caponata	
EYE FILLET	\$34
250g grass fed Eye Fillet on Pan tossed green beans & Baby Carrots, kipfler potatoes, green peppercorn sauce	
SCALOPPINE	\$31
Veal Scaloppine in Vino Bianco with Broccolini & kipfler potatoes	
PESCE	\$M/P
Daily Fresh Market Fish	
CONTORNI	
Chips	\$8
Green Beans & baby carrots	\$10
Broccolini	\$9
Insalata	\$7
DOLCI	
ZEPPOLE	\$15
Italian Doughnuts, Cinnamon Sugar, Sultanas, pistacchio gelato	
PANNACOTTA DEL GIORNO	\$12
Ask our staff for todays Pannacotta	
RICOTTA DOUGHNUTS	\$18
Italian Doughnuts filled with sweet ricotta, orange zest& dark chocolate served with vanilla bean ice cream	
CANNOLI SICILIANI	\$4 ea
Homemade Ricotta Cannoli, Pistacchio, Glazed Cherries	
TIRAMISU	\$12
Espresso, Mascarpone, Strega, Kahlua	
CREPES ALLA NUTELLA	\$12
Nutella Crepes, Crushed Pistachio, Vanilla Bean Ice Cream	
CREPES ALLA RICOTTA	\$15
Ricotta crepes, lemon sugar syrup and coconut	
CALZONE ALLA NUTELLA	\$15
Hot Nutella Pizza Pocket, Vanilla Bean Ice-cream	

PUBLIC HOLIDAY SURCHARGE 10%

NO SPLIT BILLS ONE BILL PER TABLE