

INSALATE

Baby arugula, olive oil and red wine vinegar dressing topped with shaved Parmigiano Reggiano and walnuts

12

Citrus and avocado salad with fennel and Gaeta olives, with a fresh mint dressing

13

Calamari, mussels and shrimp salad, over organic frisee, arugula and oven-dried cherry tomatoes, with extra virgin olive oil, lemon and parsley dressing

19

Warm organic *farro* salad with roasted vegetables and burrata Pugliese

18

PANINI

Prosciutto San Daniele, robiola cheese and grilled eggplant on ciabatta bread

15

Artisanal whole wheat bread with pounded chicken cutlet, braised greens and mustard mayo sauce

20

Ciabatta bread with oven roasted cherry tomatoes, broccoli rabe and robiola cheese

16

Bresaola with sweet gorgonzola and arugula on baguette

16

Buffalo mozzarella and tomatoes scented with organic basil on ciabatta bread

14

PASTE

"Lasagna al forno," oven-baked lasagna of the day

19

"Ravioli del giorno," homemade ravioli of the day

19

Classic fresh fettuccine alla Bolognese

20

FRIGGITORIA

"*Arancini di riso*," fried rice balls with veal, peas and mozzarella

14

"*Calamari fritti*" with spicy tomato sauce

14

Fried zucchini

13

Please contact our Catering Department for your next event at www.mozzarellaevino.com. We also deliver to your home or office, via grubhub.com, seamless.com or just give us a ring!

Viva la mozzarella!

ZUPPE

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

15

"Minestrone di verdure invernali" Celery, carrots, leeks, squash, cabbage and dried legumes

16

ANTIPASTI

Eggplant "parmigiana" with smoked provola and slow-cooked tomato sauce

16

Traditional *Sicilian "caponata"* of eggplant, sweet peppers, black olives and capers

14

Burrata Pugliese scented with basil oil served with cherry tomatoes and toasted bread

16

Buffalo mozzarella roll filled with roasted peppers served with baby arugula

17

Buffalo mozzarella roll filled with prosciutto San Daniele with a light pesto sauce served with baby arugula

17

Bresaola with Parmigiano Reggiano

16

Buffalo mozzarella served with cherry tomatoes and grilled eggplant salad

16

Prosciutto di Parma with Parmigiano Reggiano

16

Prosciutto di Parma with smoked mozzarella and grilled zucchini

16

Classic tasting of Buffalo mozzarella,

buffalo provola and burrata served with cherry tomatoes

21

PESCE & CARNE

Oven roasted Scottish salmon served with organic greens

23

Breaded chicken breast filled with prosciutto, fontina cheese and eggplant, over mashed potatoes

23

"*Polpette di carne*" Homemade meatballs with tomato sauce
15 / appetizer 20 / main course

Slow braised beef, in a red wine and organic tomato sauce, served over mashed potatoes

26

AFFETTATI & FORMAGGI

Rustic board of our cheeses and/or salumi, served with fresh fruits, spicy fruit mustard and pumpernickel raisin bread.

From the selection bellow, please choose ...

two / 10

three / 14

four / 17

FROM OUR DRY-AGING ROOM

Assortment of our "salumi"

Mortadella con Pistacchio / Bologna

Made of finely hashed or ground, heat-cured pork, flavored with spices (including whole or ground black pepper) and pistacchio.

Prosciutto San Daniele / Friuli-Venezia Giulia.

High quality pig's legs, sea salt cured and low temperature, aged for 24 months.

Prosciutto di Parma / Parma, Emilia-Romagna.

Dry-cured ham served uncooked, known as prosciutto crudo di Parma is made from larger locally raised pigs.

Bresaola / Valtellina, Lombardy. Major exception to the all-pork world of salumi, Bresaola is made from beef in the Valtellina area mixed with salt, pepper, laurel and cloves before being allowed to age for about three months, creating a dark red and low fat meat.

Speck / North Alto Adige border with Austria. Spices and salt-cured and wood smoked ham, aged for months to produce a smoky and slightly spicy product with a distinct pink/red interior with a small amount of fat.

Salamini alla Cacciatora / Hunter style cured sausage, a traditionally peasant air-dried sausage made from ground pork and spices.

Sopressata / Veneto. Blend of hog's shoulder and leg, as well as red wine, salt and a spice mix, encased and aged up to a year.

Culatello / This exquisite salt cured specialty is aged for a year, then it's outer skin is scraped away and the meat is moistened and massaged by a wine soaked cloth.

FROM OUR FORMAGGERIA

Selection of Italian cheeses

Parmigiano Reggiano / Parma, Reggio Emilia.

No additives, no machinery, no gimmicks, just sweet, fresh milk in its pristine state, plus nature's own good time (aged from 18 to 36 months.)

Pecorino Toscano / Tuscany. Prepared with full cream, pasteurized sheep's milk, often by farm-based cheese producers to create a firm-textured sharp taste cheese.

Fiore Sardo / Sardinia. Firm sheep milk cheese, also known as Pecorino Sardo.

Buffalo Ricotta with chestnut honey / Cilento, Campania. The king of ricottas this cheese has a subtle fresh flavor that is light yet rich. Ricotta is made only from the Buffalo's whey, the liquid part of milk that is a by-product of cheese making. When cooked, the protein particles in the whey fuse together to create the characteristic curd of ricotta, which means, "recooked."

Asiago D'Alleva / Northwest of Venice. A light beige cheese, from raw cow's milk, aged over 90 days, and peppered with small holes, Asiago d'Alleva has a slightly fruity flavor and an engaging aroma.

Provolone picante / Campania. Made from raw cow's milk, aged over 9 months, it is sharp in taste and it can be thought of as Mozzarella's older brother.

Buffalo caciocavallo / Campania. Caciocavallo earns its name, literally 'cheese on horseback', from the way duos of gourd-shaped rounds are rope-bound and slung over a wooden board to drain and age. Deep, earthy and complex buffalo cheese.

Taleggio / Lombardy. Cow's milk cheese with a thin crust and a strong aroma, but mild with an unusual fruity tang inner flavor.

DOLCI DELLA CASA

13

Torta di mascarpone "tiramisu" style

Vanilla panna cotta with strawberries

Chocolate cake filled with Sicilian orange compote

Carrot cake topped with robiola cheese and mascarpone mousse

Seasonal fruit tart on vanilla custard

Artisanal Italian gelati and sorbetti

MOZZARELLA & VINO

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Open Daily 11:30 AM – 10 PM