

## INSALATE

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

13

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

14

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

20

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

19

Herb marinated grilled chicken breast with seasonal organic salad

22

## ANTIPASTI

Eggplant “parmigiana” with smoked provola and slow-cooked tomato sauce

18

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

16

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

17

Buffalo mozzarella roll filled with roasted peppers served with baby arugula

18

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

18

Bresaola with Parmigiano Reggiano

17

Buffalo mozzarella served with cherry tomatoes and grilled eggplant salad

17

Prosciutto di Parma with Parmigiano Reggiano

17

Prosciutto di Parma with smoked mozzarella and grilled zucchini

17

Classic tasting of Buffalo mozzarella, buffalo provola and burrata served with cherry tomatoes

22

## FRIGGITORIA

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

15

“*Calamari fritti*” with spicy tomato sauce

15

Fried zucchini

14

## PANINI

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

16

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

17

*Bresaola* with sweet gorgonzola and arugula on baguette

16

Buffalo mozzarella and tomatoes scented with organic basil on ciabatta bread

16

## PASTE

“Lasagna al forno,” oven-baked lasagna of the day

20

“Ravioli del giorno,” homemade ravioli of the day

20

Classic fresh fettuccine with fresh plum tomatoes and basil

21

## ZUPPE

Chilled gazpacho of fresh summer vegetables

16

Traditional “Stracciatella” with spinach, egg drop and Parmigiano Reggiano

16

“Minestra estiva di verdure” Celery, carrots, leeks, squash and dried legumes

17

## PESCE & CARNE

Lightly sautéed Scottish salmon scented with thyme served with haricot vert

24

“*Vitello tonnato*” Thin sliced roasted veal round topped with a creamy sauce of Sicilian tuna, anchovies and capers, over a bed of crispy salad

26

“*Cima Genovese*” Veal roulade filed with prosciutto, peas, eggs and pecorino cheese, served room temperature with organic salad with *salsa verde*

28

“*Polpette di carne*” Homemade meatballs with tomato sauce

16 / appetizer 22 / main course

“*Provola Burger*” All natural Colorado wagyu beef burger, topped with smoked provola, served with local tomatoes and French fries

23

## 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** / 12

**three** / 15

**four** / 18

## 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, know 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 know 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'Allevo** / Northwest of Venice. A light beige cheese, from raw cow's milk, aged over 90 days, and peppered with small holes, Asiago d'Allevo 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

14

*Torta di mascarpone* "tiramisu" style

White chocolate mousse with organic strawberries

Carrot cake topped with robiola cheese and mascarpone mousse

Seasonal fruit tart on vanilla custard

Artisanal Italian gelati and sorbetti

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**Viva la mozzarella!**

### MOZZARELLA & VINO

33 West 54th Street New York

T (646) 692-8849 [www.mozzarellaevino.com](http://www.mozzarellaevino.com)

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