



Group Dining & Private Events

Mozza is an expression of Nancy Silverton's unique aesthetic and approach to cooking: focused but not fussy, straightforward, and always uncompromising

-Price Per Guest-

Package #1 - \$115 USD plus tax

Select two Antipasti, Primi, Secondi, Contorni, Dolci

Package # 2 - \$155 USD plus tax

Select two Antipasti, Primi, Pizza, Secondi, Contorni, Dolci

Package #3 - \$175 USD plus tax

Select three Antipasti, Primi, Pizza, Secondi, Contorni, Dolci

Moza Family Style Dinner Menu

All alcoholic and non-alcoholic beverages are charged on consumption.

-Antipasti-

Please select according to package

Moza caprese, burrata, oven dried tomatoes & basil pesto *(vegetarian)*

Nancy's chopped salad

Affettati misti & fett'unta *(chef's selection of cured meats)*

Shaved brussels sprouts, mint, almonds & pecorino *(vegetarian)*

Spacca Caesar, cauliflower, little gem & anchovy

Fresh mozzarella or burrata & prosciutto di Parma

Grilled octopus, puree & fried ceci

Meatballs al forno, toasted baguette & herb butter

Little gem lettuce, lemon vinaigrette & fine herbs

-Primi-

Please select according to package

Orecchiette, sausage & Swiss chard

Fonduta ravioli, 25yrs aceto balsamico

tradizionale di modena (vegetarian)

Garganelli, sauce of your choice:

Pomodoro - Oxtail Ragu - Bolognese

Gnocchi, sauce of your choice:

Pomodoro - Oxtail Ragu - Bolognese

Agnolotti, butter & sage

Radiatore, peperonata & squash blossoms

Tortellini, crema di parmigiano

-Pizza-

Please select according to package

Funghi misti, fontina & thyme (vegetarian)

Bianca, fontina, sottocenere cheese & sage (vegetarian)

Margherita, mozzarella, tomato & basil (vegetarian)

Fennel sausage, panna, mozzarella, red onions & scallions

Soppressata salame, tomato, mozzarella & Fresno chile

Tomato, Sicilian oregano & extra virgin olive oil (vegan)

-Secondi-

Please select according to package

Tomahawk porkchop, fennel pollen

Beef brasato al Barolo, mashed potatoes & horseradish gremolata

Grilled lamb chops, spiced tahini, broccolini & za'atar

Porcini-rubbed bone-in ribeye, fried potatoes & rosemary

Seabass spiedini, insalata di fregola Sarda

Whole roasted eggplant, ceci pure & zhug (vegan)

Whole roasted cauliflower, sunflower seeds, herbs,
green onion & creme fraiche (vegetarian)

-Contorni-

Please select according to package

Mashed potatoes (vegetarian)

Grilled broccolini di cicco, garlic, lemon vinaigrette (vegan)

Roasted tomatoes, thyme, garlic & breadcrumbs (vegetarian)

Roasted cauliflower, red onion, yogurt & mint (vegetarian)

Rosemary fried potatoes (vegetarian)

Insalata mista, radish, cucumber & fresh herbs (vegan)

Asparagus al cartoccio, butter, mint & parmigiano reggiano

-Dolci-

Please select according to package

Seasonal gelato pie

Chef's selection housemade gelato & sorbetto

Butterscotch budino, caramel sauce, creme fraiche, maldon sea salt

Nancys chocolate chip cookies

Manzke's oatmeal raisin cookie (Gluten Free)

Seasonal Crostata, creme fraiche & seasonal fruit

Fruit plate, seasonal fruit & nuts

Pavlova, berry compote & lemon curd (Gluten Free)

Lemon posset, 25yrs aceto balsamico tradizionale di Modena * (Gluten Free)

* 7 USD Upcharge

Mozza Bar

-On Consumption-

VODKA: *Tito's, Ketel one, Grey goose, Belvedere*

TEQUILA: *Arete reposado, Cp73 joven, Don Julio blanco, Cascahuin blanco, Siete leguas reposado,Codigo 1530 reposado, Cascahuin tahona blanco, Don Julio 70 añejo cristalino, Don julio reposado, Siete leguas blanco, Codigo 1530 rose, Santanera blanco, Don Julio añejo*

MEZCAL: *La union, La costumbre, Cuish espadín, Gracias a dios espadín, Gracias a dios madre cuishe, Gracias a dios tobalá, Cuish tepextate*

GIN: *Tanqueray 10, Bombay saphire, Tanqueray flor de Sevilla, Gracias a dios, Hendricks, Botanist*

WHISKY: *Sierra norte amarillo, Johnny walker red label, Johnny walker black label, Sierra norte morado, Sierra norte blanco, Sierra norte negro, Abasolo, Bushmills black bush, Maker's mark, Jack Daniel's*

RUM: *Brugal blanco, Aconte 7 años, Zacapa 23*

BIRRA IN BOTTIGLIA: *Pacifico, Pacifico light, Modelo Negra, Modelo*

Premium Brands

-On Consumption-

VODKA: *Stolichnaya elite, Beluga*

TEQUILA: *Santanera orgánico batch piedra, Reserva de la familia extra añejo, Herradura selección suprema, Codigo 1530 extra añejo, Siete leguas de antaño, Rey sol extra añejo, Clase azul gold, Casa dragones blanco, Don Julio 1942 añejo, Casa dragones añejo, Casa dragones joven, Clase azul reposado, Clase azul ultra, Clase azul plata, Santanera añejo, Clase azul añejo, Sauza XA, 3,4,5 extra añejo*

MEZCAL: *Clase azul joven Durango, Clase azul joven Guerrero, El jolgorio arroqueño, El jolgorio pechuga, El jolgorio sierrudo, Tierra de acre tepeztate, Ramo de rosas tobala*

WHISKY: *Johnny walker gold label, Johnny walker blue label, Glenfiddich 15, Macallan 12 triple cask, Macallan 12 double cask, Talisker 10y, Templeton 6, Woodford reserve*

COGNAC: *Hennesy VSOP, Remy Martin VSOP, Remy Martin 1738, Remy Martin XO*

GIN: *Monkey 47, Tanqueray 10, Hendrick's, Materia botanist*

RUM: *Zacapa XO, Zacapa 23, Matusalem gran reserva, 1888 Brugal*

BIRRA IN BOTTIGLIA: *Santanera lager, Santanera IPA session, Baja Brewing surfa lager, Baja Brewing cabotella blon ale, Baja Brewing peyote, Heineken 00*

Additional -Tray pass-

\$ 30 USD plus tax
Price per guest

All alcoholic and non-alcoholic beverages are charged on consumption.

Please select four

Fontina, wrapped in prosciutto

Ricotta & peperonata crostini

Roasted peppers & tuna, marinated sweet peppers & arugula

Burrata, oven dried tomato & basil (vegetarian)

Grilled lamb chops, "Scottadita", mint yogurt

Grissini, wrapped in prosciutto & truffle butter

Yellowtail crudo, chile & lime vinaigrette

Mini meatballs al forno

Arancini alla bolognese

Arancini, peas (vegetarian)

White beans alla Toscana, saba & thyme (vegan)

Handcut potato chips, caviar, creme fraiche, egg, red onion & chives *

* \$7 USD Upcharge

Cocktails -On Consumption- Please select two

Moza mezcailita, lime, grapefruit, hibiscus pire, salt

Moza Negroni, Gracias a Dios gin, campari, punt e mes

Sculaccione, tequila, campari, lime, grapefruit, agave syrup

Il Gladio, tequila, passion fruit, strawberry, cranberry, lime & tajin

Sicilian Lemonade, Averna amaro, lemon, bortolomiol prosecco

Fibonacci, abasolo whiskey, campari, cacao seed, formula antica