

INSALATE

Baby arugula topped with shaved Parmigiano Reggiano on extra virgin olive oil and red wine vinegar dressing

14

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

15

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

21

Warm organic *farro* salad with roasted vegetables and *stracciatella di bufala*

21

ANTIPASTI & ZUPPE

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

19

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

17

Bresaola with Parmigiano Reggiano

18

Prosciutto di Parma with smoked mozzarella

18

Borlotti beans soup scented with prosciutto

18

Zuppa del Giorno

17

FRIGGITORIA

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

16

“*Calamari fritti*” with spicy tomato sauce

17

Fried zucchini

15

PANINI

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

17

Artisanal whole wheat bread with Milanese chicken cutlet and organic tomato

20

Bresaola with shaved Parmigiano Reggiano and arugula on baguette

17

Buffalo mozzarella and tomato scented with organic basil on ciabatta bread

17

MOZZARELLA STATION

Buffalo mozzarella roll filled with roasted peppers served with baby arugula

19

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

19

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

18

“*Insalata Caprese*”

Buffalo mozzarella, cherry tomatoes and organic basil

18

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

23

PRIMI

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

21

Spaghetti chitarra in cherry tomato and basil sauce

20

Homemade tagliatelle with Bolognese style beef ragù

23

“*Ravioli del Giorno*,” homemade ravioli of the day

21

SECONDI

Poached Scottish salmon with fresh thyme served with sautéed Brussels sprouts

26

Bites of braised veal and wild mushrooms served over mashed potatoes

30

30

“*Polpette di carne*”

Homemade meatballs with tomato sauce

17 / appetizer

23 / main course

Slow-cooked beef spare ribs in red wine sauce served over mashed potatoes

28

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

24

TAVOLA RUSTICA

Board of Italian cheeses and/or cured meats served with fresh fruits, spicy fruit mustard and pumpernickel raisin bread.

Perfect to accompany your wine or for a convivial experience! Affettati and formaggi selection may vary according to market availability.

two / 14

three / 17

four / 20

ASSORTMENT OF AFFETATI

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 its outer skin is scraped away and the meat is moistened and massaged by a wine soaked cloth.

SELECTION OF FORMAGGI

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'Allevio / Northwest of Venice. A light beige cheese,

from raw cow's milk, aged over 90 days, and peppered with small holes, Asiago d'Allevio 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

15

Apple and walnut tart with gelato alla vaniglia

Torta di mascarpone "tiramisu" style

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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We deliver to your home or office via Grubhub, Seamless, UberEats or just give us a ring!

Please contact our Catering Department for your next event at www.mozzarellaevino.com.

Viva la mozzarella!