

PASTA E RISO

GNOCCHI DELLA CASA (VG)	\$27
Homemade Potato Gnocchi, Rich Tomato Sugo, Mozzarella Cheese, Fresh Basil	
GNOCCHI PORCINI	\$30
Homemade Potato Gnocchi, Porcini Mushrooms, Thyme, Parmigiano, Cream w Crispy Pancetta	
RAVIOLI SPINACH & RICOTTA (VG)	\$28
Served in a rose sauce topped with fresh herbs	
TORTELLINI ALLA PANNA	\$28
Beef tortellini cooked in a creamy mushroom and spring onion sauce	
SPAGHETTI BOLOGNESE	\$27
Grass fed Beef Bolognese Sugo w parmesan cheese	
SPAGHETTI CARBONARA	\$29
Guanciale (Pork Cheek), Egg, Parmesan, Cream, Cracked Black Pepper	
RIGATONI POLPETTE	\$29
Homemade Slow Cooked Beef Meat Balls Served In Napoli Sugo topped w parmesan cheese	
RIGATONI MATRICIANA (add Buratta \$8)	\$29
Guanciale (pork cheek), chilli, cooked in napoli sauce	
RIGATONI VERDURE (VG)	\$28
Pumpkin, zucchini, eggplant, roquette tossed through E.V.O.	
SPAGHETTI DI MARE Signature	\$45
King Prawns, Scallops, Calamari, Mussels, Vongole, Chilli, White Wine, Garlic & Olive Oil (also in Rossa)	
PASTA MISTA (perfect for sharing)	\$75
Selection of 3 main pastas's of your choice (excluding seafood)	
RISOTTO CHICKEN & MUSHROOM (GF)	\$32
Arborio Rice with button mushrooms, tender chicken breast served with shaved parmesan cheese	
RISOTTO VERDURE (GF)(VG)	\$30
Arborio rice with Pumpkin, zucchini, eggplant, roquette & napoli sauce (Add Chicken \$6)	



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

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.

PIZZA ROSSA (Red Base)

MARGHERITA (Traditional) (VG)	\$22
San Marzano Tomato, Mozzarella Cheese, Basil, Parmesan Cheese	
MARGHERITA VERACE (VG)	\$26
San Marzano Tomato, Fresh Mozzarella Di Bufala, Fresh Basil	
NAPOLI	\$23
San Marzano Tomato, Mozzarella Cheese, Olives, Anchovies, Oregano	
ROMANA	\$24
San Marzano Tomato, Mozzarella Cheese, Hot Salami, Roquette	
REGGIO	\$26
San Marzano Tomato, Mozzarella Cheese, Ham, Mushrooms and Olives	
3 PORCELLINI (3 Little Pigs)	\$26
San Marzano Tomato, Mozzarella Cheese, Ham, Hot Salami, Pork Fennel Sausage Mince	
LA CALABRISSELLA	\$26
San Marzano Tomato, Mozzarella Cheese, N'duja Calabrese (Very Hot Salami Paste), Hot Salami, Olives, Oregano	
PARMA	\$29
San Marzano Tomato, Mozzarella Cheese, Prosciutto Crudo D.O.P 24 Months, Roquette & Shaved Parmesan	
MESSINA (seafood)	\$36
San Marzano Tomato, Mozzarella Cheese, Mussels, King Prawns, Scallops, Calamari, Vongole, Roquette	

PIZZA IN BIANCO (White Base)

NONNO PINO	\$29
Pizza in Bianco, Mozzarella Cheese, mushrooms, cooked prociutto, pesto, topped w fresh buffalo mozzarella, fresh roquette	
VENEZIANO (VG)	\$26
Pizza in Bianco, Mozzarella Cheese, Roasted Pumpkin, Zucchini, Goats Cheese, Roquette, Roasted Pine Nuts	
TARANTO	\$25
Pizza In Bianco, Mozzarella Cheese W Pork Fennel Sausage, Potato and N' Duja	
PASQUALE	\$25
Mozzarella cheese, shaved leg ham, potato, n'duja and garlic	
ORTOLANA (VG)	\$25
Pizza In Bianco, Mozzarella Cheese, Eggplant, Capsicum, Zucchini, Fresh Basil And Shaved Parmigiano	
QUATTRO FORMAGGI	\$28
Mozzarella Cheese, Goats cheese, Gorgonzola, Parmesan topped with fresh pear, roquette & balsamic	



Gluten Free Pizza Bases \$6
Gluten Free Pasta \$5
Vegan Options Available
Vegan Cheese Available \$4
NO SPLIT BILLS

ASSAGGI (Entrees)

MOZZARELLA BAR ANTIPASTO \$40

Local mozzarella cheese, a selection of cured salumi, served with pane di casa

CALAMARI FRITTI (GFO) \$35

Lightly Dusted And Fried Served With Garden salad & Home Made Tartare

BURRATA & PROSCIUTTO \$29

Mozzarella Di Bufala (Money Bag), Prosciutto Crudo D.O.P 24 Months, Fresh Basil, Pane Di Casa

POLPETTE DELLA MAMMA \$21

Slow Cooked Italian Beef Meatballs in Tomato Sugo w Pane Di Casa

ARANCINI DELLA CASA \$21

Italian Rice Balls, Piselli, Bolognese Sugo, Mozzarella Cheese

POLENTA CHIPS (VG) \$18

Topped with Parmesan & a side of Chilli Mayo

EGGPLANT CHIPS (VG) \$18

Homemade Crumbed Eggplant Chips Served With A Side Of Home Made Chilli Mayo

BELSAPORI MIXED OLIVES \$7

A Mixture Of Campania Grown Olives

BRUSCHETTA (per piece) \$8

Ripened Roma Tomatoes, Spanish Onion, Fresh Basil, Mozzarella cheese and Balsamic Glaze

PIZZA ALL' AGLIO \$12

Garlic, Oregano, Sea Salt

Garlic, Oregano, Mozzarella Cheese, Sea Salt \$15

Garlic, Rosemary, Olives, Sea Salt \$15

INSALATE (Salads)

POLLO \$33

Char grilled Chicken Tenderloins, Lettuce, Cherry Tomatoes, Cucumber, Spanish Onion, Crispy Pancetta, Balsamic Dressing

CALAMARI \$35

Grilled Calamari served on a bed of Lettuce, Cucumber, Cherry Tomatoes, Pine Nuts, tossed in a Lemon Dressing

AGNELLO (LAMB) \$39

Char grilled lamb outlets served with mixed greens, cucumber, onion, tomatoes, goats cheese with a lemon dressing

SECONDI (Mains)

SCALOPPINE \$45

Veal Scaloppine In Vino Bianco Served On A Bed Of Creamy Potato Mash Topped with Mushroom Sauce and a Side of Broccoli

ATLANTIC SALMON (GF) \$42

Pan seared, crispy skin fillet, served on a bed of potato mash with a side of zucchini and carrots topped with a lemon butter sauce

CHICKEN PARMIGIANA \$33

Freshly crumbed pan fried chicken breast, topped with mozzarella and parmesan cheese, fresh herbs & chips

SCOTCH FILLET (250gms MB 3/4+) \$65

Black angus fillet cooked to your liking served with broccoli, cauliflower, a side of fries and mushroom sauce

CONTORNI (Sides)

Fries with Sea Salt \$14

Insalata (side Salad) \$10

Broccoli and Cauliflower \$12

Broccoli and Carrots \$12

Rucola Salad w parmesan and pear \$12

Caprese Salad \$21

(Ripen tomatoes, mozzarella cheese basil balsamic)

BAMBINI (Kids under 12 y/o)

Pizza Margherita \$15

Pizza Ham & Cheese \$15

Pasta Bolognese \$15

Pasta Napoli \$15

Calamari & Chips \$15

Crumbed Chicken & Chips \$15



Attention customers with food allergies please be aware that our food is prepared fresh daily and may contain or come into contact with common allergens, such as dairy, eggs, wheat, soy bean, tree nuts, shell fish etc. While we take steps to minimise risks and safely handle the foods that contain potential allergens please be advised that cross contamination may occur. As factors beyond our reasonable control may alter the formulation of the food we serve, or manufacturers may change their formulation without our knowledge. Customer with any food allergies or other nutritional concerns are advised.