

PASTA E RISO

GNOCCHI DELLA CASA (VG)	\$28
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 AND RICOTTA (VG)	\$29
Served in creamy rose sauce, topped with fresh herbs	
FETTUCCHINE ALFREDO	\$32
Chicken, fettuccine pasta, cream, garlic, fresh herbs	
SPAGHETTI BOLOGNESE	\$28
Grass fed Beef Bolognese Sugo w parmesan cheese	
SPAGHETTI CARBONARA	\$29
Guanciale (Pork Cheek), Egg, Parmesan, Cream, Cracked Black Pepper	
RIGATONI POLPETTE	\$30
Homemade Slow Cooked Beef Meat Balls Served In Napoli Sugo topped w parmesan cheese	
RIGATONI MATRICIANA (add Burrata \$8)	\$29
Guanciale (pork cheek), chilli, cooked in napoli sauce	
LAMB RAGU	\$34
Slow cooked lamb in bianco with fettuccine pasta, garlic, fresh herbs, cheese	
SPAGHETTI DI MARE (ALSO IN ROSSA)	\$45
King Prawns, Scallops, Calamari, Mussels, Vongole, Chilli, White Wine, Garlic & Olive Oil	
RISOTTO SPINACH AND MUSHROOM	\$30
Arborio Rice with button mushrooms, Fresh baby spinach served with shaved parmesan	
RISOTTO CHICKEN AND MUSHROOM	\$32
Arborio rice with button mushrooms and chicken served with shaved parmesan	
RISOTTO GAMBERI	\$35
Arborio Rice with prawns, peas, chilli, fresh lemon and roquette	



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)	\$23
San Marzano Tomato, Mozzarella Cheese, Basil, Parmesan Cheese	
MARGHERITA VERACE (VG)	\$26
San Marzano Tomato, Mozzarella Di Bufala, Fresh Basil	
NAPOLI	\$24
San Marzano Tomato, Mozzarella Cheese, Olives, Anchovies, Oregano	
ROMANA	\$25
San Marzano Tomato, Mozzarella Cheese, Hot Salami, Roquette	
POSITANO	\$28
San Marzano tomatoes, mozzarella cheese, calabrese salami, goats cheese & pesto	
REGGIO	\$26
San Marzano Tomato, Mozzarella Cheese, Ham, Mushrooms and Olives	
3 PORCELLINI (3 Little Pigs)	\$28
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	\$30
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, Pine nuts	
EVELYN	\$26
Mozzarella cheese, garlic sauce, basil pesto, hot salami, coloured capsicum, olives	
TARTUFO	\$28
Pizza in Bianco, mozzarella cheese, Truffle Cream, Pancetta, Porcini Mushrooms, EV00	
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 \$5

Gluten Free Pasta \$3

Vegan Cheese Available \$4

NO SPLIT BILLS

15% surcharge applies on Public Holidays

ASSAGGI (Entrees)

MOZZARELLA BAR ANTIPASTO \$40

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

CALAMARI FRITTI (GFO) E \$24 M \$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 \$20

Italian Rice Balls, Piselli, Bolognese Sugo, Mozzarella Cheese

POLENTA CHIPS (VG) \$18

Topped with Parmesan & a side of Chilli Mayo

EGGPLANT CHIPS (VG) \$19

Homemade crumbled Eggplant chips served with 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, Rosemary, Olives, Sea Salt \$15

Garlic, Oregano, Mozzarella Cheese, Sea Salt \$16

INSALATE (Salads)

AGNELLO \$39

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

SECONDI (Mains)

SCALOPPINE Chicken \$36 Veal \$45

Veal or Chicken Scaloppine in vino bianco served on a bed of creamy potato mash topped with mushroom sauce and a side of fresh vegetables

LAMB SHANK \$39

Slow cooked lamb shank in red wine sauce served on bed of potato puree, baby carrots and broccolini

ATLANTIC SALMON (GF) \$42

Pan seared crispy skin fillet, potato mash, lemon pepper butter, fresh vegetables

CHICKEN PARMIGIANA \$35

Freshly crumbed pan fried chicken breast, topped with mozzarella and parmesan cheese, fresh herbs & chips (Add Ham \$4)

RIB EYE STEAK (400GMS) \$55

Rib Eye on bone, fresh vegetables, side of fries and mushroom sauce

LASAGNA \$32

Homemade made layered beef pasta with peas and Bechamel sauce

VEAL COTOLETTA \$42

Crumbed veal served with green salad and side of fries

CONTORNI (Sides)

Fries with Sea Salt \$13

Insalata (side Salad) \$11

Broccolini and Baby carrots \$13

Rucola Salad w parmesan and pear \$14

Caprese Salad \$20

(Ripen tomatoes, buffalo mozzarella cheese, balsamic glaze and fresh basil)

Side Ceasor Salad \$18

Romane lettuce, Caesar dressing, croutons, egg and anchovies

BAMBINI (Kids under 12 y/o)

Pizza Margherita \$16

Pizza Ham & Cheese \$16

Rigatoni Cream & Chicken \$16

Pasta Napoli/ Bolognese \$16

Calamari & Chips \$16

Crumbed Chicken & Chips \$16



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.