

FIXED PRICE MENU.

Groups of 9 or more must order the fixed price menu on Fri, Sat. \$49.

STARTERS.

Wood fired pizzichini. Garlic & herb or caramelised Calabrian chilli {V} 11

Locally grown mixed olives {V} 8

Toasted chickpeas, paprika salt {V} 7

Pizza dough crackers & veg dip {V} 13

Charred peppers, goats cheese, dill, lemon infused extra virgin olive oil {V} 14

Soft curd "burrata" mozzarella, sundried tomato & 'nduja pesto** 15

Calabrian spicy chilli sauce {V} 2

** Subject to availability

LOCAL GARDEN.

Roquette, shaved pear, parmigiano, balsamic, extra virgin olive oil {V} 11

Castelfranco radicchio, vincotto, buffalo mozzarella, citron dressing {V} 14

DESSERT.

{Gelato} seasonal sorbet & gelato {V} 9 {2 scoops}

{Tiramisu} savoiardi, mascarpone cream, espresso, Italian liquor {V} 15

{Nutella Pizzette} individual pizza base, hazelnut spread, strawberries, amaretti & coconut snow {V} 16

WOOD FIRED PIZZA. with crushed san marzano tomato.

Pizzas are approximately 32 cm in diameter & sliced into 6. 100% handmade. Baked in Canberra's only true Neapolitan wood-fired brick oven. Sorry no half/half. {V} = suitable for vegetarians or can be modified for plant only diet.

ADDITIONS: Vegetables - \$3.00. Meats - \$4.00. Chilli Sauce - \$2.00. Cheese \$3.00. Prosciutto or Buffalo Mozzarella \$6.00.

Margherita - fior di latte, basil, extra virgin olive oil-enrich with buratta or buffalo mozzarella + \$6 {V} 19

Salumi - salami, mozzarella, wild oregano 21

Cheese & Onion - provolone, mozzarella, onion, parsley, Calabrian chilli {V} 22

Marinara D.O.P - {no cheese}, crushed tomato, garlic, wild oregano, extra virgin olive oil {V} 19

Napoletana - black olives, premium anchovies, mozzarella, wild oregano 24

Famous Original - salami, olives, capsicum, onion, wild oregano, mozzarella 24

Joey's - ham, portobello mushroom, marinated artichokes, mozzarella 24

No.10. - prosciutto di parma, mozzarella, shaved parmigiano, black pepper, extra virgin olive oil 26

The Fun Guy - mushrooms, truffle oil, mozzarella, mixed herbs {V} 26

Ciro's Special {pizza of the week} - seasonal ingredients sourced from local gardens {V} 26

PIZZA BIANCA. white pizza, {no crushed tomato on base}.

Superfino - 'nduja salami {spicy}, olives, cherry tomatoes, mozzarella 26

Pancetta Bianca - pancetta, caramelised onion, mozzarella, roquette, herbs, extra virgin olive oil 26

Mo & Co - three cheeses', cracked pepper, extra virgin olive oil {V} 24

Napoli 88 - cherry tomatoes, buffalo mozzarella {uncooked}, parsley, sea salt, extra virgin olive oil {V} 25

Potato & Rosemary - sliced potato, herbs, mozzarella, sea salt, lemon infused extra virgin olive oil {V} 24

Emma {no cheese} - artichoke & white bean dip, zucchini, capers, dill, extra virgin olive oil {V} 26

{V} = suitable for vegetarians or can be modified for plant only diet.
Menu current as of August 2020. Subject to change.



MOZZARELLA & CO

WOOD FIRED PIZZA

MOZZARELLA & CO

PRODUZIONE ARTIGIANALE

ESTD. 2015

PIZZA

The meaning of the word "pizza" has been misunderstood and misrepresented over the years. Pizza only means one thing. It is Neapolitan—the word, the definition, the product. The word is a slang neapolitan pronunciation of the word "pita." The history of pizza possibly can be traced back to the very beginnings of man and fire. Certainly, the pizza eaten today in the backstreets of Napoli is linked directly to the flat bread baked in Pompeii 2,000 years ago. This said, the less is more philosophy of Mozzarella & Co ensures we stay true to the methods of the original custodians of traditional pizza. We hope you enjoy our interpretation of Neapolitan pizza.

THE OVEN

The oven is something very, very special. One of a kind and the only true Neapolitan wood fired oven in Australia. Constructed by a fourth generation family of master oven builders. It was crafted in the tradition of classic brick ovens, similar to the ones built in ancient neapolis 2,000 years ago. Hand built from 5000 kilograms of volcanic stone, terracotta, bricks & sand. It's capable of holding temperatures of over 900 degrees.

OUR DOUGH

Flour + Water + Salt. Naturally Leavened. Our artisan recipe was handed down from old school "pizzioli". The dough is left to ferment at ambient temperature for over 72 hours. This allows the dough to develop its unique flavour. We hand blend our own special mix of flours. A combination of the highest quality type 00 & stone milled type 1 flours. We add filtered water & mineralised Sicilian sea salt. Due to the nature of a naturally leavened product no two batches are the same. Enjoy the flavour nuisances.

WHAT IS PRODUZIONE ARTIGINALE?

'Produzione Artigianale' is the Italian term for identifying artisans of craft production. Using the term on a shop front signifies to the public the proprietors have a passion, continued dedication and commitment to solid traditions and quality product. At Mozzarella & Co we are committed to hand crafting everything. From our hand made ingredients, to our ceramic plates, we strive for to be as authentic as possible. It takes years of dedication to become a artisan, we are always learning & mastering our craft.

MASTER-CLASS + GIFTS

Our hand crafted ceramic plates are available to purchase. Hand made in Naples. We have a small range of sauces, flours and condiments available for sale. Take some Calabrian Chili sauce home today!! Want to learn more about the art behind wood fired pizza? Enrol in a private master class today. Ask staff for details.

QUOTES

"Canberra's Best Kept Secret! Off-the-grid pizza place servicing the closet thing to Neapolitan style pizza in Canberra." Tony Lo Terzo: proprietor of the Italian Place Braddon.

"Definetly Canberra's Coolest Space! Unlike any other place going around. Elevating casual dinning to a next level. Simplicity at its best." Matt Farah - Farah's Liqour Collective.

"The Superfino Pizza. One my top 3 pizza's in Australia. This is a must try! So simple yet so perfect." Pasquale - pizza hunter.



OUR VALUES

At Mozzarella & Co we believe food starts with something that can not be bought - that is the passion & love for honest food & artisan methods. We endeavor to source our ingredients in the true Italian way - local & in season where possible.

FINE PRINT

All allergies & intolerances must be brought to managements attention prior to ordering. Groups of 9 or more must order the fixed price menu on Fri, Sat. \$49. Cakeage \$2.00 per person. Neapolitan Pizza's are best consumed straight out of the oven. We recommend 1 pizza per person. Any alterations to pizza toppings are at the discretion of the Pizziolo. 1.5% Credit Card surcharge. Corkage \$2.00 per glass.

GROUP BOOKING & FUNCTIONS

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WINTER/SPRING 2020 TRADING HOURS

MONDAY	CLOSED
TUESDAY	CLOSED
WEDNESDAY	5.30PM - LATE
THURSDAY	5.30PM - LATE
FRIDAY	5.30PM - LATE
SATURDAY	6.00PM - LATE

SUNDAY

Open for Private Functions & Pizza Master-Classes only.

ORDERS & BOOKINGS PH. 0413 312 341

NO. 8 / 55 WOOLEY ST DICKSON.

Canberra's Home of Neapolitan Pizza

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