



LA CUCINA DI MAMMA



www.mozza-bangkok.com





WE ARE OPEN AT ICONSIAM



Mamma Mia! We are thrilled to welcome you to our new riverside branch at ICONSIAM! Get ready to experience a new Mozza ambiance with an enchanting view of the Chao Phraya River.

Soak up the stunning riverside atmosphere as you indulge in our delicious, traditional Italian cuisine. At Mozza ICONSIAM, you'll be able to enjoy riverside relaxation at its finest. Our open-air design blurs the lines between indoor and outdoor dining, allowing you to fully embrace the beauty of this exceptional riverfront location.

Join us today and discover the flavors of home-cooked Italian cuisine at our newest Bangkok location.



Mozza by Cocotte
Siam Paragon, G Floor
991 Rama I Road,
Pathum Wan
Bangkok 10330



Mozza by Cocotte
Central Chidlom Department Store
1st Floor (Public Lane),
1027 Ploenchit Road, Lumpini,
Prathum Wan, Bangkok 10330



Mozza by Cocotte
EmQuartier, G Floor
693 Sukhumvit Road,
Klongton Nua, Wattana
Bangkok 10110



Mozza by Cocotte
ICONSIAM, G Floor
299 Charoen Nakhon Road,
Khlong Ton Sai, Khlong San
Bangkok 10600

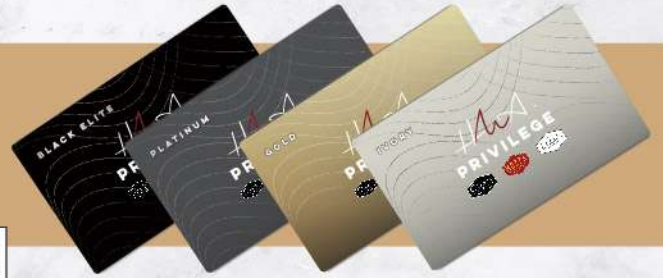


.WHAT'S HAPPENING.



INFINITE
PRIVILEGE
For Everyone

JOIN OUR
PRIVILEGE PROGRAM



SIGN UP & GET
A FREE DESSERT OR 1,000 POINTS



MOZZA *Suggestion Menu*

Discover a new taste
of Italy every week
with chef's specials

PARMESAN WHEEL

Indulge in the rich,
creamy flavours of our
Parmesan wheel pastas,
a true Italian delight

Available Everyday



APERITIVO

Experience
La Dolce Vita with
our Authentic Italian Aperitivo

Happy hour & Bruschetta board
Monday - Wednesday from 5pm - 8pm

CHEESE & COLD CUT.



Select your favourite items from the display



Selection of 3 590.-
Selection of 5 920.-



Italian Board 🐷 980.-
3 cheeses & 3 cold-cuts

Mozza's Board 🐷 1,490.-
5 cheeses & 5 cold-cuts

Truffle Board 🐷
690.-

Truffle Parma Ham,
Truffle Moliterno,
Truffle Salami &
Truffle Stracciatella



Parma Ham Selection 🐷

60g or 120g
490.- / 920.-

Parma Ham 30 Months,
Sauris Ham &
Truffle Parma Ham

🐷 Contains pork

Prices are subject to 10% service charge and 7% VAT

BURRATA.



Kale Purée, Sugar Pea
& Hazelnut
620.-

Tomato Confit
& Balsamic Caramel
490.-

Mango, Bell Pepper
& Parma Ham
640.-

Kale Purée, Sugar Pea
& Hazelnut
✓
150g / 620.-

Mango, Bell Pepper
& Parma Ham
🐷✓
150g / 640.-

Tomato Confit
& Balsamic Caramel
✓
150g / 490.-

How to make fresh Burrata:

Did you know?

Burrata, is a well-known cheese originated from the South of Italy in the Apulia region. The famous Mozzarella cheese is used as a solid outer shell for the tasty Stracciatella and cream filling. Slice it open and discover an explosion of creaminess!

✓ Vegetarian version available upon request

🐷 Contains pork



1

Stretch mozzarella
to form burrata shape



2

Shred stracciatella
and cream



3

Stuff mozzarella
pouch with obtained filling

.STARTER.



Parmigiana di Melanzane ✓ 390.-

Eggplant, tomato sauce, mozzarella, stracciatella & parmesan



Caprese Mozza Style ✓ 460.-

Tomato confit, mozzarella di bufala, basil oil & fresh basil



Truffle Bruschetta 🐷 ✓ 520.-

Crispy sourdough, stracciatella, Parma ham, apricot & fresh truffle



Salmon Tartare 440.-

Hand-cut Canadian salmon, seasoned with condiments, salmon roe & mustard cream



Truffle Arancini ✓ 440.-

Deep-fried truffle risotto, mozzarella, parmesan sauce & fresh truffle



Grilled Octopus Salad 490.-

Grilled octopus, tomato confit, crushed potatoes & lemon dressing

✓ Vegetarian version available upon request 🐷 Contains pork

Prices are subject to 10% service charge and 7% VAT

.SALAD.



Niçoise Salad ♯ 390.-

Pan-seared tuna, green salad, potatoes, olives, snap peas, anchovies, beans, capers & mustard dressing



Mozza Caesar Salad 🐷 ♯ 390.-

Baby cos lettuce, grilled chicken, crispy guanciale, parmesan & Caesar dressing



Crab & Mango Salad ♯ 430.-

Green salad, crab meat, avocado, mango, red onions & mango dressing



Raspberry Rocket Salad 🐷 ♯ 460.-

Rocket salad, speck ham, gorgonzola, fresh raspberries, roasted hazelnuts & raspberry dressing



Beetroot Carpaccio Salad ♯ 340.-

Beetroot, rocket salad, poached pear, taleggio, dry fig, nuts & mustard dressing



Lobster Salad 1,690.-

Steamed whole lobster, tomatoes, fresh orange, mixed lettuce & lemon dressing

♯ Vegetarian version available upon request 🐷 Contains pork

PASTA & RISOTTO.



Lasagna Della Nonna 490.-

Traditional lasagna alla bolognese

Spaghetti Bolognese 490.-

Homemade hand-cut beef ragù, flavourful San Marzano tomato sauce & parmesan

Ravioli Spinach & Ricotta  540.-

Homemade ravioli filled with spinach & ricotta, smoked San Marzano tomatoes & tomato sauce

Duck Ragù Gnocchi 590.-



Homemade ricotta gnocchetti, slow-cooked duck ragù, mushrooms & parmesan cheese

Fettuccine Lamb Ragù 620.-

Fresh fettuccine, slow-cooked lamb ragù, pecorino romano & parmesan

Ravioli Truffle  790.-

Homemade pork ravioli, truffle cream, crispy Parma Ham, parmesan & fresh truffle

 Vegetarian version available upon request  Contains pork

Prices are subject to 10% service charge and 7% VAT

.PASTA & RISOTTO.

Tiger Prawns Aglio Olio 520.-

Grilled Tiger Prawns, extra virgin oil, fresh chili & garlic

Mushroom Risotto 520.-

Carnaroli rice, sautéed mushrooms & parmesan

Spaghetti alla Carbonara 490.-

The traditional recipe: guanciale, egg yolk, parmesan & black pepper

Prawn Risotto & Stracciatella 690.-

Argentinian red prawns, stracciatella, bisque & lemon zest

Pork Ribs Risotto 620.-


8 hours braised pork ribs with creamy risotto & taleggio cheese

Linguine alle Vongole 690.-

White wine, garlic, clams & parsley

Seafood Spaghetti 820.-

White wine, grilled prawns, scallop, clams, mussels & parsley oil

 Vegetarian version available upon request

 Contains pork  Level of spiciness



.PIZZA.



Bufalina ✓

San Marzano tomato sauce, mozzarella di bufala & basil
390.-



Prosciutto and Figs 🐷

Mozzarella, Parma ham, rocket salad, fresh figs & balsamic caramel
690.-



Latteria ✓

8 cheese : gorgonzola, taleggio, scamorza, fontina, asiago, provolone, ricotta & toma
620.-



Arlecchino ✓

Mozzarella, asiago, cherry tomato confit, pumpkin, beetroot, zucchini, green peas & bell peppers
540.-



La Farcita 🐷

San Marzano tomato sauce, gorgonzola, scamorza, taleggio, asiago & ham
690.-

Tartufina 🐷

Asiago cheese, mushrooms, ham & fresh truffle
890.-



✓ Vegetarian version available upon request 🐷 Contains pork

Prices are subject to 10% service charge and 7% VAT

Mangia Fuoco 🐷🌶️🌶️

San Marzano tomato sauce, burrata, 'nduja, chili, ventricina & garlic

690.-



Rustica 🐷

Italian sausage, roasted potatoes, onions, taleggio & mascarpone

660.-



Carpi Salerno 🐷

San Marzano tomato sauce, Parma ham, straciatella, basil & cherry tomatoes

760.-



A.O.P Seafood 🌊

Mozzarella, market seafood selection, fresh garlic & chili

660.-



Abruzzese 🐷🌶️

Mozzarella, smoked scamorza & spicy salami

660.-



🐷 Contains pork 🌶️ Level of spiciness

.MAIN COURSE.



Salmon Steak 🌶️ **580.-**

Pan-seared salmon steak, zucchini, broccoli, spring onion & spicy bell pepper sauce



Mussels & Tomato 🌶️ **580.-**

Italian blue mussels, San Marzano tomato, ciabatta bread, fresh chili & parsley oil



Roasted Chicken **590.-**

Roasted chicken, asparagus, potatoes, cherry tomatoes & lemon gravy



Tuna Caponata **590.-**

Grilled yellow fin tuna steak, caponata, rocket salad & salsa verde



Wagyu Flank Steak **1,090.-**

Rocket salad, cherry tomatoes, shaved parmesan & balsamic reduction

🌶️ Level of spiciness

.MAIN COURSE.



Italian Seabass 650.-

Pan-seared seabass, grilled vegetables, fresh tomato sauce, capers & olives



Truffle Beef Tartare 790.-

Hand-cut Angus beef, truffle, parmesan, extra virgin olive oil & cured egg yolk



Pork & Mushrooms 🐷 680.-

Kurobuta pork neck, garlic mashed potatoes, sautéed mushrooms & porcini sauce



Lamb Shank 890.-

12 hours slow-cooked lamb shank, mashed potatoes, green peas, carrots & lamb gravy

🐷 Contains pork

.SIGNATURE.



Truffle Tagliolini ✓ 690.-

Homemade tagliolini, truffle sauce & freshly sliced truffle



Tenderloin "Rossini" 1,490.-

Grilled Angus tenderloin, pan-seared Foie Gras, roasted potatoes, spinach & truffle sauce



"Cacciucco" Seafood Soup 1,460.-

Oven-baked seafood soup with Maine Lobster, mussels, clams, scallops, squid, prawns & tomato



Lobster Spaghetti 1,690.-

Spaghetti, whole grilled lobster, lobster bisque & tomato sauce

✓ Vegetarian version available upon request

Prices are subject to 10% service charge and 7% VAT

.BEEF.



Wagyu Prime Rib 1kg 4,190.- / 1.2kg 4,960.-

Marbling score 5/6

Served with red wine, mushrooms & gorgonzola sauce, rosemary potatoes, green peas & guanciale, sautéed mushrooms

SIDE DISH

Mashed Potatoes	160.-	Sautéed Mushrooms	180.-
Rosemary Potatoes	140.-	Spinach & Parmesan	190.-
French Fries	140.-	Truffle Mashed Potatoes	220.-
Green Peas & Guanciale 🐷	160.-	Parmesan Fries & Truffle Mayo	190.-

🐷 Contains pork

.SWEETS.



Cocotte's Tiramisu 320.-

Mascarpone cream, ladyfinger biscuit, Dulce de Leche & coffee jelly



Mango & Passion Panna Cotta 280.-

Panna cotta with mango & passion fruit sauce



Mozza's Lava Cake 320.-

70% dark chocolate lava, vanilla ice-cream & fruit salad



Italian Pavlova 320.-

Crispy meringue, vanilla cream, fresh berries & berry sauce



Coffee Tiramisu
Chocolate Lava Cup
Cassata Gelato

290.-

One regular coffee or tea included

.GELATO.



Pistachio Amore 320.-

Homemade pistachio ice cream, caramel brownie, whipped cream & roasted pistachios



Banana & Caramel Cookie 320.-

Banana Cookie, Vanilla ice-cream & butterscotch sauce



Tahitian Vanilla

Valrhona Chocolate



100% Homemade Gelato

Scoop 160.-
Waffle Cone 180.-

COFFEE & TEA.

SIGNATURE

70% Dark.....| 30.-
Chocolate Cocoa
 Homemade chocolate ganache,
 milk & syrup

Apricot.....| 40.-
Espresso Tonic

Affogato Vanilla.....| 40.-
 Espresso coffee & homemade vanilla gelato

COFFEE

Espresso80.-
 Lungo90.-
 Macchiato90.-
 Americano90.-
 Piccolo Latte| 100.-
 Cappuccino| 110.-
 Cafe Latte.....| 110.-
 Mocha| 110.-
 Flat White.....| 120.-

Options:

- Iced +10.-
- Add extra shot +20.-
- Add almond milk +20.-
- Add soy milk +20.-
- Add decaf blend +20.-



LAVAZZA
 TORINO, ITALIA, 1895

"All recipes are made with Lavazza blend."

Combined with a hundred and twenty years of roasting experience, Lavazza selects the best coffees from plantations all around the world, in order to create specialised blends and achieving a perfectly balanced coffee, with a distinctive flavour, aroma and body. The excellence of Lavazza coffee today, is the end result of Luigi Lavazza's ideas as he was the first person to create "blends".



TEA

Earl Grey Ceylon| 110.-
 Green Peppermint.....| 110.-
 Jasmine Mao Feng| 110.-
 English Breakfast Ceylon ...| 110.-
 Chamomile Blossoms.....| 110.-
 Sencha Shizuoka.....| 110.-
 Matcha Latte| 120.-

Prices are subject to 10% service charge and 7% VAT

.DRINK.



SMOOTHIE

- Coconut, 160.-
Lychee & Pineapple
- Watermelon & Mint 160.-
- Mango, Passion Fruit..... 160.-
& Ginger
- Apple, Pineapple, 160.-
Kiwi & Celery
- Mango 160.-
- Strawberry..... 160.-
- Mixed Berries 160.-
- Pineapple 160.-

MILKSHAKE

Tiramisu200.-

Vanilla ice-cream, mascarpone,
chocolate sauce, espresso & homemade biscotti

Strawberry Meringue200.-

Strawberry ice-cream, yoghurt with lime zests,
meringue & strawberry sauce

Banana-Caramel200.-

Vanilla ice-cream, caramel sauce, banana,
whipped cream & caramel brownie

Choco-Biscotti200.-

Chocolate ice-cream, whipped cream,
chocolate sauce & homemade biscotti



.DRINK.



WATER

Mozza Water 50cl.....	50.-
Evian Water 50cl.....	80.-
Evian Water 75cl.....	145.-
Evian Sparkling Water 75cl.....	160.-



SOFT DRINK

Soda Water 33cl.....	50.-
Coke 33cl.....	80.-
Coke Zero 33cl.....	80.-
Diet Coke 33cl.....	80.-
Tonic Water Schweppes 33cl....	80.-
Sprite 33cl.....	80.-
Ginger Ale 33cl.....	90.-
Red Bull 25cl.....	120.-

ICED TEA

Lemongrass, Ginger, Mint & Honey	140.-
Hibiscus, Pineapple & Kaffir Lime	140.-
Orange, Lychee & Lime	140.-
Peach, Rosemary & Lime	140.-



.DRINK.



ITALIAN SODA

Strawberry 140.-

Giffard strawberry syrup, lime juice, soda water

Blueberry..... 140.-

Giffard blueberry syrup, lime juice, soda water

Kiwi 140.-

Giffard kiwi syrup, lime juice, soda water

Lychee 140.-

Giffard lychee syrup, lime juice, soda water



HOMEMADE JUICE (24cl)

Rosa 140.-

Mulberry, strawberry, raspberry & orange

Verde 140.-

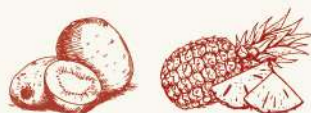
Guava, pineapple, basil & honey

Arancio 140.-

Carrot, orange, banana & passion fruit

Giallo 140.-

Mango, kiwi, apple & lime juice



.OUR BRANDS.



Nestled in the heart of Bangkok's vibrant Sukhumvit Soi 39, Cocotte offers a unique escape, transporting you to a rustic-chic haven adorned with warm lighting and a cozy, welcoming atmosphere.

Our philosophy is deeply rooted in sustainability and supporting local farmers and our commitment to fresh, seasonal ingredients shines through in every dish. Expertly roasted meats take center stage, with options like Cocotte's renowned rotisserie chicken and the legendary, beautifully marbled tomahawk steak. Our prime cuts of meat are accompanied by seasonal, organic vegetables, bursting with flavor & freshness.

Cocotte's magic extends beyond the plate. Our knowledgeable staff is passionate about creating a memorable dining experience, guiding you through our curated selection of fine wines, each one chosen to perfectly complement our dishes.

Whether you're seeking a romantic evening or a delightful gathering with friends, Cocotte Farm Roast & Winery promises an unforgettable experience of Thailand's culinary landscape, all within the heart of Bangkok's bustling energy.



📍 Sukhumvit Soi 39,
39 Boulevard G Floor Bangkok

☎ Phone : 092 664 6777

🌐 www.cocotte-bangkok.com

Opening hours :

Sunday to Thursday
11am to 11pm (Last order 10:30pm)

Friday & Saturday
11am to 12am (Last order 11:00pm)

Free parking available

OUR BRANDS.



Victoria by Cocotte is the 21st Century Brasserie where everyone can create their own experience. The Brasserie welcomes you everyday from 8.00 am to 10.00 pm.

It is the ideal address for any occasion. You can enjoy our meals on the go, or be seated inside our charming atmosphere.

Whether you are a brunch lover, in need of a light snack, or in the mood for a rich and hearty meal - Victoria has it all.

With exciting dishes such as avocado toast, organic roasted chicken, lobster roll, or our famous "Cafe de Paris" steak; your palate will be spoiled for choice.

Victoria's offerings are 100% homemade and unmatched in quality. Each technical detail is carefully crafted by our dedicated Chefs, Bakery & Pastry team. You'll savour their efforts from the shape of the pasta, the crispness of the bread, to the freshness of our cold-pressed juice.

Victoria delivers authenticity, taste, and texture to create the perfect experience for every visit.



centralwOrld

Victoria by Cocotte
CentralwOrld, 1st Floor
Ratchadamri Rd.,
Pathumwan, Pathumwan,
Bangkok 10330



EM QUARTIER

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MANAGED BY


HOSPITALITY MANAGEMENT ASIA