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# LA CUCINA DI MAMMA

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[www.mozza-bangkok.com](http://www.mozza-bangkok.com)





# WE ARE OPEN AT SIAM PARAGON

- GROUND FLOOR -



Based on the same principles as Cocotte Farm Roast & Winery, Mozza by Cocotte offers a great selection of premium Italian products such as pasta, pizza and cheeses & cold-cuts.

Comfort food oriented, the venue brings back memories of traditional Italian cuisine "come la faceva la nonna".

Mamma Mia! We are now open at Siam Paragon!



# MOZZA

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BY COCOTTE



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UNDER THE DIRECTION OF MOZZA'S HEAD CHEF, SAMUELE ALVISI,  
MOZZA WISHES NOTHING BUT TO BECOME YOUR NEW  
FAVOURITE ITALIAN COMFORT FOOD AT  
EMQUARTIER AND SIAM PARAGON

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# 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.



Truffle Burrata &  
Roasted Vegetables  
720.-

Tomato Confit  
& Balsamic Caramel  
490.-

Mango, Bell Pepper  
& Parma Ham  
640.-

Truffle Burrata &  
Roasted Vegetables

✓  
150g / 720.-

Mango, Bell Pepper  
& Parma Ham

🐷  
150g / 640.-

Tomato Confit  
& Balsamic Caramel

✓  
150g / 490.-

## 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!

## How to make fresh Burrata:



1

Stretch mozzarella  
to form burrata shape



2

Shred stracciatella  
and cream



3

Stuff mozzarella  
pouch with obtained filling

✓ Vegetarian version available upon request

🐷 Contains pork

# .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, Caesar dressing, grilled chicken, crispy guanciale & parmesan



**Crab & Mango Salad** ♯ 430.-

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



**Raspberry Rocket Salad** 🐷 ♯ 460.-

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



**Insalata di Verdure** ♯ 340.-

Roasted vegetables with crispy parmesan bites & mustard dressing



**Lobster Salad** 1,690.-

Steamed whole lobster, tomatoes, asparagus, 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 gnocchi, 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

## Penne Gratinata 🍷 580.-

Oven-baked penne, spicy italian sausage ragu, mushroom, taleggio & parmesan

## 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, scallops, 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.-



## Botanica ✓

San Marzano tomato,  
mozzarella, broccolini,  
baby corns,  
bell peppers confit  
cherry tomatoes, eggplants  
& scamorza

440.-

## 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, roasted brussels sprouts, pumpkin, spicy bell pepper sauce



**Spezzatino** 🐷

**560.-**

Kurobuta pork cheek stew, potatoes, carrots & green peas



**Mussels & Tomato** 🌶️

**580.-**

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



**Pollo Cacciatora**

**590.-**

Roasted chicken, potatoes, tomatoes, mushroom & tangy tomato sauce

🐷 Contains pork

🌶️ Level of spiciness

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

# .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



**Wagyu Flank Steak** 980.-

Rocket salad, cherry tomatoes, shaved parmesan & balsamic reduction



**Lamb Shank** 890.-

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

# .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** **1,460.-**

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



**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



**Delizia d'Amalfi** 320.-

Amalfi lemon mousse, orange segments, thyme syrup



**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



## PASTICCERIA ASSORTITA

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

Espresso .....80.-

Lungo .....90.-

Macchiato .....90.-

Americano .....90.-

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 Crema e Aroma 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.....| 10.-

Green Peppermint.....| 10.-

Jasmine Mao Feng .....| 10.-

English Breakfast.....| 10.-  
Ceylon

Chamomile Blossoms....| 10.-

Sencha Shizuoka.....| 10.-



# .DRINK.



## SMOOTHIE

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

## MILKSHAKE

**Tiramisu ..... 200.-**

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

**Strawberry Meringue ..... 200.-**

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

**Banana-Caramel ..... 200.-**

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

**Choco-Biscotti ..... 200.-**

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



# .DRINK.



## WATER

Mozza Water 50cl.....	50.-
Acqua Panna 50cl.....	70.-
Acqua Panna 75cl.....	130.-
San Pellegrino 50cl.....	95.-
San Pellegrino 75cl.....	145.-



## 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.-

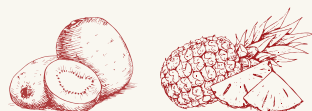
Guava, pineapple, basil & honey

**Arancio** ..... 140.-

Carrot, orange, banana & passion fruit

**Giallo** ..... 140.-

Mango, kiwi, apple & lime juice





# .OUR BRANDS.



More than a rotisserie, Cocotte is the encounter of carefully selected organic farm products, with a rural chic atmosphere in the heart of Bangkok, Sukhumvit Soi 39.

Behind each chicken, piece of beef or organic vegetable, there are men and women Cocotte cares about. Sharing this philosophy makes the difference.

What is more mouth-watering than seeing a crispy juicy roasted chicken?

Cocotte has its own conception of great dining where delicacy and taste are artistically represented into a grilled tomahawk steak. Our talented Chefs brilliantly lead this authentic culinary experience, breathing its bold creativity into the legendary flavour of farm & local products.

Phrom Chit Alley

Phrom Chai Alley

BTS Phrom Phong

Sukhumvit Soi 39

Sukhumvit Road

Sukhumvit Soi 39,  
39 Boulevard G Floor Bangkok  
 Phone : 092 664 6777  
 www.cocotte-bangkok.com  
 Opening hours :  
11:00 - 15:00, 18:00 - 23:45  
Free parking available

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 /cocottebkk  
 @hmagroup

# OUR BRANDS.






## Victoria by Cocotte

The 21st Century Brasserie where everyone can create their own experience. The Brasserie welcomes you all day, every day

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

Whether you are a breakfast 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.

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-  /victoriabycocotte
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Emquartier - G Floor | Central world - 1<sup>ST</sup> Floor

## LEON By Cocotte

Leon is the newest member of the Cocotte family. A quintessentially French Brasserie serving iconic favorites like "French Escargot" Snails, Burrata X Tomato salad, Leon's Bourguignon, and a classic like our Pork Stew "Cassoulet".

Leon's rustic charm is ideal for a delicious, satisfying meal enjoyed with good company, whether you are having a casual lunch or an evening out with friends.

Leon effortlessly brings the hustle and bustle of France to Bangkok.

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Emquartier G Floor



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HOSPITALITY MANAGEMENT ASIA