

Pizzeria Mozza

641 N Highland Ave 90036-2017 · +13232970101 · Updated: Jan 14, 2026

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ANTIPASTI 16

Olives al Forno	\$9.00
*GF	
Pane Bianco	\$6.00
with extra virgin olive oil	
Whole Roasted Cauliflower	\$21.00
sunflower seed, za'atar & scallion creme fraiche *GF	
Chicken Liver Bruschette	\$14.00
capers, parsley and pancetta	
Burrata	\$24.00
with 16 month Prosciutto di Parma *GF	
Affettati Misti	\$26.00
selection of cured meats *GF	
Meatballs al forno	\$18.00
served with toasted sesame bread with herb butter	
Arancine	\$16.00
alla Bolognese	
Bone Marrow al Forno	\$34.00
Calamari Fritti	\$20.00
with lemon, Peppadew peppers & passato	
White Bean Bruschette	\$13.00
alla Toscana with saba	
Squash Blossom Fritti	\$18.00
with ricotta *GF	
Prosciutto & Pear	\$24.00
Warren Pear *GF	
Roasted Carrots	\$17.00
ceci, fried parsnips & aioli *GF	
Burratina Pugliese	\$29.00
with semi-dried tomatoes, garlic toast & olio nuovo	

Japanese Sweet Potatoes **\$18.00**
scallion crème fraîche & crispy prosciutto *GF

INSALATE 5

Mozza Caprese **\$18.00**

*GF

Insalata Mista **\$16.00**

with radish, cucumber and herbs *GF

Nancy's Chopped Salad **\$22.00**

iceberg lettuce, radicchio, red onion, provolone, salami, cherry tomatoes, ceci, dry oregano, oregano vinaigrette *GF

Tricolore **\$20.00**

with anchovy dressing *GF

Rucola, Funghi and Piave **\$20.00**

*GF

PIZZA 15

Margherita **\$22.00**

mozzarella di bufala, tomato, basil

Aglione e Olio **\$21.00**

fontina, mozzarella, chili flake & parsley

Napolitana **\$25.00**

tomato, mozzarella di bufala, olives, anchovies, chiles & fried capers

Funghi Misti **\$23.00**

fontina, tallegio, thyme

Tomato **\$21.00**

passato, Sicilian oregano, extra virgin olive oil

Fennel Sausage **\$25.00**

panna, mozzarella, red onion, scallion

Meatball **\$26.00**

meatballs, mozzarella di bufala, roasted tomato, chili flake & oregano

Meat Lover **\$28.00**

bacon, salame, fennel sausage, guanciale, tomato, mozzarella

Pizza Alla Benno **\$25.00**

speck, pineapple, jalapenos, tomato, mozzarella

Goat Cheese **\$25.00**

goat cheese, leeks, scallions, garlic & bacon

Bianca	\$24.00
fontina, mozzarella, sottocenere & sage	
BLT	\$26.00
bacon, guanciale, tomato confit, rucola, onion cream, aioli	
Salame	\$25.00
Finocchiona, tomato, mozzarella & Fresno chiles	
Squash Blossom	\$27.00
tomato & burrata	
Jimmy Nardello Peppers	\$26.00
'Nduja, tomato & smoked scamorza	

DOLCI 4

Butterscotch Budino	\$15.00
caramel sauce, crème fraîche & Maldon sea salt *GF	
Roasted Honeynut Squash Gelato Pie	\$16.00
rum raisin sauce & candied pecans	
Caramel Coppetta	\$16.00
marshmallow sauce, salted Spanish peanuts	
Gelati & Sorbetti	\$15.00
rotating flavors; 3 flavors per *GF	