

MOZZALUNA

ITALIAN PIZZERIA and RISTORANTE

ANTIPASTO/APPETIZERS

- Mozzarella Sticks.....\$9**
Mozzarella wrapped in wonton, served with our House Made Marinara Sauce
- Bruschetta.....\$8**
Toasted Bread served with our Fresh Mozzarella, Basil & Cherry Tomatoes
- Eggplant Fries.....\$10**
Fried Eggplant served with our House-Made Marinara
- Pizza Bread.....\$8**
Garlic, Extra Virgin Olive Oil, Parmesan, and Romano Cheese Served with our House-Made Marinara Sauce

INSALATE/SALADS

- Caesar Salad.....\$9**
Romaine Lettuce, House-Made Croutons and Caesar Dressing, and Freshly Grated Parmesan Cheese
- Cranberry Walnut Salad.....\$9**
Spring Mix Greens, Walnuts, Dried Cranberries, Red Onion and Shaved Asiago Cheese
- Mozzalluna House Salad.....\$9**
Spring Mix Greens, Kalamata Olives, Artichoke Hearts, Red Onions, Cherry Tomatoes, & Balsamic Dressing

**Add Grilled Chicken for \$4 or
Grilled Salmon for \$7.50 Extra**

ANTIPASTI/ENTREES

- Spaghetti Garlic.....\$15**
Spaghetti pasta in Extra Virgin Olive Oil, Garlic, Mixed Herbs, Toasted Breadcrumbs & Freshly Grated Pecorino
- Fettuccine Alfredo.....\$15**
Fettuccine pasta with Alfredo Sauce, Mixed Herbs, & Freshly Grated Pecorino Romano Cheese
- Fettuccine Al Ragu.....\$16**
Fettuccine pasta, House Made Ragu Sauce, Meatballs, & Freshly Grated Parmesan Cheese
- Mushroom Ravioli.....\$17**
Mushroom stuffed Ravioli served with a Marsala Wine Cream sauce, & chopped toasted walnuts
- Cheese Tortelloni.....\$15**
Choice of Alfredo, Basil Pesto Alfredo, Marinara or Meat
- Chicken Parmesan.....\$17**
Breaded Chicken Breast, Parmesan Cheese, Spagetti with Marinara Sauce
- Pasta Alla Romana.....\$15**
Penne pasta with Sausage, Mixed Bell Peppers, Oregano, Basil, & Freshly Grated Parmesan Cheese
- Gluten Free Pasta Available for \$4 Extra**

PIZZAS

- Margherita.....\$12**
Tomato Sauce, Mozzarella, Oregano & Fresh Basil
- Diavola.....\$18**
Tomato Sauce, Mozzarella, Spicy Soppresata, Sausage, Oregano & Red Pepper Flakes
- Mozzalluna.....\$18**
Cherry Tomatoes, Extra Virgin Olive Oil, Mozzarella, Shaved Ham, Arugula, Parmesan & EVOO
- Cipolle Caramellate.....\$17**
Shredded Mozzarella, Caramelized Onions, Mushrooms, Sausage, Kalamata Olives & Oregano
- Samba.....\$14**
Tomato Sauce, Mozzarella, Sausage, & Bell Peppers
- Soppresata.....\$15**
Tomato Sauce, Shredded Mozzarella, Spicy Soppresata, & Oregano
- Quattro Gusti.....\$15**
Tomato Sauce, Mozzarella, Shaved Ham & Mushrooms
- Bianca.....\$15**
Mozzarella, Shaved Ham, Oregano & Parmesan
- Capricciosa.....\$18**
Tomato sauce, Mozzarella, Spicy Soppresata, Mushrooms, Artichokes, Kalamata Olives & Oregano
- Sausage.....\$14**
Tomato Sauce, Mild Italian Sausage & Mozzarella

Calzones.....\$15
Cheese or Meat or Veggie - Served with our Marinara Sauce

Gluten Free Pizza Crust Available for \$4 Extra

ADD EXTRAS TO ANY PIZZA -Soppresata (\$3); Sausage (\$2); Kalamata Olives (\$1); Artichokes (\$1); Mushrooms (\$1); Peppers (\$1); Parmigiano Reggiano (\$1); Onion (\$1); Fresh Mozzarella (\$2); Arugula (\$1) Caramelized Onions (\$1)

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness**

Mozzalluna 17700 West Capitol Drive Brookfield, WI 262-790-1077

BEVERAGES

Sprecher Root Beer	\$3.50	San Pellegrino (250ml)	\$2.50
Juice	\$3	Milk/Chocolate Milk	\$2.50
<i>Orange/Apple/Cranberry/Grapefruit/Pineapple</i>			
Soda (Coca-Cola Products)	\$2.50	Coffee	\$2.50
<i>Coke/Diet Coke/Coke Zero/Sprite/Sprite Zero/Ginger Ale/Lemonade</i>		Hot/Cold Tea	\$2.50

TAP BEER

BLUE MOON	\$5	MILLER LITE	\$4
LAKEFRONT IPA	\$5	SPOTTED COW	\$5
LAKEFRONT RIVERWEST STEIN ...	\$5	SPRECHER MAIBOCK	\$5
LEINIE’S SUMMER SHANDY	\$5	PERONI	\$5

BOTTLED BEER

Coors Light COLORADO	\$4	Miller Lite WISCONSIN	\$4
Corona Light MEXICO	\$4.50	Modelo Especial MEXICO	\$5
Estrella Damm Daura (GF) SPAIN	\$4.50	Not Your Father’s Root Beer	\$4
Henry’s Hard Soda Ginger Ale or Orange....	\$4	Sharps WISCONSIN (NA)	\$4
Miller High Life WISCONSIN	\$4		

Red Wines

Cabernet Sauvignon, Pietra Santa California (Sold by the bottle only).....	\$49
<i>currant, mushroom, spice & cedar</i>	
Cabernet Sauvignon, Louis Martini California	\$10/\$40
<i>black plum jam & black currant</i>	
Cabernet Sauvignon, Storyteller California.....	\$9/\$36
<i>plumb & black cherry, dark chocolate and vanilla</i>	
Chianti, DaVinci Italy.....	\$7/\$28
<i>black cherry & plum</i>	
Composition Red Blend, Columbia Washington.....	\$8/\$32
<i>blend of Cabernet Sauvignon, Merlot & Syrah with blackberry, cranberry, cherry & plum framed by hints of spicy oak</i>	
Lambrusco, Gionelli Italy.....	\$6/\$24
<i>refreshing strawberries & cherries</i>	
Malbec, Alamos Argentina.....	\$7.5/\$30
<i>cassis & black raspberry with chocolate & sweet spice</i>	
Merlot, Rawson’s Retreat Washington.....	\$8/\$32
<i>cassis, liquorice, plum, sweet spice & creamy vanilla & oak</i>	
Montepulciano, Carletto Italy.....	\$6/\$24
<i>cherry, plum & spice</i>	
Pinot Noir, Le Grand France.....	\$6.5/\$26
<i>cherry, current, spices & vanilla</i>	
Sangiovese, Pietra Santa Italy	\$8.5/\$34
<i>cranberry and intense Bing Cherry flavors with anise</i>	
Zinfandel, Renwood BBQ California.....	\$8/\$32
<i>ripe red fruit, cracked pepper, cloves & blackberries</i>	

White Wines

Chardonnay, William Hill California.....	\$7/\$28
<i>tree fruits, spice, citrus, vanilla & toasty oak</i>	
Moscato, Canti Italy.....	\$7/\$28
<i>apricot with white grape</i>	
Moscato & Peach Fusion, Myx California.....	\$7
<i>apricot with white grape</i>	
Pinot Grigio, Luccio Italy.....	\$7.5/\$30
<i>apple & stone fruit</i>	
Riesling, Polka Dot Washington.....	\$6/\$24
<i>green apple, lime & citrus with mineral notes</i>	
Sauvignon Blanc, Sileni New Zealand.....	\$7/\$28
<i>guava, pink grapefruit, passion fruit & gooseberry</i>	