

MOZZALUNA

ITALIAN PIZZERIA and RISTORANTE

ANTIPASTO/APPETIZERS

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

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

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

Gluten Free Pasta Available for \$4 Extra

PIZZAS

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

ADD EXTRAS TO ANY PIZZA -Soppresata (\$3); Fresh Mozzarella (\$2); Ham (\$2); Sausage (\$2); Anchovies (\$2); Artichokes (\$1); Arugula (\$1) Asiago (\$1); Kalamata Olives (\$1); Mushrooms (\$1); Caramelized Onions (\$1); Peppers (\$1); Parmigiano Reggiano (\$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 <i>Orange/Apple/Cranberry/Pineapple</i>	Milk/Chocolate Milk\$2.50
Soda (Coca-Cola Products)\$2.50 <i>Coke/Diet Coke/Sprite/Sprite Zero/Ginger Ale/Lemonade</i>	Coffee\$2.50
	Hot/Cold Tea\$2.50

TAP BEER

BLUE MOON\$5	MILLER LITE\$4
CRSPIN PEAR CIDER\$5	SPOTTED COW\$5
LAKEFRONT IPA\$5	SPRECHER MAIBOCK\$5
LAKEFRONT RIVERWEST STEIN ...\$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, Louis Martini California\$10/\$40 <i>black plum jam & black currant</i>
Cabernet Sauvignon, Storypoint 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.....\$8.5/\$34 <i>blend of Cabernet Sauvignon, Merlot & Syrah with blackberry, cranberry, cherry & plum framed by hints of spicy oak</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.....\$6.5/\$26 <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>
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>