

AUTHENTIC ITALIAN

PARMA

BY MOZZA

Central Eastville



082-162-5587



parmabymozza



parmabymozza



SIGNATURE

Cocktails

260
THB



Parma Negroni

Bulldog Dry Gin,
Campari & Cinzano Rosso



Baffo Verde

Havana 3 Años Rum, Passion Fruit,
Pineapple, Vanilla, Basil & Lime



New York Sour

Jameson Irish Whiskey,
Lemon, Shiraz & Bitters



Green Hornet

Olmecca Gold Tequila,
Japanese Cucumber,
Cilantro, Agave & Lime



Farfallina

Butterfly Pea Infused
Absolut Vodka, Peach Schnapps,
Lychee, Lime & Lemon Foam



Mango Julep

Jim Beam Bourbon,
Mango, Mint, Black Tea
& Lime

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SPRITZ

240
THB



L'Originale

Aperol, Spumante
Ca'Stele Cuvée Blanche
& Sparkling Water



Ispahan

Absolut Vodka, Rose,
Lychee, Lime, Spumante
Ca'Stele Cuvée Blanche
& Sparkling Water



Pompelmo E Menta

Beefeater Dry Gin,
Grapefruit, Mint, Blood Orange,
Lime, Spumante Ca'Stele Cuvée
Blanche & Sparkling Water



Limoncello

Limoncello, Spumante
Ca'Stele Cuvée Blanche
& Sparkling Water

MOCKTAILS

160
THB



Elixir

Guava,
Lime & Ginger



Apple Garden

Apple, Kiwi,
Lime & Mint



Fruity Berry

Mixed Berries,
Lime & Sparkling Water

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DELICATESSEN



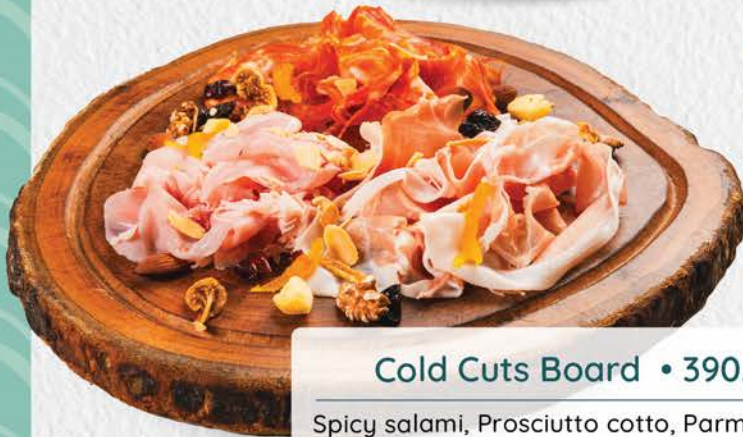
Italian Board • 720.-

Spicy salami, Prosciutto cotto, Parma ham, Gorgonzola, Parmesan, Stracciatella



Cheese Board • 390.-

Gorgonzola, Parmesan, Stracciatella



Cold Cuts Board • 390.-

Spicy salami, Prosciutto cotto, Parma ham



Antipasti Board • 590.-

Golden mozzarella bites, caprese, focaccia, Italian dip, coppa, Prosciutto cotto



contains pork



vegetarian

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BURRATA



Tomato Confit &
Balsamic Caramel
390.-

Burrata with
Tomato Confit &
Balsamic Caramel

Pesto & Sun-Dried
Cherry Tomatoes
430.-

Burrata with
Homemade Pesto &
Sun-Dried Cherry Tomatoes

Mango, Bell Pepper
& Parma ham
480.- 🐷

Burrata with
Mango, Bell Pepper
& Parma Ham



BURRATA

Milk: Cow

Flavour: Buttery, Mild, Sweet

Texture: Creamy Interior
and Smooth, Stringy Exterior



Did you know?



Burrata, is a well-known cheese originating 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

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STARTERS



Fritto Misto 320.-

Crispy fried calamari, prawns, fish & seasonal vegetables served with aioli sauce

Truffle Arancini 290.-

Golden-fried truffle risotto balls, mozzarella & Parmesan sauce



Salmon Tartare 390.-

Hand-cut Canadian salmon, diced shallots, Granny Smith apple, mustard cream & Ikura salmon roe



Octopus Salad 390.-

Slow-cooked grilled octopus, herb-crushed potatoes, mixed green salad, sun-dried tomatoes & lemon dressing



Golden Mozzarella Bites 240.-

Crispy fried mozzarella balls with spicy tomato sauce



Parma Bruschetta • 390.-

1. Parma ham & apricot
 2. Mortadella & crushed pistachios
 3. Homemade pesto & sun-dried cherry tomatoes
- Each topped with creamy stracciatella



contains pork



vegetarian



level of spiciness

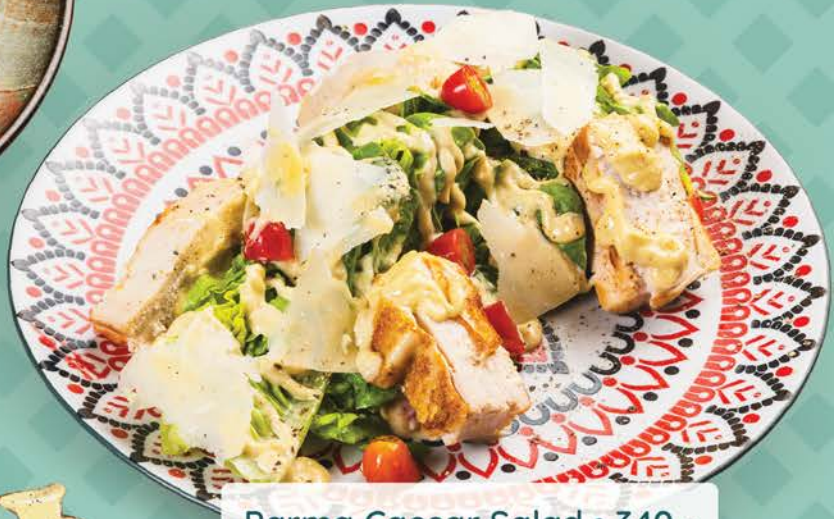
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SALADS



Greek Salad • 260.-

Mixed salad, black olives, red onions, cucumber, feta cheese, croutons, bell pepper & oregano dressing



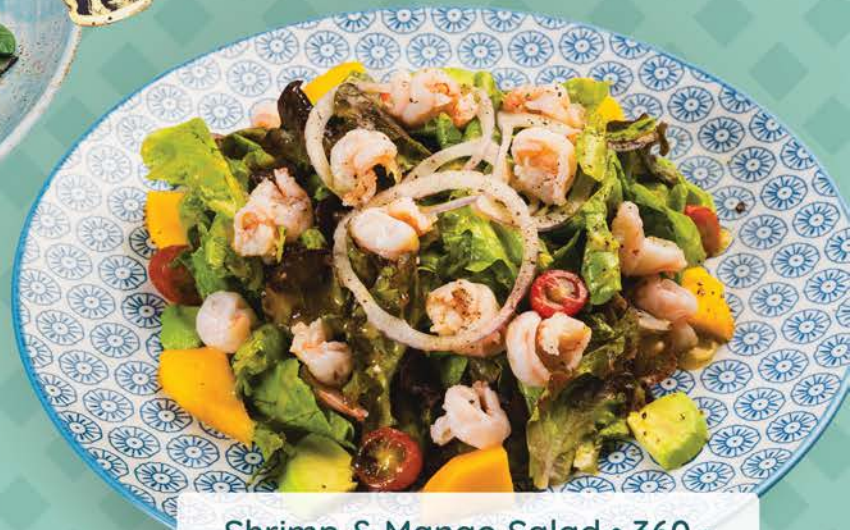
Parma Caesar Salad • 340.-

Baby cos lettuce, grilled chicken, Parmesan, cherry tomatoes & Caesar dressing



Niçoise Salad • 360.-

Seared rare tuna, green salad, potatoes, boiled egg, green beans, snap peas, Kalamata olives, capers, anchovies & Dijon mustard dressing



Shrimp & Mango Salad • 360.-

Mixed green salad, shrimp, cherry tomatoes, red onions, avocado, fresh mango & mango-lemon dressing



Italian Sausage Salad • 360.-

Mixed green salad, grilled Italian sausage, sun-dried cherry tomatoes, Parmesan & balsamic dressing



contains pork



vegetarian



level of spiciness

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PASTA & RISOTTO



Linguine alle Vongole • 390.-

Fresh clams, white wine sauce,
garlic & Italian parsley



Aglie Olio Sausage • 360.-

Spaghetti, grilled Italian sausage,
extra virgin olive oil, chili flakes & garlic



Mushroom Fettuccine • 360.-

Homemade fettuccine,
creamy mushroom sauce,
sautéed mushrooms & Parmesan



Reginette Chicken Ragù • 340.-

Homemade reginette pasta,
slow-cooked chicken ragù & Parmesan



Lasagna della Nonna • 440.-

Traditional beef ragù, creamy béchamel,
layered pasta & Parmesan, served with green salad



Spaghetti alla Carbonara • 360.-

Traditional recipe with crispy guanciale,
egg yolk, Parmesan & cracked black pepper



contains pork



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level of spiciness

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Spaghetti Bolognese • 390.-

Homemade beef ragù,
tomato sauce & Parmesan



Truffle Tagliolini 560.-

Homemade tagliolini,
creamy truffle sauce & fresh truffle



Spaghetti Gamberi & Stracciatella • 490.-

Argentinian red prawns,
creamy stracciatella,
seafood bisque
& fresh lemon zest



Penne Pesto • 360.-

Penne, fresh basil pesto, sun-dried
cherry tomatoes & creamy stracciatella



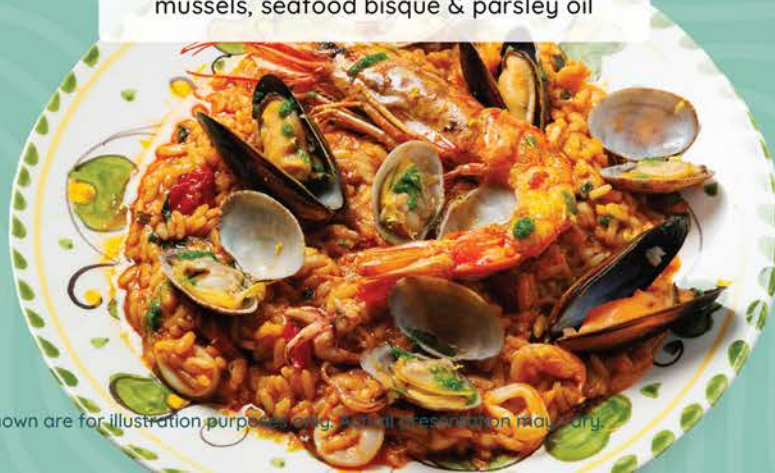
Seafood Risotto • 540.-

Carnaroli rice, grilled prawns, fresh clams,
mussels, seafood bisque & parsley oil



Beef Cheek Risotto • 590.-

48-hour slow-cooked Black Angus beef cheek,
saffron-infused Carnaroli rice



contains pork vegetarian level of spiciness

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PIZZA



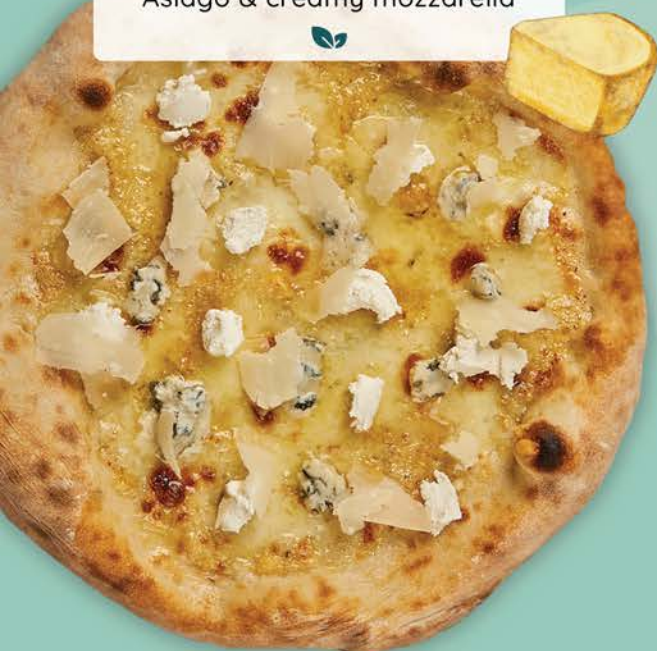
Bufalina • 290.-

Tomato sauce, mozzarella di bufala & fresh basil



4 Cheese • 440.-

Gorgonzola, aged Grana Padano, Asiago & creamy mozzarella



Vesuvio • 420.-

Tomato sauce, stracciatella, eggplant caviar, bell pepper confit, fresh pesto, rocket salad & berry tomatoes



Pepperoni • 440.-

Mozzarella, Asiago cheese & spicy salami



Diavola • 450.-

Tomato sauce, stracciatella, Spicy 'Nduja, chili, ventricina salami & garlic



contains pork



vegetarian



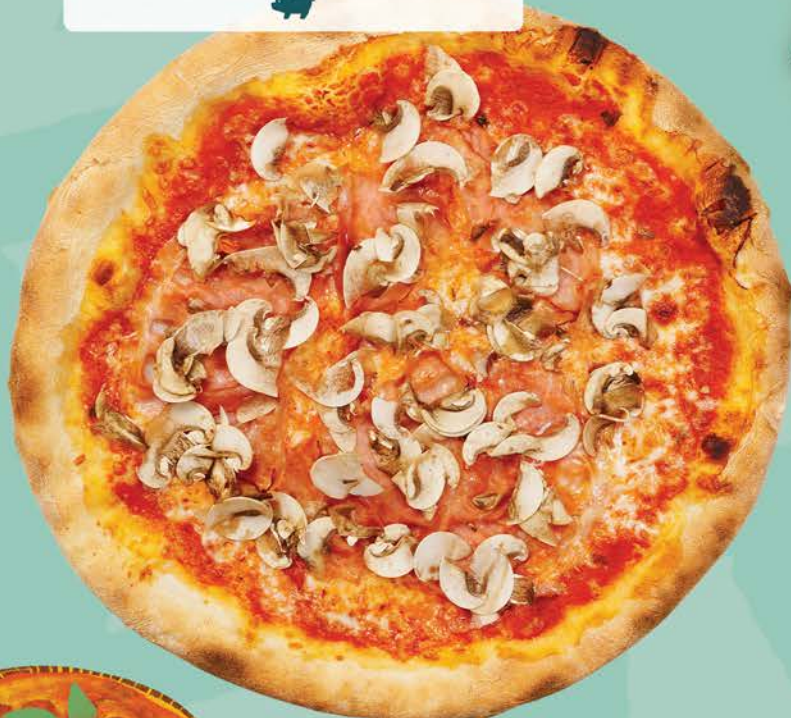
level of spiciness

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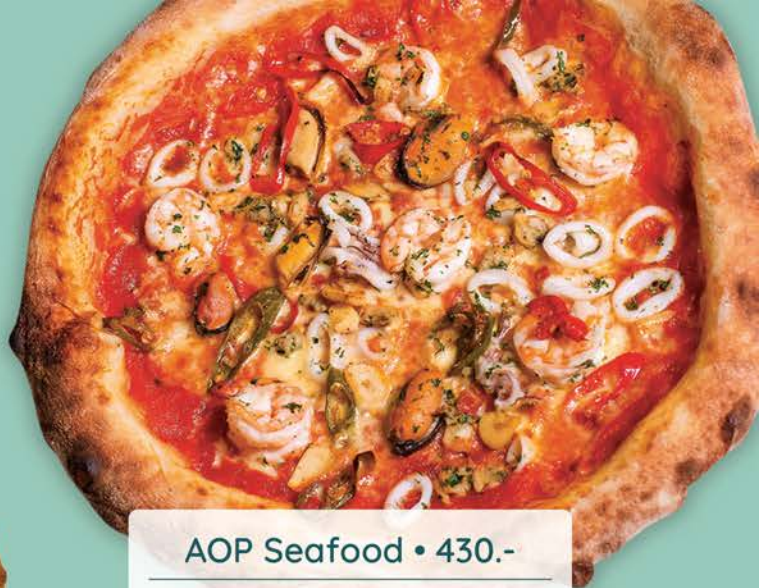
Ham & Mushroom • 420.-

Tomato sauce, ham, mozzarella & sliced mushrooms



AOP Seafood • 430.-

Tomato sauce, mozzarella, shrimp, squid, mussels, clams, sautéed chili & garlic



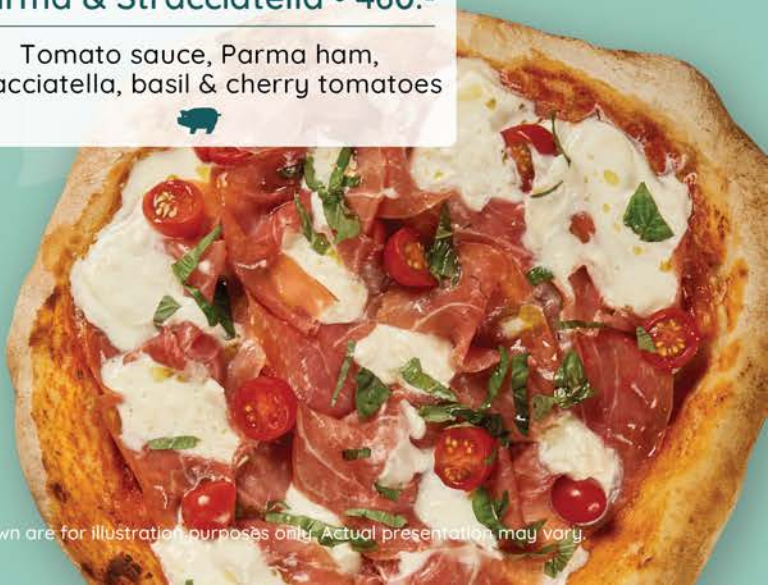
Smoked Salmon • 460.-

Mascarpone, mozzarella, smoked salmon, dill & fresh rocket salad



Parma & Stracciatella • 460.-

Tomato sauce, Parma ham, stracciatella, basil & cherry tomatoes



Truffle & Ham • 490.-

Asiago cheese, mushrooms, ham & fresh truffle



contains pork



vegetarian



level of spiciness

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MAIN COURSE

Chicken Milanese • 340.-

Milanese style deep-fried breaded chicken cutlet, mixed green salad & tomato sauce



Italian Sea Bass • 420.-

Pan-seared sea bass, spicy bell pepper sauce, grilled broccolini, walnut salsa & sun-dried cherry tomatoes



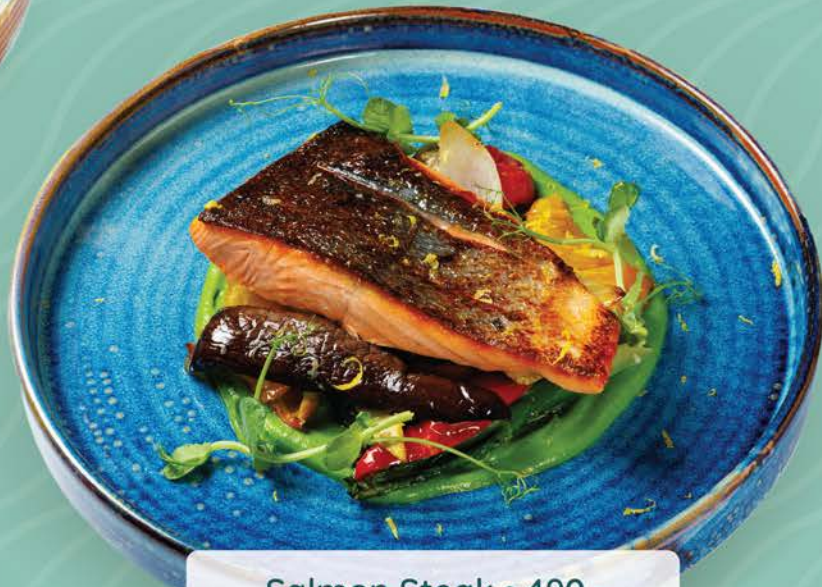
Chicken Stew • 390.-

48-hour slow-cooked chicken, tender potatoes, mushrooms, shallot confit, capers & black olives



Mussels & Tomato • 390.-

Mussels, tomato sauce, garlic bread, chili flakes & parsley oil



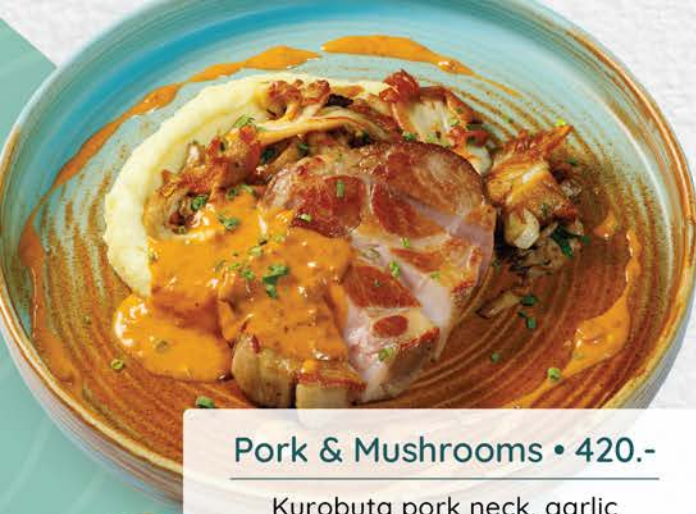
Salmon Steak • 490.-

Pan-seared salmon fillet, broccoli sauce, baby carrots, baby corn, onion, zucchini, sweet bell peppers & eggplant



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Pork & Mushrooms • 420.-

Kurobuta pork neck, garlic mashed potatoes, sautéed oyster mushrooms & mushroom sauce



Hanger Steak 250g. • 790.-

150-day aged Black Angus served with 1 side and 1 sauce of your choice

Seafood Stew • 690.-

Ovenbaked Italian seafood stew with sea bass, clams, mussels, potato confit & baby spinach



Ribeye Steak 300g. • 1,190.-

150-day aged Black Angus served with 1 side and 1 sauce of your choice



Tagliata Di Manzo 1,690.-

270-day aged Black Angus striploin (500g), seasonal roasted vegetables, rosemary potatoes & Chimichurri sauce

SIDE DISH

Mashed Potatoes	160.-	Sautéed Mushrooms	180.-
French Fries	140.-	Spinach & Parmesan	190.-

SAUCE

Pepper Sauce	60.-	Chimichurri	60.-
Mushroom Sauce	60.-		

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SWEETS

Tropical Panna Cotta • 240.-

Coconut and pineapple infused panna cotta, mint oil, fresh pineapple salad & pineapple coulis



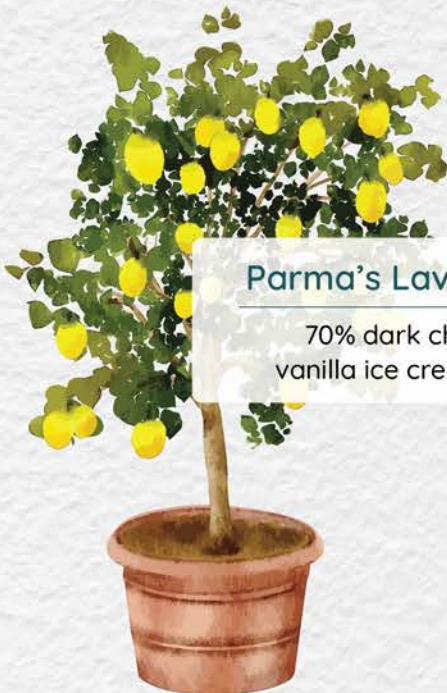
Parma's Tiramisu 290.-

Mascarpone cream, coffee soaked ladyfinger biscuit, dulce de leche & coffee jelly



Parma's Lava Cake • 280.-

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





Cherry & Amaretti Cheesecake • 240.-

Velvety vanilla cheesecake,
amaretti biscuit crust,
Fabbri cherries &
cherry coulis



Banana & Caramel Cookie Gelato • 260.-

Warm banana cookie,
vanilla ice cream &
butterscotch sauce



— ICE CREAM - 100% HOMEMADE —



1 Scoop
90.-



2 Scoops
170.-



3 Scoops
240.-



Madagascar
Vanilla



Valrhona 70%
Chocolate



Nam Dok Mai
Mango

Extra whipped cream + 40 THB

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SIGNATURE

Drinks



Coconut Matcha Latte

Matcha Green Tea & Coconut Milk

150.-

Cafe Con Panna

Espresso, Homemade Whipped Cream & Almond

150.-



Pineapple Espresso Tonic

Pineapple, Espresso & Tonic

150.-



Affogato Vanilla

Vanilla Gelato & Espresso

150.-



Chocolat Viennois

Homemade Chocolate Ganache, Milk & Homemade Whipping Cream

150.-

SMOOTHIES

120 THB



Mango, Passion Fruit & Ginger

Wild Berries



Watermelon



Kiwi, Pineapple & Basil

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ITALIAN

Soda

100
THB

Strawberry



Peach
& Lychee



Blueberry



Mango
& Passion



Lemongrass,
Mint & Ginger



Passion
Fruit



Peach
& Mango



Hibiscus,
Pineapple
& Kaffir



HOMEMADE

Iced Tea

120
THB

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DRINKS

WATER

PARMA Water 50cl	40.-
Evian Water 50cl	70.-
Evian Water 75cl	145.-
Evian Sparkling Water 75cl	160.-



SOFT DRINKS

Coke 33cl	60.-
Diet Coke 33cl	60.-
Coke Zero 33cl	60.-
Fanta 33cl	60.-
Sprite 33cl	60.-
Schweppes Tonic 33cl	60.-
Ginger Ale 33cl	60.-
Soda Water 33cl	50.-

COFFEE

	 hot	 cold
Espresso	70.-	-
Lungo	80.-	-
Americano	80.-	90.-
Macchiato	80.-	-
Piccolo Latte	90.-	-
Cappuccino	100.-	110.-
Cafe Latte	100.-	110.-
Flat White	110.-	-
Moccha	110.-	120.-
Chocolate	120.-	130.-
Matcha Latte	110.-	120.-



LAVAZZA
TORINO, ITALIA. 1895

"All recipes are made with Lavazza blend."

Drawing on over a century of roasting expertise, Lavazza carefully selects the finest coffees from plantations worldwide to create distinctive blends that achieve perfect balance. The result is a coffee renowned for its exceptional flavour, aroma, and body. This legacy of excellence began with Luigi Lavazza, the visionary pioneer of coffee blending.

TEA

Earl Grey Ceylon	70.-	English Breakfast	70.-
Mint Ceylon Tea	70.-	Chamomile Herbal Infusion	70.-



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DRINKS

BEER

Asahi (Bottle) Japan	160.-
Singha (Draft Beer) Thailand	33cl. / 110.- 50cl. / 150.-

APERITIF

Ricard France	150.-
Campari Italy	260.-
Cinzano Rosso Italy	260.-
Cinzano Bianco Italy	260.-

VODKA

Absolut Sweden	240.-
Belvedere Poland	390.-

TEQUILA

Tequila Olmeca Gold Mexico	240.-
Tequila Patron Silver Mexico	420.-

RUM

Havana 3 Años Cuba	240.-
Havana 7 Años Cuba	280.-

GIN

Bulldog England	280.-
Beefeater 24 Dry England	280.-
Roku Japan	340.-

COGNAC

Martell VS France	320.-
Martell VSOP France	490.-

SINGLE MALT

The Glenlivet Founder's Reserve Speyside, Scotland	390.-
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WHISKEY, BOURBON

Jameson Irish Whiskey Ireland	240.-
Wild Turkey 81 United States of America	280.-

DIGESTIVES

Limoncello Italy	220.-
Vieux Calvados Massenez France	340.-
Grappa Alexander Exquisite Invecchiata Italy	390.-

AUTHENTIC ITALIAN

PARMA

BY MOZZA

MANAGED BY

HMA.

HOSPITALITY MANAGEMENT ASIA

v.122025