

AUTHENTIC ITALIAN

PARMA

BY MOZZA

Bangtao



065-726-8870



parmabymozza



parmabymozza

Additional 3% charge
for credit/debit card payments
We accept only

VISA



DELICATESSEN



Mezze Board • 590.- 🌿

Parmesan flan, tomato bruschetta, stracciatella cheese, grilled eggplant & zucchini, golden mozzarella balls



Italian Board • 740.-

A selection of 3 cheeses and 3 cold cuts served with dried fruit, gherkins & honey



Cold Cuts Board • 420.-

A selection of 3 cold cuts served with dried fruit & gherkins



Cheese Board • 420.-

A selection of 3 cheeses served with dried fruit, gherkins & honey



COLD CUTS • 150.- (By portion 40g)

Mortadella con Pistacchio
Salame Toscano
Parma Ham



CHEESE • 130.- (By portion 40g)

Montasio DOP
Primo Sale al Pepe
Parmesan Cheese



contains pork



vegetarian

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BURRATA



Burrata Tomato Confit 🌿 • 410.-

125g fresh burrata, tomato confit, EVOO, fresh basil, balsamic caramel



Burrata Roasted Vegetables 🌿 • 410.-

125g fresh burrata, roasted vegetables, EVOO, fresh basil, basil oil, balsamic dressing



Burrata Parma Ham 🍷 • 450.-

125g fresh burrata, Parma ham (24 months), cherry tomatoes, garlic bread, EVOO, fresh basil, basil oil, balsamic caramel



Burrata Pesto & Sun-Dried Cherry Tomatoes 🌿 • 410.-

125g fresh burrata, basil pesto, fresh cherry tomatoes, sun-dried tomatoes



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

STARTERS

Caprese Parma Style • 310.-

Tomato confit, Mozzarella di Bufala, basil oil, fresh basil



Fritto Misto • 310.-

Crispy fried calamari, shrimp, fish & seasonal vegetables, served with tartar sauce



Potato and Shrimp Soup • 290.-

Creamy potato soup with shrimp, onion, crispy croutons



Golden Mozzarella Bites • 290.-

Crispy fried mozzarella balls, served with spicy tomato sauce



Bruschette Mix • 290.-

Assorted Trio bruschetta:

1. Pesto, stracciatella, pistachios
2. Smoked salmon, ricotta, onion
3. Tomato, garlic, basil, red onion, Mozzarella di Bufala



Arancini • 290.-

Deep-fried Parmesan risotto, mozzarella, Taleggio, Parmesan cream, tomato sauce



Salmon Tartare • 390.-

150g hand-cut fresh salmon, red onion, spring onion, lemon dressing, EVOO, lemon, fresh herbs



contains pork



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SALADS

Crab & Mango Salad • 390.-

Mixed green salad, crab meat, cherry tomatoes, red onions, avocado fresh mango, mango-lemon dressing



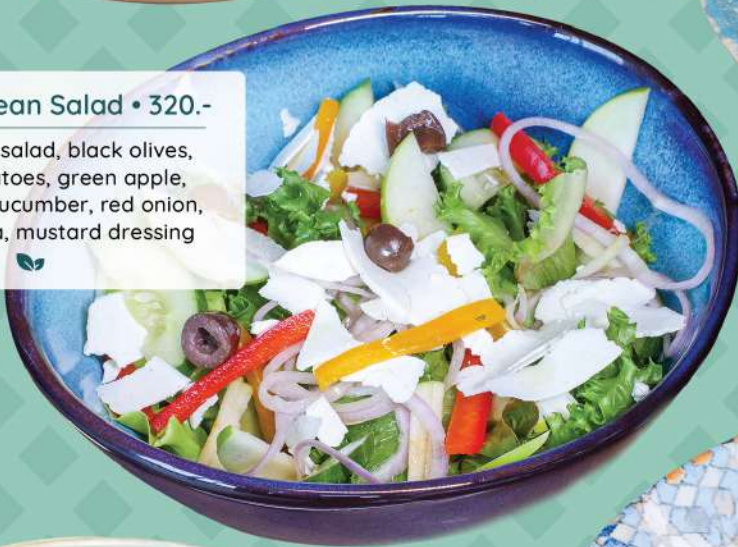
Parma Caesar Salad • 340.-

Baby cos lettuce, grilled chicken, Parmesan, cherry tomatoes, quail egg, Caesar dressing

Add Bacon: +30 THB

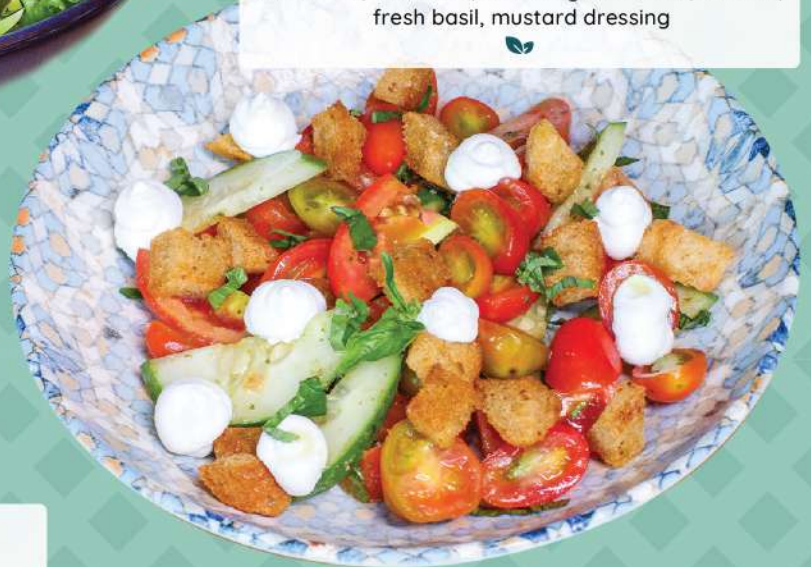
Mediterranean Salad • 320.-

Mixed green salad, black olives, cherry tomatoes, green apple, bell pepper, cucumber, red onion, ricotta salata, mustard dressing



Tomato & Ricotta Salad • 320.-

Fresh tomato, ricotta cheese, cherry tomatoes, cucumber, red onion, sourdough croutons, basil oil, fresh basil, mustard dressing



Truffle Beef Salad • 370.-

Mixed green salad, beef pastrami, mushrooms, soft-boiled egg, gherkins, cherry tomatoes, croutons, Parmesan, boiled potatoes, truffle dressing



Grilled Octopus Salad • 410.-

Grilled octopus, cherry tomato confit, rocket salad, boiled potatoes, black olives, lemon dressing, basil oil



Insalata di Salmone • 360.-

Smoked salmon, rocket salad, cherry tomatoes, feta, EVOO, lemon dressing



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FRESH PASTA



Tagliatelle Mushroom 🌿 • 390.-

Fresh tagliatelle, sautéed mushrooms, mushroom gravy, Parmesan, parsley, EVOO

Tagliatelle Lamb Ragù • 410.-

Fresh tagliatelle, slow-cooked lamb ragù, carrot, thyme, shaved Parmesan



Spaghetti Vongole • 390.-

Spaghetti, fresh clams, clam sauce, garlic, parsley, EVOO, butter



Spaghetti alla Carbonara 🐷 • 390.-

Spaghetti, creamy egg yolk sauce, Parmesan, bacon, fresh herbs



Lasagna della Nonna • 390.-

Homemade lasagna alla Bolognese, Parmesan cream, San Marzano tomato sauce



Spaghetti Bolognese • 390.-

Spaghetti, homemade beef ragù, flavorful tomato sauce, Parmesan



Penne Salmon Pink Sauce • 410.-

Penne, creamy pink sauce, sautéed fresh salmon, cherry tomatoes, parsley

🐷 contains pork 🌿 vegetarian

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FRESH PASTA

Gnocchi Sorrentina 🌿 • 390.-

Homemade potato gnocchi, mozzarella, San Marzano tomato sauce, Parmesan, fresh basil

Ravioli Beef • 390.-

Homemade beef ravioli, mushroom gravy, cream, sautéed mushrooms, parsley, Parmesan

Spaghetti Seafood • 490.-

Spaghetti, grilled big prawn, lobster bisque, squid, mussels, clams, shrimp, garlic, EVOO, parsley

Spaghetti Meatballs • 390.-

Spaghetti, Black Angus beef meatballs, San Marzano tomato sauce, Parmesan, fresh herbs, EVOO

Penne Arrabbiata 🌿🌶️ • 380.-

Penne, tomato sauce, fresh chili, garlic, homemade chili crisp

Penne Mac & Cheese 🌿 • 390.-

Oven-baked penne, creamy cheese sauce, shaved Parmesan, fresh herbs

Penne Amatriciana 🐷 • 390.-

Penne, bacon, San Marzano tomato sauce, cherry tomato, caramelized onion, basil, EVOO

🐷 contains pork 🌿 vegetarian

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PIZZA



Bufalina • 320.-

Tomato sauce,
Mozzarella di Bufala & basil



6 Cheese Pizza • 410.-

6 cheeses: mozzarella,
Gorgonzola, Taleggio, scamorza,
Asiago, ricotta & Parmesan



Vegetarian Pizza • 350.-

Tomato sauce, mozzarella, broccolini,
baby corn, roasted bell peppers,
cherry tomatoes, eggplant & scamorza



Spicy Aglio Olio Seafood • 420.-

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



Eggplant & Ricotta • 350.-

Tomato sauce, mozzarella,
fried eggplant, fresh ricotta
& salted ricotta



Diavola • 420.-

Tomato sauce, stracciatella,
spicy 'nduja, chili,
ventricina salami & garlic



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level of spiciness

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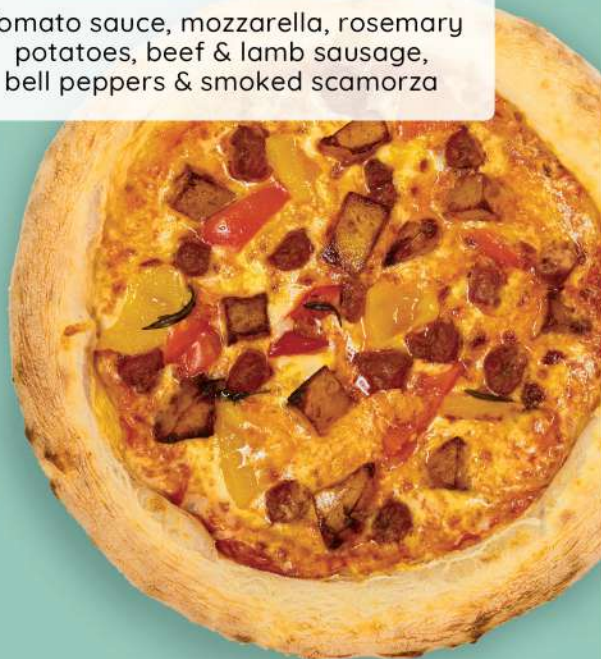
Pepperoni • 410.-

Mozzarella, Asiago
& spicy salami



Beef & Lamb Sausage • 420.-

Tomato sauce, mozzarella, rosemary
potatoes, beef & lamb sausage,
bell peppers & smoked scamorza



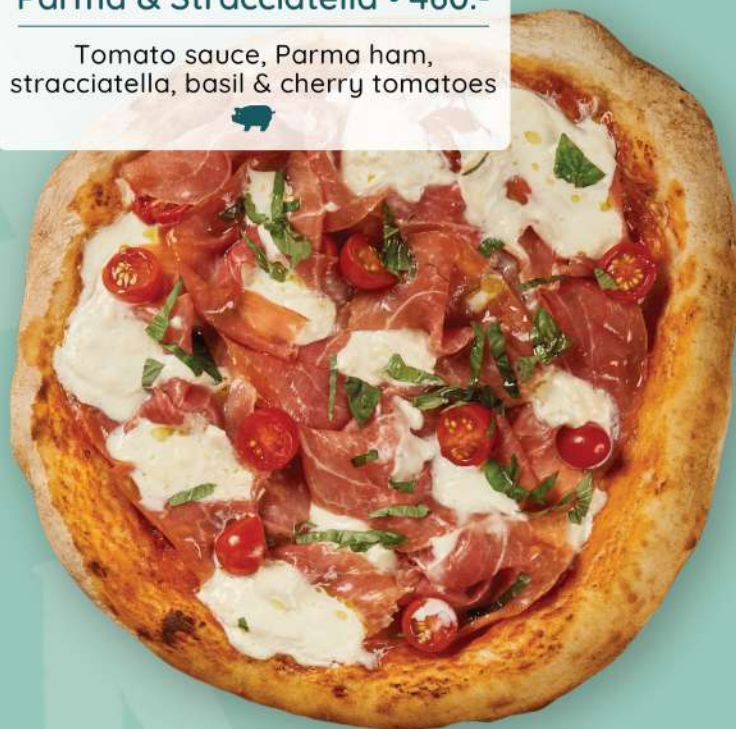
Truffle & Ham • 490.-

Mozzarella, Asiago,
mushrooms, ham & fresh truffle



Parma & Stracciatella • 460.-

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



Beef Meat Lover • 460.-

Tomato sauce, mozzarella,
bolognese sauce, beef
pepperoni, beef pastrami



Hawaiian • 410.-

Tomato, mozzarella,
ham & pineapple



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CHEF'S SUGGESTIONS



The Italian Burger • 410.-

150g Black Angus beef patty, bacon, cheddar, caramelized onions, tomatoes, pickles, lettuce, Parma secret sauce, served with French fries



Roasted Chicken • 390.-

Half roasted chicken, served with roasted potatoes and chicken gravy



Bangers & Mash • 390.-

Italian sausages, caramelized onions, creamy mashed potatoes, whole grain mustard sauce, fresh herbs

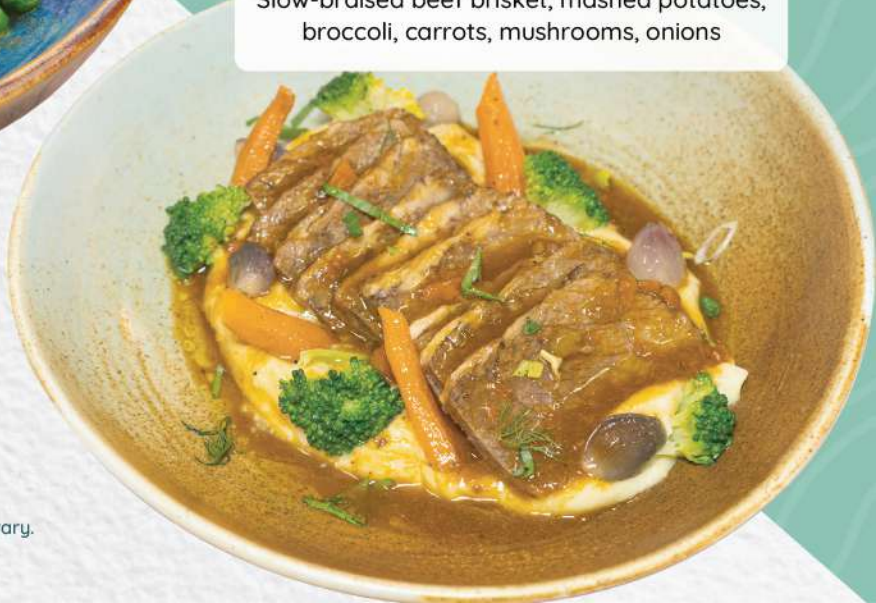


Lamb Shank • 540.-

Mashed potatoes, braised lamb shank, green peas, baby carrots

Angus Beef Brisket • 520.-

Slow-braised beef brisket, mashed potatoes, broccoli, carrots, mushrooms, onions



contains pork vegetarian

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CHEF'S SUGGESTIONS



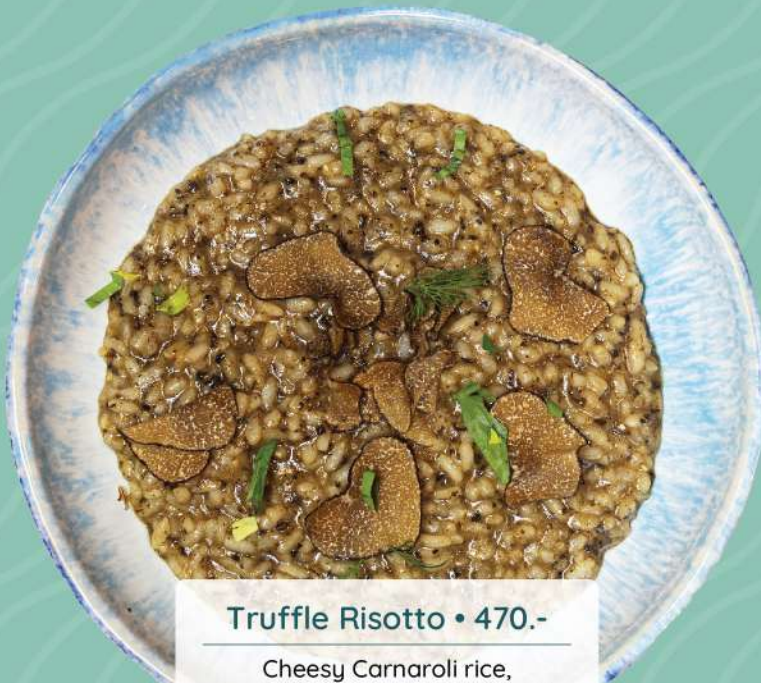
Mushroom Risotto • 410.-

Carnaroli rice,
sautéed mushrooms, Parmesan



Chicken Parmigiana • 390.-

Golden-fried chicken breast, tomato sauce,
mozzarella, rocket salad,
Parmesan, served with French fries



Truffle Risotto • 470.-

Cheesy Carnaroli rice,
Parmesan, butter, fresh truffle



Truffle Tagliolini • 470.-

Homemade tagliolini,
truffle cream sauce, fresh truffle



Shrimp & Fregola • 410.-

Fregola pasta, shrimp, lobster bisque,
cherry tomatoes, basil

FREGOLA



Originating from Sardinia, fregola is crafted from semolina rolled into small pearls and toasted to develop its warm, nutty taste. Its tender, chewy texture allows it to absorb sauces beautifully, which is why it pairs so well with seafood and hearty broths.



contains pork



vegetarian

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THE GRILL



SHARING

Black Angus Tomahawk
1.2kg • 3,090.- / 1.4kg • 3,590.-
1.6kg • 3,990.-

Australian Black Angus 150 days,
served with 2 sides and 2 sauces of your choice



Wagyu Striploin 300g • 1,690.-

Australian Wagyu MB5, served with
one side and one sauce of your choice



Hanger Steak 250g • 1,040.-

Australian Black Angus 150 days, served with
one side and one sauce of your choice



Ribeye Steak 300g • 1,190.-

Australian Black Angus 270 days, served with
one side and one sauce of your choice

SIDE DISH

Mashed Potatoes	110.-	Grilled Carrots & Shallots	110.-
French Fries	110.-	Sauteed Spinach	110.-

SAUCE

Pepper Sauce	50.-	Blue Cheese Sauce	50.-
Mushroom Sauce	50.-	Garlic Butter	50.-

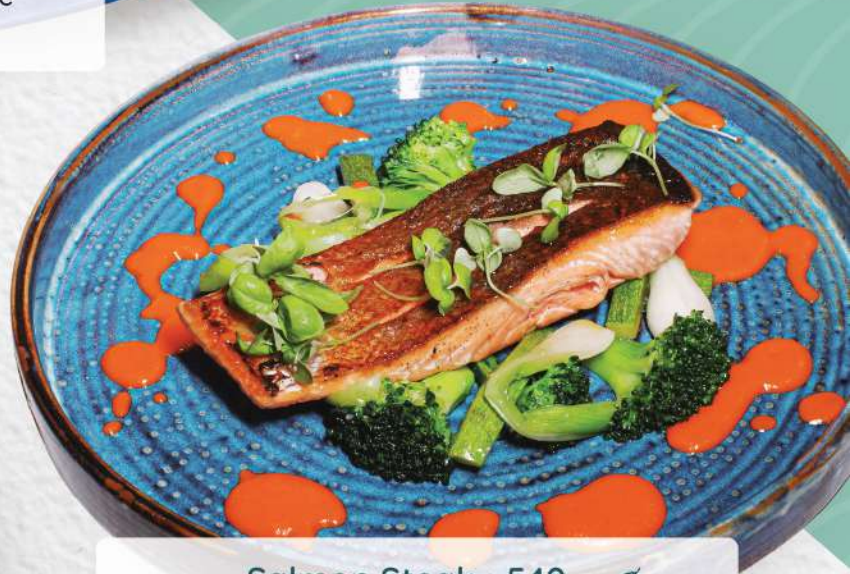
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FROM THE SEA



Whole Grilled Sea Bass en Papillote • 590.-

Whole deboned sea bass cooked en papillote with seasonal vegetables, lemon & olive oil



Salmon Steak • 540.- 🌿

Pan-seared salmon, zucchini, broccoli, spring onion, spicy bell pepper sauce



Mussels & Tomato Sauce • 390.-

Fresh mussels, tomato sauce, parsley, black pepper, served with garlic bread

Sea Bass Steak • 460.-

Sea bass fillet, mashed potatoes, spinach, cherry tomatoes confit, lemon-butter sauce



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SWEETS

Cookie & Gelato • 270.-

Banana & caramel cookie,
vanilla ice cream,
butterscotch sauce



Parma's Tiramisu • 290.-

Mascarpone cream, ladyfinger biscuit,
Dulce de Leche, coffee jelly



Crème Brûlée • 260.-

Traditional crème brûlée, vanilla,
caramelized with brown sugar



Parma's Lava Cake • 290.-

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



Nonna Apple Pie 270.-

Grandmother-style apple pie with custard cream,
apple, almonds, served with vanilla ice cream



Nutella & Vanilla Toast 270.-

Homemade buttery toast, hazelnut praline cream,
whipped cream, warm Nutella, served with vanilla ice cream

ICE-CREAM



Toffee • 240.-

2 scoops salted caramel ice cream, caramel sauce, whipped cream



Mango Melba • 240.-

2 scoops vanilla ice cream, fresh mango, red fruit sauce, whipped cream



Banana Split • 290.-

Vanilla, chocolate & strawberry ice creams, fresh banana, chocolate sauce, whipped cream

ICE CREAM FLAVORS



1 Scoop
90.-



2 Scoops
170.-



3 Scoops
240.-



Vanilla



Salted Caramel



Coffee



Pistachio



Chocolate



Coconut



Strawberry



Mango

Extra whipped cream + 40 THB

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DRINKS

WATER

PARMA Water 50cl	50.-
Evian Water 50cl	80.-
Evian Water 75cl	145.-
Evian Sparkling Water 75cl	160.-



SOFT DRINKS

Soda Water 33cl	60.-
Coke 33cl	80.-
Coke Zero 33cl	80.-
Schweppes Tonic Water 33cl	80.-
Sprite 33cl	80.-
Ginger Ale 33cl	80.-
Iced Peach Tea Can	80.-

HOMEMADE JUICE

Giallo Mango, kiwi, apple & lime juice	120.-
Verde Guava, pineapple, basil & honey	120.-
Arancio Fresh orange, mango, passion fruit & lime juice	120.-
Rosa Blackberry, raspberry, strawberry & fresh lime	120.-

ITALIAN SODA

Lychee Monin lychee syrup, lime juice, soda water	120.-
Kiwi Monin kiwi syrup, lime juice, soda water	120.-
Blueberry Monin blueberry syrup, lime juice, soda water	120.-
Strawberry Monin strawberry syrup, lime juice, soda water	120.-



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DRINKS

COFFEE

	 hot	 cold		 hot	 cold
Espresso	90.-	-	Cappuccino	100.-	110.-
Lungo	100.-	-	Cafe Latte	100.-	110.-
Americano	100.-	110.-	Flat White	100.-	-
Piccolo Latte	80.-	-	Affogato Vanilla	140.-	-
Double Espresso	120.-	-	Espresso coffee & vanilla ice cream		

LAVAZZA
TORINO, ITALY, 1895

"All recipes are made with
Lavazza blend."

TEA

Green Tea	80.-	English Breakfast	80.-
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HOMEMADE ICED TEA



Passion Fruit
Iced Tea



Wild Berries &
Red Berries
Iced Tea



Peach & Mango
Iced Tea



Lemon & Ginger
Iced Tea

MILKSHAKES



Vanilla	150.-
Chocolate	150.-
Strawberry	150.-
Caramel	150.-
Banana	150.-



SMOOTHIES

Mango / Banana	120.-
Banana	120.-
Watermelon	120.-
Pineapple	120.-
Mango	120.-
Strawberry	120.-



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BEER, SPIRITS & LIQUORS

BOTTLED BEERS

Singha Beer 33cl	130.-
Heineken Beer 33cl	140.-
San Mig Light Beer 33cl	140.-
Corona Beer 33cl	210.-

APERITIVES

Ricard	130.-
Martini Rosso	160.-
Malibu	160.-
Campari	160.-

WHISKEY

Ballantine's Finest	160.-
Jameson Irish Whiskey	190.-
Jack Daniel's	220.-
Chivas Regal 12 Years	240.-

GIN

Beefeater Dry Gin	160.-
Bombay Gin	190.-
Hendrick's	290.-

TEQUILA

Olmecca Gold Tequila	160.-
Patròn Silver	380.-

DRAUGHT BEERS

Chang Beer 30cl	120.-
Chang Beer 1L (Pitcher)	340.-
Chang Beer 3L (Tower)	940.-

RUM

SangSom	110.-
Havana Club 3 Years	180.-
Havana Club 7 Years	220.-
Diplomático Reserva	260.-

VODKA

Absolut Vodka	180.-
Grey goose	290.-

DIGESTIVES & LIQUORS

Amaretto HW	140.-
Sambuca	140.-
Grappa	140.-
Limoncello	140.-
Amaro Montenegro	160.-
Peppermint HW	160.-
Jägermeister	180.-
Bailey's	180.-
Irish Coffee	250.-
Martell VSOP	350.-

COCKTAILS

SIGNATURE • 290.-



Espresso Martini
Vodka, Kahlúa,
espresso & butterscotch



Passion Fruit Mojito
White rum, soda water,
passion fruit, lime,
brown sugar & fresh mint



Negroni
Gin, Martini Rosso
& Campari



Bellini Spritz
Triple sec,
peach syrup & Prosecco



Red Sangria
Red wine, gin,
orange juice, simple syrup,
lime juice & fresh fruit

COCKTAILS • 260.-



Margarita
Tequila,
lime juice
& triple sec



Mojito
White rum,
mint leaves, lime,
brown sugar
& soda water



**Sex on
the Beach**
Vodka, peach schnapps,
orange juice,
pineapple juice
& grenadine



Piña Colada
White rum, Malibu,
pineapple juice
& coconut milk



Mai Tai
White rum,
dark rum, triple sec,
orange juice,
pineapple juice,
lime juice & grenadine



Tuscany Breeze
Irish whiskey,
peach schnapps,
raspberry syrup
& egg white



Aperol Spritz
Aperol,
soda water
& Prosecco



Frozen Daiquiri
(Mango or Strawberry)
White rum, fresh mango
or strawberry,
simple syrup & lime juice



Moscow Mule
Vodka,
fresh lime
& ginger beer

Non-alcoholic versions available - ask our staff • 190.-

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OUR BRANDS



Mozza Patong celebrates the simple goodness of "mom's style" Italian cooking with fresh, top-notch ingredients. Savor brick oven-baked pizza and handcrafted pasta dishes. Our warm, welcoming atmosphere makes every visit feel like a heartfelt family gathering.

Patong, Phuket

[f](#) [m](#) mozzapatong

Phone: 062-256-8991



SUMMER

SEASIDE RESTAURANT

Summer Seaside in Phuket offers a unique dining experience with picturesque views of the beach. The menu is a delightful blend of Mediterranean-inspired dishes and Thai cuisine, with a heavy emphasis on seafood. It's the go-to restaurant for a relaxing dining experience in Phuket.



Patong Beach, Phuket

[f](#) [m](#) summerseaside

Phone: 096 637 3530

The Kitchen Restaurant & Bistro Thai & International Cuisine

The Kitchen was founded with the intent for diners to be able to experience the best of International & Thai Cuisine. Our team strives daily to provide consistency and quality, resulting in an impeccable culinary experience.



Patong, Phuket

[f](#) [m](#) TheKitchenpatong

Phone: 089 591 9062



At MOJO, embrace life's joys with passion. Savor juicy steaks, towering burgers, and fresh pasta. Our creative cocktails and extensive wine list elevate every moment. This really is the place in the heart of Patong!



Patong, Phuket

[f](#) [m](#) mojogrillthailand

Phone: 063 136 6899

TASTE BISTRO & GRILL

Taste Bistro & Grill in Patong offers a unique fusion of Thai and international cuisine, crafted with fresh ingredients. Our menu features classic dishes, prime cuts from the grill, and innovative creations, perfect for any occasion. Enjoy a lively atmosphere and friendly service, making you feel right at home.



Patong, Phuket

[f](#) [m](#) tastebistropatong

Phone: 083 226 3020