

AUTHENTIC ITALIAN

PARMA

BY MOZZA

Central Samui



Additional 3% charge
for credit card payments
We accept only

VISA



DELICATESSEN



Italian Board • 690.-

3 premium cheeses &
3 premium cold cuts



Cheese Board • 370.-

3 premium cheeses



Cold Cuts Board • 370.-

3 premium cold cuts



Parma Ham

Grilled Eggplant

Grilled Zucchini

Golden Mozzarella Balls

Tomato Bruschetta

Parmesan Flan

Mezze Board • 590.-

Parmesan flan, tomato bruschetta, Parma ham, grilled eggplant & zucchini, golden mozzarella balls

Vegetarian Version Available

contains pork

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BURRATA



Burrata (125g.) Tomato Confit • 390.-

Tomato confit & balsamic caramel



Burrata (125g.) Roasted Vegetables • 410.-

Rocket salad, roasted vegetables & basil oil



Burrata (125g.) Parma Ham 🍷 • 430.-

Garlic bread & Parma ham 24 months



Burrata (125g.) Caponata • 410.-

Bell pepper & eggplant Caponata, walnuts & balsamic dressing



Did you know?

Burrata, is a well-known cheese originated 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

BURRATA

Milk: Cow

Flavour: Buttery, Mild, Sweet

Texture: Creamy Interior and Smooth, Stringy Exterior

STARTERS

Bruschette Mix • 290.-

Assorted Trio bruschetta
Eggplant, bell pepper & Parmesan cream /
Salmon, ricotta & onion / Caprese



Caprese Parma Style 280.-

Tomato confit, mozzarella
di bufala, basil oil & fresh basil



Arancini • 290.-

Deep fried risotto, mozzarella,
parmesan sauce



Golden Mozzarella Bites 260.-

Crispy fried mozzarella balls
with spicy tomato sauce



Grilled Octopus Salad 370.-

Grilled octopus tentacles, tomato confit,
lettuce, crushed potatoes & lemon dressing



Salmon Tartare 390.-

150g Hand cut fresh salmon, red onion,
spring onion, fresh herbs & lemon dressing



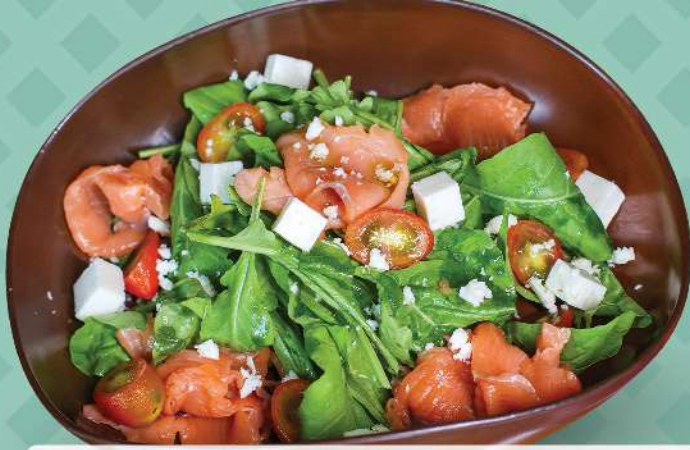
contains pork



vegetarian

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SALADS

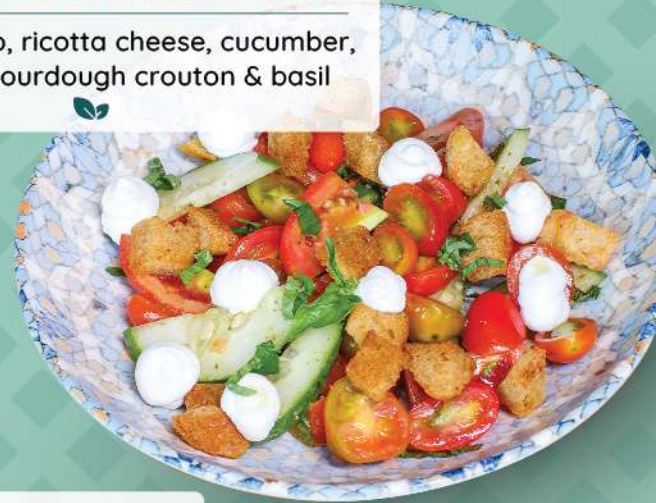


Insalata di Salmone • 340.-

Smoked salmon, rocket salad, cherry tomatoes, feta cheese & lemon dressing

Tomato & Ricotta Salad • 290.-

Fresh tomato, ricotta cheese, cucumber, red onion, sourdough crouton & basil



Parma Caesar Salad • 290.-

Baby cos lettuce, grilled chicken, crispy bacon, parmesan & Caesar dressing



Cheesy Bite Salad • 310.-

Mixed salad, carrots, black olives, red onions, cherry tomatoes, cucumber, deep fried golden cheese bites & balsamic and mustard dressing



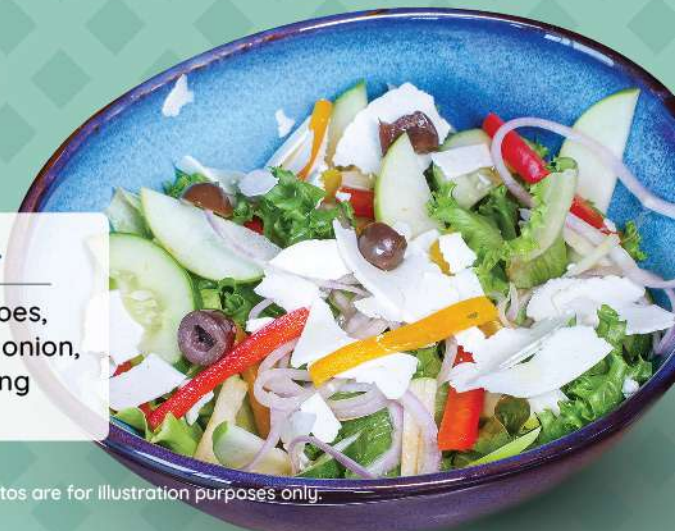
Crab & Mango Salad • 360.-

Green salad, crab meat, cherry tomatoes, red onions, avocado & mango lemon dressing



Mediterranean Salad • 290.-

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



FRESH PASTA

Spaghetti alla Carbonara • 360.-

The traditional recipe: bacon, egg yolk, parmesan & black pepper



Spaghetti Aglio Olio & Shrimp • 440.-

Spaghetti, garlic, oil shrimp, cherry tomato

Tagliatelle Lamb Ragu • 390.-

Fresh tagliatelle, slow cooked lamb ragu & freshly shaved parmesan cheese



Salmon Pink Sauce Penne • 390.-

Penne, creamy pink sauce, sautéed fresh salmon



Tagliatelle with Mushroom • 390.-

Fresh Tagliatelle, sautéed mushrooms, mushroom gravy & parmesan



Spaghetti Bolognese • 360.-

Homemade beef ragu, tomato sauce & parmesan



Lasagna della Nonna • 390.-

Traditional lasagna alla Bolognese



contains pork



vegetarian



level of spiciness

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FRESH PASTA



Gnocchi Sorrentina • 360.-

Homemade potato gnocchi, mozzarella, San Marzano tomatoes & fresh basil

Beef Ravioli • 380.-

Homemade beef ravioli, creamy mushroom sauce



Spaghetti Meatballs • 380.-

Spaghetti with Black Angus beef meatballs & San Marzano tomato sauce



Spaghetti Seafood • 490.-

Grilled tiger prawns, baby scallops, lobster bisque, squid, mussels & clams



Penne Mac & Cheese 380.-

Oven-baked penne mac & cheese



Penne Norma 360.-

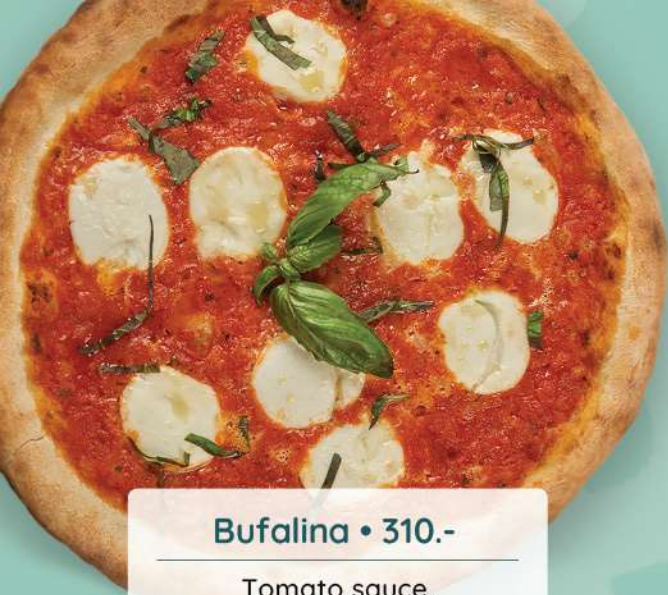
Penne, fragrant San Marzano sauce, eggplant, stracciatella cheese



Spaghetti alle Vongole 360.-

White wine, garlic, clams, extra virgin olive oil & parsley

PIZZA



Bufalina • 310.-

Tomato sauce,
mozzarella di bufala & basil



6 Cheese Pizza • 390.-

6 cheeses : gorgonzola,
taleggio, scamorza,
asiago, ricotta & parmesan



Vegetarian Pizza • 330.-

San Marzano tomato, mozzarella, broccolini,
baby corn, bell pepper confit, cherry tomatoes,
eggplant & scamorza



Spicy Aglio Olio Seafood • 410.-

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



Eggplant & Ricotta • 330.-

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



Diavola • 410.-

Stracciatella, 'nduja, chili,
ventricina & garlic



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Pepperoni • 390.-

Mozzarella, asiago cheese & spicy salami



Smoked Salmon • 410.-

Smoked Salmon, rocket salad, red onion, mozzarella, cream



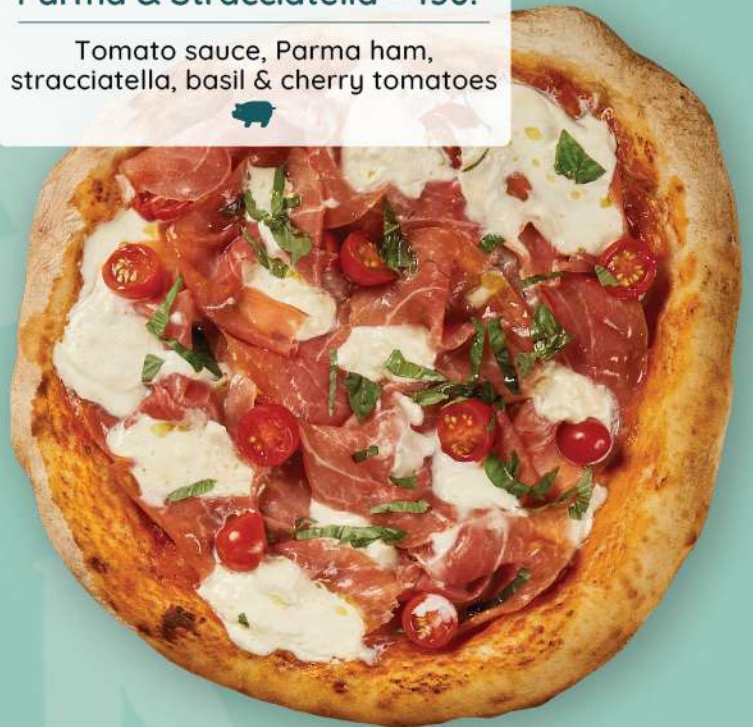
Parma & Stracciatella • 450.-

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



Truffle & Ham • 490.-

Asiago cheese, mushrooms, ham & truffle



Beef Meat Lover • 450.-

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

Hawaiian • 390.-

Tomato, mozzarella, ham & pineapple



contains pork



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CHEF'S SUGGESTIONS

Roasted Chicken • 480.-

Roasted half chicken, broccoli, pumpkin, stewed cabbage & tangy tomato sauce



The Italian Smashed Burger. • 380.-

150g Angus smashed patty, ketchup, lettuce, onion, Asiago cheese, & pickles, served with French fries



Pork Chop • 420.-


300g Kurobuta pork chop, roasted potato & mushroom sauce



Lamb Shank • 490.-

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



 contains pork

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CHEF'S SUGGESTIONS



Truffle Risotto • 420.-

Cheesy Carnaroli rice, Parmesan cheese, butter & fresh truffle

Truffle Tagliolini • 420.-

Homemade Tagliolini, truffle cream sauce & sliced truffle



Beef Tartare • 490.-

Hand-cut Angus beef 150g., parmesan, extra virgin olive oil & fresh egg yolk served with French fries



Mushroom Risotto • 370.-

Carnaroli rice, sautéed mushrooms & parmesan



Chicken Parmigiana • 360.-

Golden fried chicken, tomato sauce, mozzarella, rocket salad & French fries



THE GRILL



SHARING

Tagliata di Manzo • 1,690.-

Grilled Black Angus Striploin (500g) , rocket salad, grilled vegetables, roasted cherry tomato, rosemary E.V.O.O
Served with 1 side & 1 sauce of your choice



Hanger Steak 250g. • 940.-

Black Angus 150 days
Served with 1 side & 1 sauce of your choice

Ribeye Steak 300g. • 1,100.-

Black Angus 270 days
Served with 1 side & 1 sauce of your choice



SIDE DISH

Mashed Potatoes	100.-	Grilled Carrot & Shallot	100.-
French Fries	100.-	Sauteed Spinach	100.-

SAUCE

Pepper Sauce	40.-	Blue Cheese Sauce	40.-
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FROM THE SEA



SHARING

Whole Grilled Seabass "Papillote" • 620.-

Whole grilled seabass cooked en "Papillote" with seasonal vegetables, olive oil and lemon.

Mussels & Tomato Sauce • 360.-

Fresh mussels, tomato sauce, parsley, black pepper & garlic bread



Seabass Steak • 420.-

Pan-seared seabass, roasted potato and wild mushroom, cherry tomato, capers & black olive sauce



Salmon Steak • 490.-

Pan-seared salmon, mashed potatoes & bell pepper sauce



SWEETS

Cookie & Gelato • 260.-

Banana & Caramel cookie,
vanilla ice cream
& butterscotch sauce



Parma's Tiramisu • 290.-

Mascarpone cream, lady finger biscuit,
Dulce de Leche & coffee jelly



Crème Brûlée • 240.-

Traditional Crème Brûlée, Vanilla,
caramelized with brown sugar.



Parma's Lava Cake • 260.-

70% Dark Chocolate Lava,
vanilla ice cream & fruit salad



"Nonna" Appie Pie 260.-

Grandmother Style apple pie with custard cream,
apple & almond served with vanilla ice cream



Pasticceria Assortita 310.-

Coffee Tiramisu, chocolate lava cup, & vanilla ice cream
served with one regular coffee or tea

ICE-CREAM



Toffee • 220.-

Salted Caramel ice cream, caramel sauce, whipped cream



Banana Split • 270.-

Vanilla & Dark chocolate ice creams, strawberry sorbet, banana fruit, chocolate sauce & whipped cream



Mango Melba • 240.-

Vanilla ice cream, fresh mango, red fruits sauce & whipped cream

ICE CREAM FLAVORS



1 Scoop
80.-



2 Scoops
150.-



3 Scoops
220.-



Vanilla



Caramel



Coffee



Hazelnut



Chocolate



Coconut



Strawberry



Mango

Extra whipped cream + 40 THB

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.-
Red Bull 25cl	80.-

ITALIAN SODA

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



HOMEMADE JUICE • 120.-

<p>Arancio Fresh orange mango passion fruit & lime juice</p>	<p>Verde Guava, pineapple, basil & honey</p>	<p>Giallo Mango, kiwi, apple & lime juice</p>	<p>Rosa Blackberry, raspberry, strawberry & fresh lime</p>
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DRINKS



Combined with a hundred and twenty years of roasting experience, Lavazza selects the best coffees from plantations all around the world, in order to create specialised blends and achieving a perfectly balanced coffee, with a distinctive flavour, aroma and body. The excellence of Lavazza coffee today, is the end result of Luigi Lavazza's ideas as he was the first person to create "blends".



COFFEE



Espresso	80.-	-
Lungo	90.-	-
Americano	90.-	100.-
Piccolo Latte	80.-	-
Double Espresso	120.-	-
Cappuccino	100.-	110.-
Cafe Latte	100.-	110.-
Flat White	100.-	-
Affogato Vanilla	140.-	-
Espresso coffee & homemade vanilla gelato		

TEA

Green Tea	80.-
English Breakfast	80.-



MILKSHAKES

Vanilla	140.-
Chocolate	140.-
Strawberry	140.-
Caramel	140.-
Banana	140.-



SMOOTHIES

Mango / Banana	110.-
Banana	110.-
Watermelon	110.-
Pineapple	110.-
Mango	110.-
Strawberry	110.-

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BEER, SPIRITS & LIQUORS

BOTTLED BEERS

Singha Beer 33cl	120.-
Heineken Beer 33cl	140.-
San Mig Light Beer 33cl	140.-
Corona Beer 33cl	210.-

APERITIVES

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

WHISKY & WHISKEY

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

GIN

Beefeater Dry Gin	160.-
Bombay Gin	190.-

TEQUILA

Olmecca Tequila Gold	160.-
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DRAUGHT BEERS

Chang Beer 30cl	100.-
Chang Beer 1L (Pitcher)	290.-
Chang Beer 3L (Tower)	840.-

RUM

Sang Som	100.-
Havana Club 3 Years	160.-
Havana Club 7 Years	220.-

VODKA

Absolut Vodka	160.-
Absolut Elyx	290.-

DIGESTIVES & LIQUORS

Martell VSOP	350.-
Bailey's	190.-
Sambucca	140.-
Grappa	140.-
Limoncello	130.-
Calvados (VSOP)	240.-
Jagermeister	180.-
Peppermint HW	160.-
Amaretto HW	140.-
Irish Coffee	250.-

COCKTAILS



Tuscany Breeze



Ocean Drive



Il Calore

SIGNATURE

280
THB

Espresso Martini

Absolut, Kahlua,
espresso & simple syrup

Tuscany Breeze

Jameson Irish whiskey, HW peach schnaps,
raspberry syrup & egg white

Ocean Drive

Absolut, sweet vermouth,
fresh passion fruit & warmth of pineapple

Il Calore

Havana club 3 years, HW triple sec,
honey, fresh lemon & bitters

Aperol Spritz

Aperol, sparkling water & Prosecco

MOCKTAILS

210
THB

Virgin Mojito

Mint leaves, brown sugar, lime & sparkling water

Fruity Berry

Strawberry, raspberry, cranberry, lime & grenadine

CLASSIC

250
THB

Margarita

Olmecca Tequila, lime juice
& HW triple sec

Mojito

Havana club 3 years, mint leaves,
lime, brown sugar & sparkling water

Sex on the beach

Absolut Vodka, cranberry juice,
peach schnaps & orange juice

Pina Colada

Havana 3 years, Malibu
& coconut milk



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098-9844792



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