



TRATTORIA ITALIANA



www.mozza-bangkok.com



mozzabkk



mozzabkk



@hmagroup





WE ARE OPEN AT CENTRAL PARK



Buongiorno! We're excited to welcome you to our new Central Park location, perfectly situated beside Lumpini Park, where Bangkok's vibrant energy meets its most treasured green sanctuary.

Our cozy new spot serves up all the Italian classics you love - handmade pasta, authentic Neapolitan pizzas, creamy risottos, and rich tiramisu. Located in one of the city's most prestigious areas with direct BTS and MRT connections, we're ideally positioned where the bustling CBD meets tranquil parkland that locals cherish as their urban escape.

Whether you're grabbing lunch between meetings, catching up with friends over wine, or enjoying a relaxed dinner, our Central Park branch offers the same exceptional authentic flavors in a stunning new setting.

Come taste what we've been cooking up at our newest location.

EMQUARTIER

Mozza by Cocotte
EmQuartier
G Floor

BTS Phrom Phong



SIAM PARAGON
The Pride of Bangkok

Mozza by Cocotte
Siam Paragon
G Floor

BTS Siam



CENTRAL

Mozza by Cocotte
Central Chidlom
1st Floor (Public Lane)

BTS Chidlom



ICONSIAM

Mozza by Cocotte
ICONSIAM
G Floor

BTS Charoen Nakhon



CENTRAL PARK

Mozza by Cocotte
Central Park
G Floor

BTS Sala Daeng MRT Siam



SPRITZ

320
/glass



L'ORIGINALE

Aperol, Sparkling Water
& Sparkling Wine



IL BASILICO

Beefeater Dry Gin, Lime,
Basil & Sparkling Wine



ISPAHAN

Absolut Vodka, Rose, Lychee,
Lime & Sparkling Wine



BELLINI

Cointreau, Peach
& Sparkling Wine



PARISIAN

St-Germain Liqueur,
Sparkling Water & Sparkling Wine



LIMONCELLO

Limoncello, Sparkling Water
& Sparkling Wine



Prices are subject to 10% service charge and 7% VAT

CHEESES & COLD CUTS



Choose from our display or let our team craft a perfect selection for you

Italian Board 🇮🇹 590.-

Selection of 3
cheeses & cold cuts

Mozza's Board 🇮🇹 980.-

Selection of 6
cheeses & cold cuts

Truffle Board 690.-

Truffle Parma Ham,
Truffle Moliterno,
Truffle Salami &
Truffle Stracciatella



Parma Ham Selection

60g / 490.-

100g / 790.-

Parma Ham (30 Months),
Sauris Ham & Truffle Parma Ham



Prices are subject to 10% service charge and 7% VAT

BURRATA



Tomato Confit & Balsamic Caramel 490.-

150g Burrata with
Tomato Confit &
Balsamic Caramel



Mango, Bell Pepper & Parma Ham 640.-

150g Burrata with
Mango, Bell Pepper
& Parma Ham



Pesto & Sun-Dried Cherry Tomatoes 620.-

150g Burrata with
Homemade Pesto &
Sun-Dried Cherry Tomatoes



How to make fresh Burrata:

Did you know?

Burrata comes from the Apulia region in the South of Italy. It's made with a delicate mozzarella shell hiding a rich, creamy stracciatella filling. Slice it open for a delicious and indulgent surprise!



1

Shape fresh
mozzarella into
a delicate pouch



2

Mix shredded
stracciatella
with rich cream



3

Fill the mozzarella shell
with the mixture
and gently seal it

 Vegetarian version available upon request

 Vegetarian

 Contains pork

STARTER



Parmigiana Di Melanzane 390.-

Ovenbaked layered eggplant, tomato sauce, mozzarella, creamy stracciatella & Parmesan



Truffle Arancini 440.-

Golden-fried truffle risotto balls, mozzarella, Parmesan sauce & fresh truffle



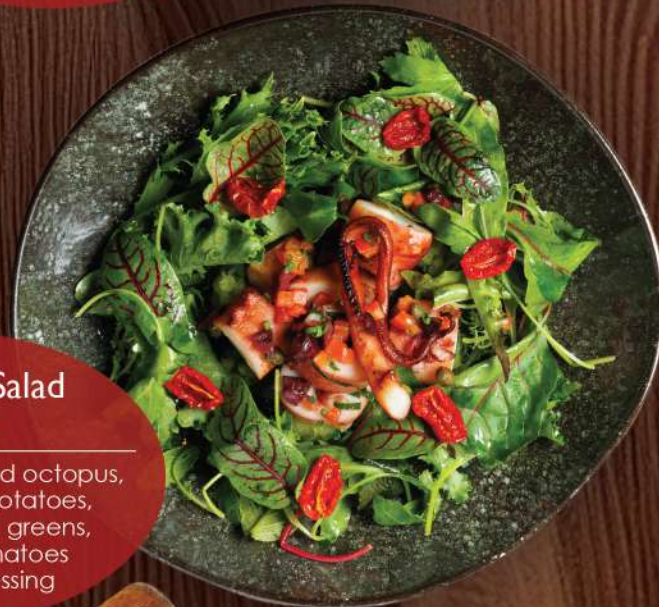
Salmon Tartare 440.-

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



Fritto Misto 390.-

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



Octopus Salad 490.-

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



Truffle Beef Carpaccio 690.-

270-day Black Angus, rocket salad, truffle dressing, fresh truffle & capers



Mozza Trio Bruschetta 490.-

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

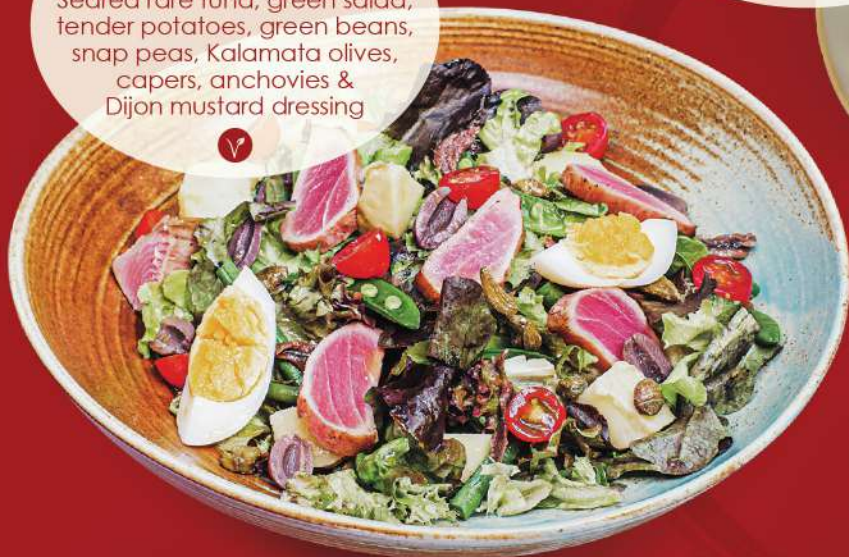


Prices are subject to 10% service charge and 7% VAT

SALAD

Niçoise Salad 390.-

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



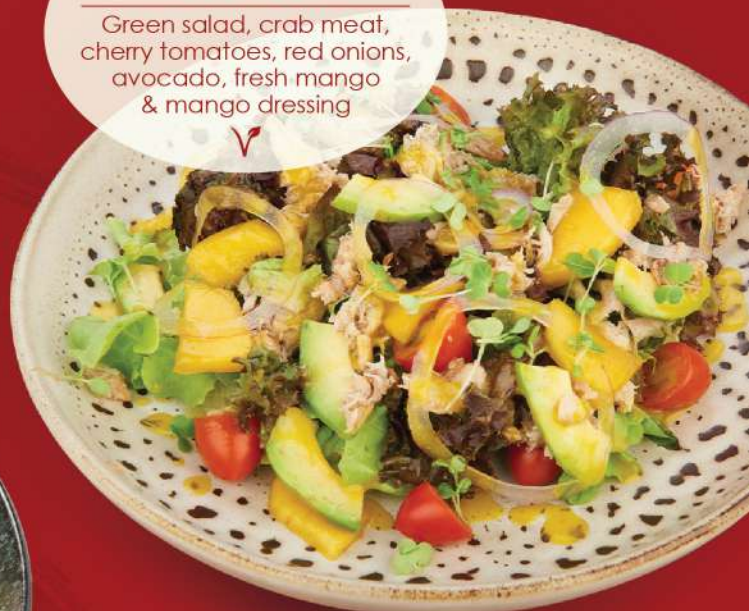
Mozza Caesar Salad 390.-

Baby cos lettuce, grilled chicken breast, crispy guanciale, Parmesan & creamy Caesar dressing



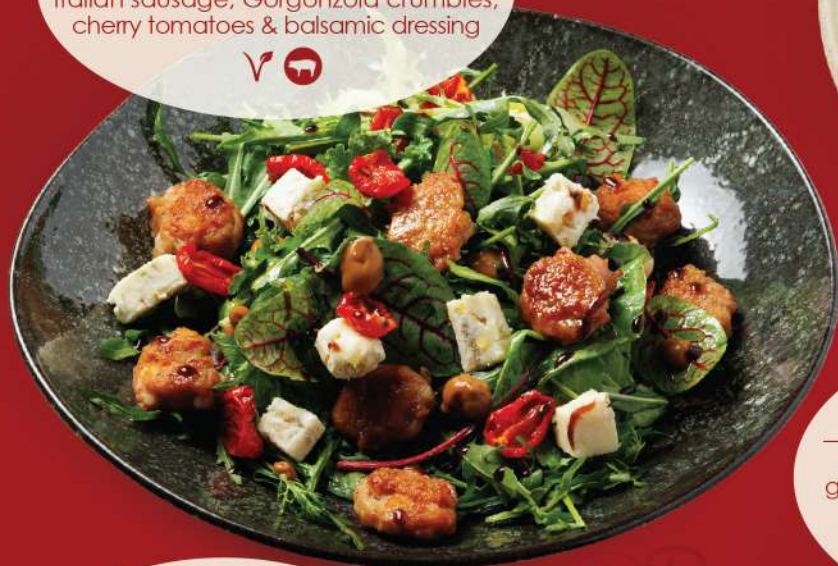
Crab & Mango Salad 430.-

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



Italian Sausage Salad 380.-

Seasonal mixed greens, grilled Italian sausage, Gorgonzola crumbles, cherry tomatoes & balsamic dressing



Italian Cobb Salad 490.-

Baby cos lettuce, fresh rocket, grilled squid, tiger prawns, Kalamata olives, avocado, Gorgonzola, sun-dried cherry tomatoes & balsamic dressing.



Caprese Mozza Salad 460.-

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



Vegetarian version available upon request



Vegetarian



Contains pork

PASTA & RISOTTO

Orecchiette Salsiccia 460.-

Orecchiette pasta, broccolini sauce, Italian sausage & grilled broccolini



Lasagna della Nonna 490.-

Traditional beef ragù, creamy béchamel, layered pasta & Parmesan



Gnocchi Pesto 490.-

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



Reginette Lamb Ragù 620.-

Reginette pasta, slow-cooked lamb ragù, Pecorino Romano & Parmesan



Tiger Prawns Aglio Olio 520.-

Grilled tiger prawns, extra virgin olive oil, fresh chili & garlic



Linguine alle Vongole 690.-

Fresh clams, white wine sauce, garlic & Italian parsley



Risotto Frutti Di Mare 840.-

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





A plate of spaghetti Bolognese with a meat sauce, topped with a dollop of cream and fresh herbs, served on a white plate with a gold rim.

Spaghetti Bolognese 490.-

Hand-cut beef ragù,
San Marzano tomato sauce
& Parmesan



A plate of mushroom risotto with a creamy sauce, topped with a dollop of cream and fresh herbs, served on a white plate with a blue floral pattern.

Mushroom Risotto 520.-

Creamy carnaroli rice,
sautéed mushrooms
& Parmesan



A plate of spaghetti alla Carbonara with a creamy sauce, topped with a dollop of cream and fresh herbs, served on a white plate with a green rim.

Spaghetti alla Carbonara 490.-

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



A plate of spaghetti Gamberi & Stracciatella with a creamy sauce, topped with a dollop of cream and fresh herbs, served on a blue plate.

Spaghetti Gamberi & Stracciatella 690.-

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



A plate of ravioli Spinach & Ricotta with a tomato sauce, topped with a dollop of cream and fresh herbs, served on a white plate.

Ravioli Spinach & Ricotta 540.-

Homemade ravioli filled with
spinach & ricotta, smoked
San Marzano tomato
sauce



A plate of truffle tagliolini with a creamy sauce, topped with a dollop of cream and fresh herbs, served on a white plate.

Truffle Tagliolini 690.-

Homemade tagliolini,
creamy truffle sauce
& fresh truffle.

 Vegetarian version available upon request

 Vegetarian  Contains pork  Level of spiciness

PIZZA



*Authentic
Italian pizza,
Fresh from
our brick oven*

Bufalina 390.-

San Marzano tomato sauce,
creamy mozzarella di bufala
& fresh basil



Vesuvio 540.-

San Marzano tomato sauce,
creamy stracciatella, eggplant
caviar, bell pepper confit,
fresh pesto, rocket salad
& berry tomatoes



Quattro Formaggi 620.-

Gorgonzola,
aged Grana Padano,
Asiago & creamy
mozzarella



Abruzzese 660.-

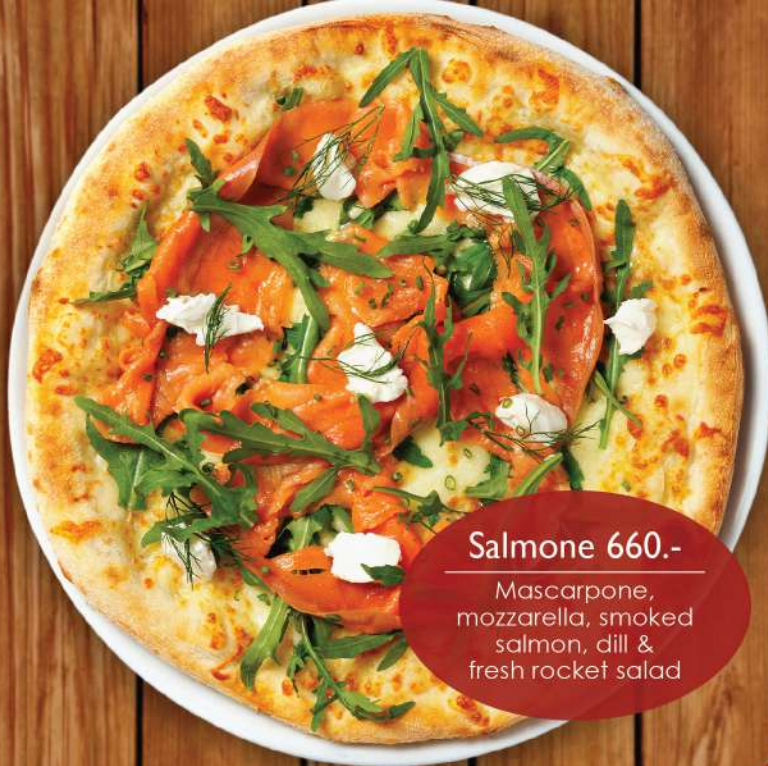
Mozzarella,
smoked scamorza
& Calabrian spicy salami



Rustica 660.-

Seasoned Italian sausage,
roasted potatoes,
caramelized onions,
Taleggio & mascarpone





Salmone 660.-

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



Mangia Fuoco 690.-

San Marzano tomato sauce, creamy burrata, spicy 'nduja, chili, Ventricina salami & roasted garlic



Capricciosa 690.-

San Marzano tomato sauce, artichoke hearts, black olives, mushroom confit & prosciutto cotto



Carpi Salerno 760.-

San Marzano tomato sauce, Parma ham, fresh stracciatella, basil & cherry tomatoes



Tartufina 890.-

Asiago cheese, mushrooms, prosciutto cotto & fresh truffle



Salsiccia 690.-

Sautéed friarielli, seasoned Italian sausage & Moliterno cheese



Vegetarian



Contains pork



Level of spiciness

MAIN COURSE

Chicken Milanese 490.-

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



Mussels & Tomato 580.-

Italian blue mussels, San Marzano tomato sauce, garlic bread, fresh chili & parsley oil



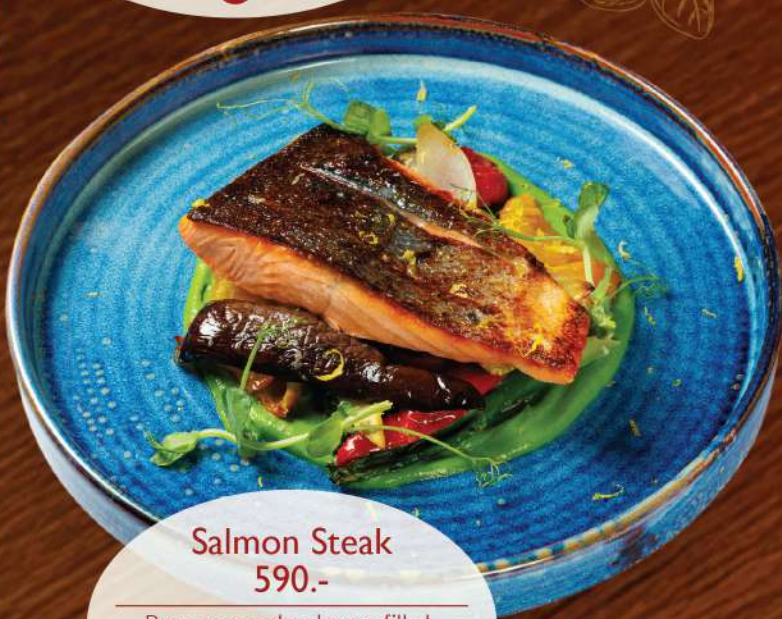
Italian Sea Bass 690.-

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



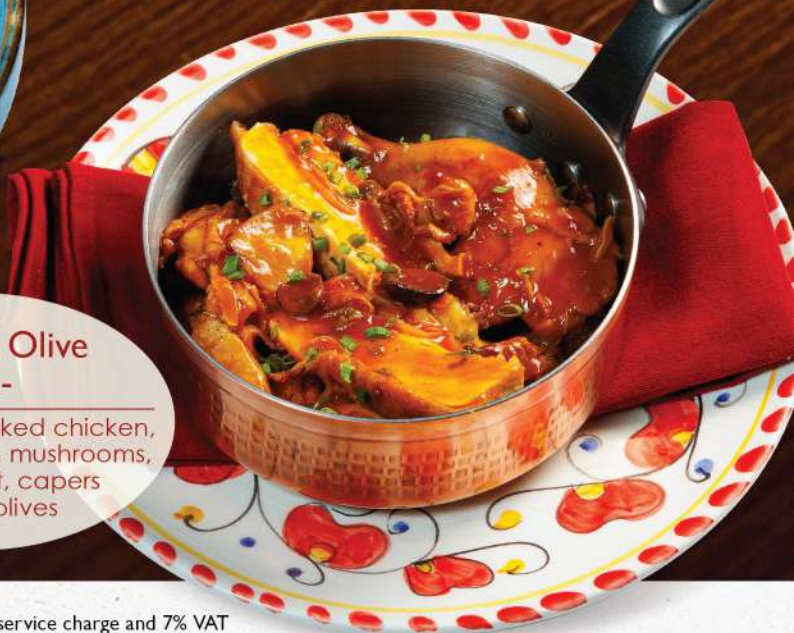
Salmon Steak 590.-

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

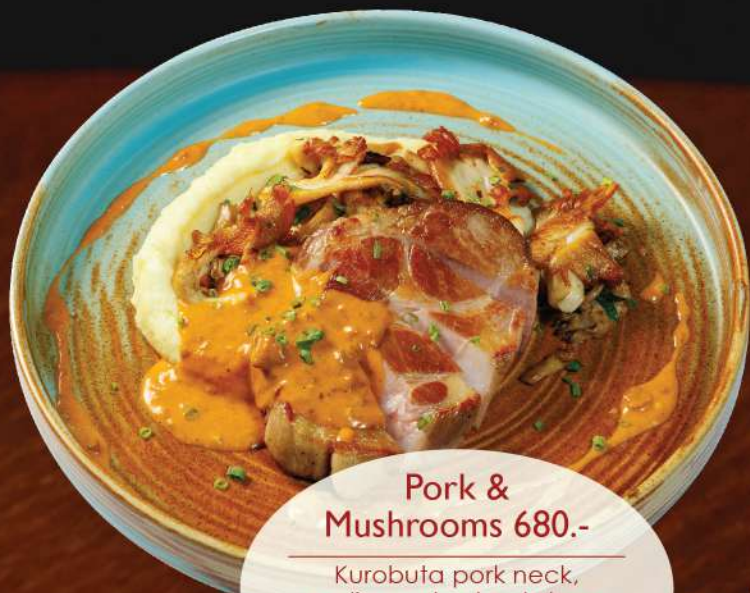


Pollo alle Olive 590.-

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



Prices are subject to 10% service charge and 7% VAT



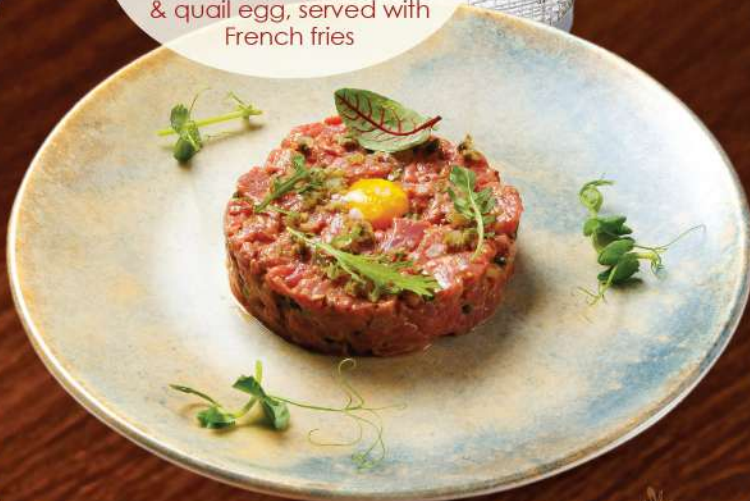
Pork & Mushrooms 680.-

Kurobuta pork neck, garlic mashed potatoes, sautéed oyster mushrooms & Gorgonzola-porcini sauce



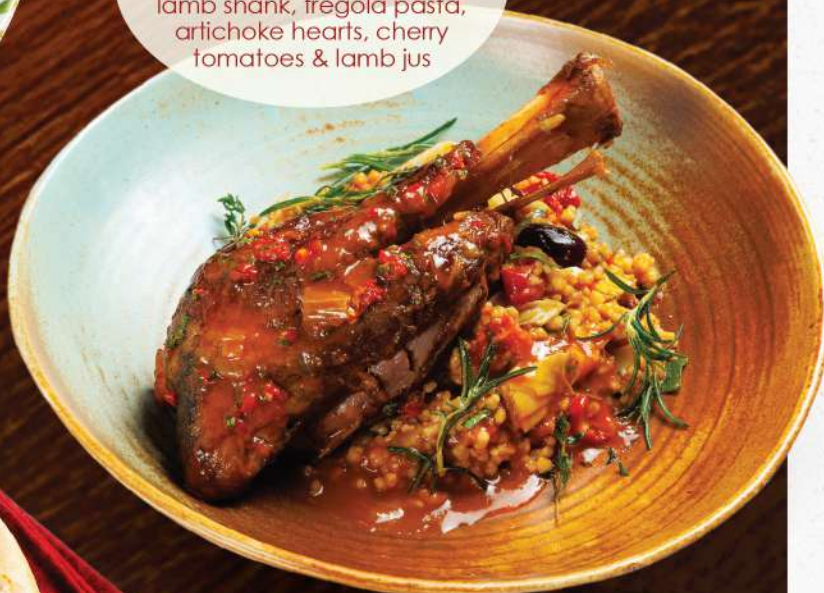
Beef Tartare 690.-

Handcut Black Angus beef tartare with pickles & quail egg, served with French fries



Lamb Shank 980.-

48-hour slow-cooked tender lamb shank, fregola pasta, artichoke hearts, cherry tomatoes & lamb jus



Beef Cheek Risotto 790.-

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



Guazzetto Di Cernia 1,190.-

Ovenbaked Italian seafood stew with grouper fish, clams, Italian blue mussels, potato confit & baby spinach



Contains pork



Level of spiciness

GRILL

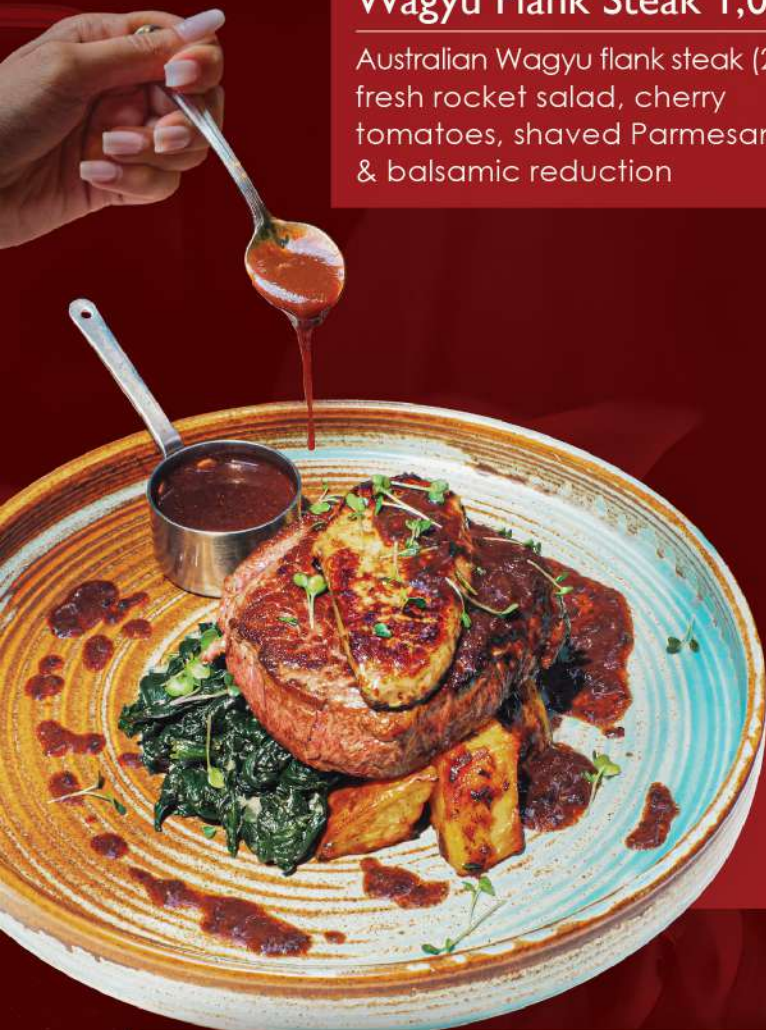
Wagyu Flank Steak 1,090.-

Australian Wagyu flank steak (200g), fresh rocket salad, cherry tomatoes, shaved Parmesan & balsamic reduction



Tenderloin 'Rossini' 1,490.-

Grilled Angus tenderloin (180g), pan-seared foie gras, roasted potatoes, spinach & truffle sauce



Tagliata Di Manzo 2,590.-

270-day aged Black Angus ribeye (500g), seasonal roasted vegetables, rosemary potatoes, Dijon mustard, garlic confit & Chimichurri sauce





Wagyu Prime Rib

1kg 4,190.- / 1.2kg 4,960.-

Marbling Score 5/6

Red wine, mushroom & Gorgonzola sauces, rosemary potatoes, spinach & Parmesan, and sautéed mushrooms

Side dish

Rosemary Potatoes	140.-	Sautéed Mushrooms	180.-
French Fries	140.-	Spinach & Parmesan	190.-
Mashed Potatoes	160.-	Parmesan Fries & Truffle Mayo	190.-
Green Peas & Guanciale	160.-	Truffle Mashed Potatoes	220.-

Prices are subject to 10% service charge and 7% VAT

DOLCI

Tropical Panna Cotta 280.-

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

Creme Caramel All'arancia 260.-

Classic baked caramel custard, fresh orange segments & vanilla tuile

Mozza's Lava Cake 320.-

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

Cocotte's Tiramisu 320.-

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

PASTICCERIA ASSORTITA

Mini tiramisu, mini chocolate lava & homemade vanilla gelato 320.-

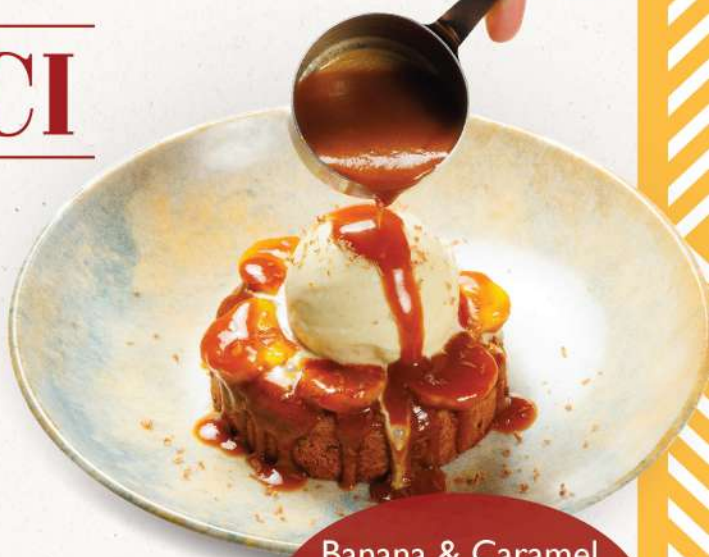
One regular coffee or tea included

DOLCI



**Cherry & Amaretti
Cheesecake 320.-**

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



**Banana & Caramel
Cookie 320.-**

Warm banana cookie,
vanilla ice cream &
butterscotch sauce



**Profiterole al
Pistacchio 340.-**

Choux pastry, pistachio gelato,
toasted crushed pistachios,
homemade chantilly cream &
chocolate fudge sauce



100% Homemade Gelato

Scoop	160.-
Waffle Cone	180.-



Tahitian Vanilla

Valrhona Chocolate

SIGNATURE DRINKS

**Pineapple
Espresso Tonic 160.-**
Pineapple, Espresso
& Tonic

**Affogato
Vanilla 160.-**
Vanilla Gelato
& Espresso

**Matcha
Vanilla 160.-**
Matcha
Green Tea,
Almond Milk
& Vanilla

**Cafe Con Panna e Mandorla
160.-**
Espresso, Homemade Whipping
Cream & Almond

**Cappuccino Caramelo
160.-**
Cappuccino, Caramel Sauce
& Caramel Tuile

**Nocciolato
190.-**
Dark Cocoa, Homemade
Whipping Cream & Hazelnut

HOMEMADE JUICE

140
/glass

Nectare

Papaya, Pear,
Red Apple,
Passion Fruit,
Orange



Jardino

Cucumber,
Green Apple,
Guava,
Spinach



Sole

Mango,
Pineapple,
Banana



Rosso

Green Apple,
Beetroot,
Red Dragon Fruit,
Passion Fruit



Prices are subject to 10% service charge and 7% VAT

SMOOTHIE

160.- / Glass

Mango, Passion Fruit & Ginger

Wild Berries

Banana, Strawberry & Guava

Watermelon

Kiwi, Pineapple & Basil

Tangerine, Green Apple & Lime

Mango, Passion Fruit
& Ginger

Wild
Berries

Banana, Strawberry
& Guava

Watermelon

Kiwi, Pineapple
& Basil

Tangerine,
Green Apple & Lime

Tiramisu

Choco
Macadamia

MILKSHAKE

220.- / Glass

Tiramisu

Homemade vanilla ice cream,
chocolate sauce, milk, espresso &
homemade whipping cream

Choco Macadamia

Homemade chocolate ice cream,
macadamia milk &
homemade whipping cream

Mango Sticky Rice

Homemade mango ice cream,
rice milk, fresh mango &
coconut cream

Banana Caramel

Homemade vanilla ice cream,
banana, caramel brownie &
homemade whipping cream

Mango Sticky Rice

Banana Caramel

ITALIAN SODA

140.- / Glass

Mixed Berries
Rosemary

Apricot Basil

Mixed Berries Rosemary

Mixed Berries and Rosemary Syrup,
Lime Juice & Soda

Apricot Basil

Apricot and Basil Syrup,
Lime Juice & Soda

Blood Orange & Mint

Blood Orange and Mint Syrup,
Lime Juice & Soda

Lychee

Lychee Syrup,
Lime Juice & Soda

Blood Orange
& Mint

Lychee

HOMEMADE ICED TEA

140.- / Glass

**Passion Fruit
& Mango**

**Peach &
Butterfly Pea**

**Lemongrass,
Mint & Ginger**

**Hibiscus,
Pineapple & Kaffir**

Passion Fruit
& Mango

Peach &
Butterfly Pea

Hibiscus,
Pineapple
& Kaffir

Lemongrass,
Mint & Ginger

DRINK

WATER

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



FROM THE FRENCH ALPS

SOFT DRINK

Soda Water 33cl	50.-
Coke 33cl	80.-
Coke Zero 33cl	80.-
Diet Coke 33cl	80.-
Tonic Water Schweppes 33cl	80.-
Sprite 33cl	80.-
Ginger Ale 33cl	90.-
Red Bull 25cl	120.-

COFFEE



hot



iced

Espresso	80.-	-
Lungo	90.-	-
Macchiato	90.-	-
Americano	90.-	100.-
Piccolo Latte	100.-	-
Cappuccino	110.-	120.-
Cafe Latte	110.-	120.-
Mocha	110.-	120.-
Flat White	120.-	-

TEA

English Breakfast Ceylon Tea	110.-
Earl Grey Ceylon Tea	110.-
Chamomille Herbal Infusion	110.-
Pure Ceylon Green Tea	110.-
Darjeeling Tea	110.-
Mint Ceylon Tea	110.-
Rose Ceylon Tea	110.-



Options: Add

Extra shot	+20.-
Decaf blend	+20.-

Almond milk	+20.-
Soy milk	+20.-

Macadamia Milk	+20.-
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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.

OUR BRANDS



Nestled in the heart of Bangkok's vibrant Sukhumvit Soi 39, Cocotte offers a unique escape, transporting you to a rustic-chic haven adorned with warm lighting and a cozy, welcoming atmosphere.

Our philosophy is deeply rooted in sustainability and supporting local farmers and our commitment to fresh, seasonal ingredients shines through in every dish. Expertly roasted meats take center stage, with options like Cocotte's renowned rotisserie chicken and the legendary, beautifully marbled tomahawk steak. Our prime cuts of meat are accompanied by seasonal, organic vegetables, bursting with flavor & freshness.

Cocotte's magic extends beyond the plate. Our knowledgeable staff is passionate about creating a memorable dining experience, guiding you through our curated selection of fine wines, each one chosen to perfectly complement our dishes.

Whether you're seeking a romantic evening or a delightful gathering with friends,

Cocotte Farm Roast & Winery promises an unforgettable experience of Thailand's culinary landscape, all within the heart of Bangkok's bustling energy.



📍 Sukhumvit Soi 39,
39 Boulevard G Floor Bangkok

☎ Phone : 092 664 6777

🌐 www.cocotte-bangkok.com

Opening hours :
Sunday to Thursday
11am to 11pm (Last order 10:30pm)
Friday & Saturday
11am to 12am (Last order 11:00pm)
Free parking available

OUR BRANDS



Victoria by Cocotte is the Modern Brasserie where everyone can create their own experience. The Brasserie welcomes you everyday from 8.00 am to 10.00 pm.

It is the ideal address for any occasion. You can enjoy our meals on the go, or be seated inside our charming atmosphere.

Whether you are a brunch lover, in need of a light snack, or in the mood for a rich and hearty meal - Victoria has it all.

With exciting dishes such as avocado toast, organic roasted chicken, lobster roll, or our famous "Café de Paris" steak; your palate will be spoiled for choice.

Victoria's offerings are 100% homemade and unmatched in quality. Each technical detail is carefully crafted by our dedicated Chefs, Bakery & Pastry team. You'll savour their efforts from the shape of the pasta, the crispness of the bread, to the freshness of our cold-pressed juice.

Victoria delivers authenticity, taste, and texture to create the perfect experience for every visit.



centralwOrld

Victoria by Cocotte
CentralwOrld, 1st Floor
Ratchadamri Rd.,
Pathumwan, Pathumwan,
Bangkok 10330



EMQUARTIER

Victoria by Cocotte
EmQuartier Ground Floor,
8 Soi Sukhumvit 35,
Klongton Nua, Wattana,
Bangkok 10110



www.mozza-bangkok.com



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@hmagroup



MANAGED BY

HMA

HOSPITALITY MANAGEMENT ASIA

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