



PIZZERIA MOZZA

Group Dining & Private Events

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Events Director, Jennifer Beech | Events Assistant, Natasha Behrens

64I N. Highland Ave



PIZZERIA MOZZA

Widely recognized as one of the best pizzerias in the country, Pizzeria Mozza is known for its California ingredients and a much-talked-about crust.

Pizzeria Mozza is an expression of Nancy Silverton's unique aesthetic and approach to cooking: focused but not fussy, straightforward and always uncompromising.

THE JACK WARNER ROOM

The storied private dining room at Pizzeria Mozza, also known as The Jack Warner Room, accommodates up to 20 guests at one long table and up to 30 guests by using a series of three tables, and is available for private lunch or dinner events. With a family-style menu consisting of the Pizzeria Mozza favorites including antipasti, insalate, pizzas and dolci, this intimate, rustic Italian-style wine cellar is a perfect venue for your next group event.

FULL RESTAURANT BUY-OUT

For parties exceeding 30 guests, Pizzeria Mozza is available for a full restaurant buy-out. Pizzeria Mozza can seat up to 64 guests in the main dining room and up to another 30 by utilizing the attached Jack Warner Room. For reception style parties, the restaurant can accommodate up to 100-120 people standing.

OFFSITE CATERING

Pizzeria Mozza is available for offsite catering, from small intimate dinner parties to large scale events. E-mail our Director of Events & Catering, Jennifer Beech, for custom pricing and menus. jbeech@mozza-la.com

CUSTOM EVENT REQUESTS

Do you have a unique event request such as a private wine tasting class, a cooking demonstration with Nancy Silverton or a pizza making party? E-mail our Director of Events & Catering, Jennifer Beech, for custom pricing and menus. jbeech@mozza-la.com





LEGEND

- 1 Jack Warner Room
- 2 Main Dining Area
- 3 Bar
- 4 Pizza Counter
- 5 Wood-Fired Pizza Oven
- 6 Restroom

THE SPACE

CAPACITY

JACK WARNER ROOM

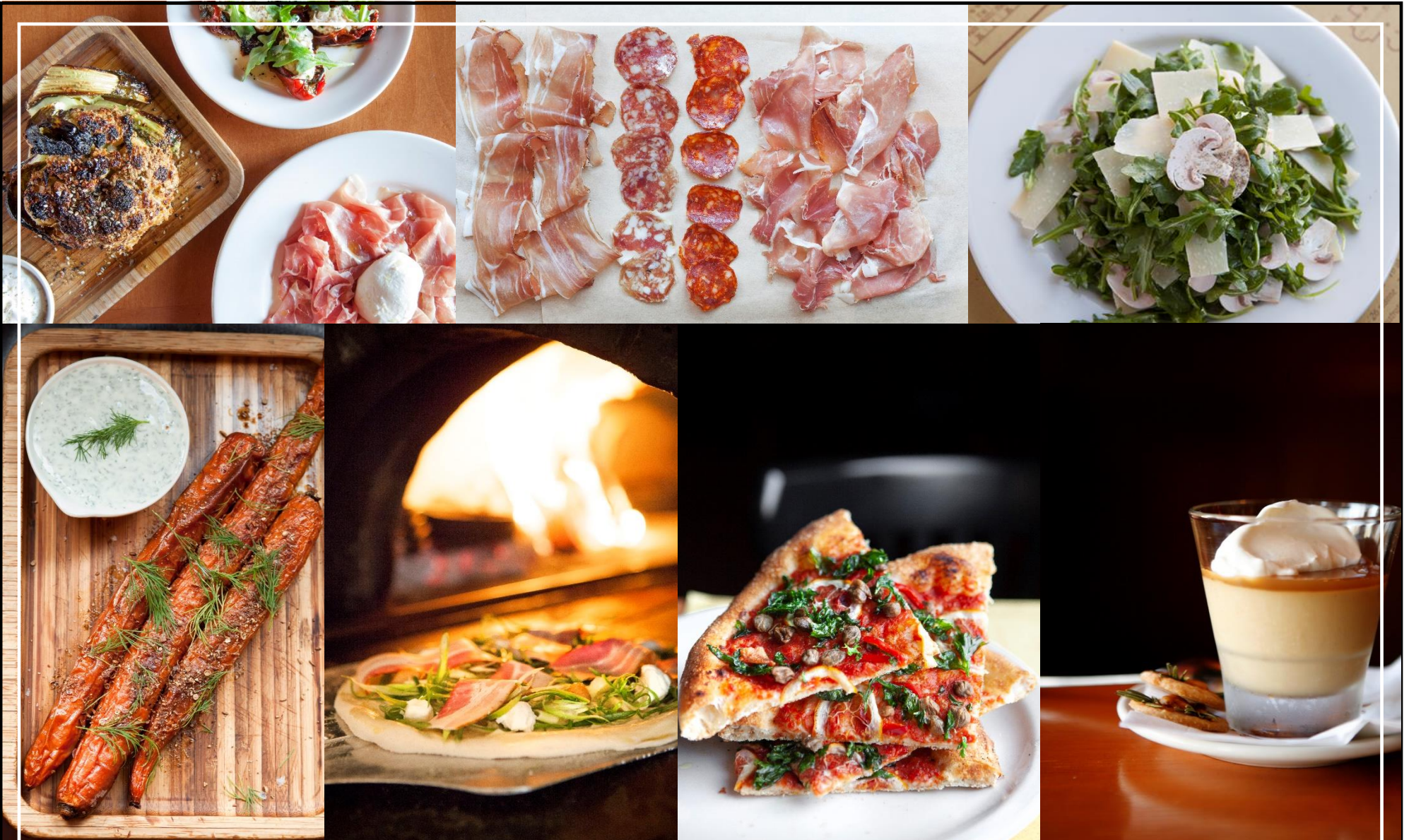
Seated - Single Table: 20
 Seated - Multiple Tables: 30

FULL BUY-OUT

Seated: 94
 Standing Reception: 100-120

SQUARE FOOTAGE

Jack Warner Room: 397 square feet
 Main Dining Area: 583 square feet
 Full Buy-Out: 980 square feet



MENUS

Menu prices are exclusive of beverages, gratuity, private dining fees and sales tax.
Menus are seasonal and subject to change. Although every effort will be made to accommodate dietary restrictions, they cannot be guaranteed.

Family-Style Lunch Menu

\$45 per person

Antipasti, Select Three

- ___ Olives al forno
- ___ Mozza caprese with pane bianco
- ___ Affettati misti with pane bianco *(\$5 supplement per person)*
- ___ White beans alla Toscana with extra virgin olive oil & saba
- ___ Bone Marrow al forno *(\$6 supplement per person)*
- ___ Chicken livers with parsley, capers & guanciale
- ___ Marinated baby peppers with tuna
- ___ Fried squash blossoms with ricotta *(\$3 supplement per person)*
- ___ Brussels sprouts with prosciutto breadcrumbs
- ___ Chicken wings alla diavola
- ___ Meatballs al forno

Insalata, Select One

- ___ Nancy's Chopped Salad
- ___ Tricolore with Parmigiano Reggiano & anchovy dressing
- ___ Insalata mista with radish, cucumber & herbs
- ___ Rucola, funghi & piave

Add-Ons (Optional): Secondi, Each Order Serves 3-4 People

- ___ Ribeye al forno with fried potatoes *\$95 per order*
- ___ Lasagne al forno (available Saturdays and Sundays) *\$24 per order*
- ___ Baked torchio, meyer lemon & Calabrian chile breadcrumbs *\$19 per order*
- ___ Nancy's seasonal whole roasted vegetables - Select one, *\$18 per order*
 - Cauliflower with sunflower seeds & herbs
 - Fennel with salsa verde & gremolata breadcrumbs
 - Eggplant with ceci puree & zhug
 - Carrots with dill yogurt & coriander

Pizza, Select Four

- ___ Tomato, Sicilian oregano & extra virgin olive oil (vegan)
- ___ Meyer lemon, tomato, fried capers, Fresno chiles & fried parsley (vegan)
- ___ Margherita, tomato, mozzarella & basil
- ___ Bianca, fontina, mozzarella, sottocenere & sage
- ___ Funghi misti, fontina, taleggio & thyme
- ___ Aglio e olio, mozzarella & fontina
- ___ Squash blossoms, tomato & burrata *(\$3 supplement per person)*
- ___ Brussels sprouts, guanciale, red onion & mozzarella
- ___ Goat cheese, leeks, scallions, garlic & bacon
- ___ Salame, mozzarella, tomato & Fresno chiles
- ___ Prosciutto di Parma, rucola, tomato & mozzarella
- ___ Meatballs, mozzarella di Bufala, tomato & fresh oregano
- ___ Fennel sausage, panna, red onion & scallions
- ___ Pizza alla Benno: speck, pineapple, jalapenos, mozzarella & tomato
- ___ Meat Lovers: Bacon, salame, fennel sausage, guanciale, tomato & mozzarella *(\$3 supplement per person)*

Dolci, Select Two, Served Alternating

- ___ Chef's selection of housemade gelato & sorbetto
- ___ Torta della nonna with miele Toscano & pine nuts
- ___ Butterscotch budino with rosemary pine nut cookies
- ___ Chocolate sesame tart with tahini sorbetto & shredded halva
- ___ Lemon posset with aged balsamic & ginger cookies
- ___ Seasonal gelato pie
- ___ Rosemary olive oil cakes, olive oil gelato & rosemary brittle
- ___ Apple borsellino, caramel gelato & whipped crema

Family-Style Dinner Menu

\$75 per person

Antipasti, Select Five

- ___ Olives al forno
- ___ **Mozza caprese** with pane bianco
- ___ **Affettati misti** with pane bianco *(\$5 supplement per person)*
- ___ **White beans alla Toscana** with extra virgin olive oil & saba
- ___ **Bone Marrow al forno** *(\$6 supplement per person)*
- ___ **Chicken livers** with parsley, capers & guanciale
- ___ **Marinated baby peppers** with tuna
- ___ **Fried squash blossoms** with ricotta *(\$3 supplement per person)*
- ___ **Brussels sprouts** with prosciutto breadcrumbs
- ___ **Chicken wings alla diavola**
- ___ **Meatballs al forno**

Insalata, Select Two

- ___ **Nancy's Chopped Salad**
- ___ **Tricolore** with Parmigiano Reggiano & anchovy dressing
- ___ **Insalata mista** with radish, cucumber & herbs
- ___ **Rucola, funghi & piave**

Add-Ons (Optional): Secondi, Each Order Serves 3-4 People

- ___ **Ribeye al forno** with fried potatoes **\$95 per order**
- ___ **Lasagne al forno** (available Saturdays and Sundays) **\$24 per order**
- ___ **Baked torchio**, meyer lemon & Calabrian chile breadcrumbs **\$19 per order**
- ___ **Nancy's seasonal whole roasted vegetables - Select one, \$18 per order**
 - Cauliflower with sunflower seeds & herbs
 - Fennel with salsa verde & gremolata breadcrumbs
 - Eggplant with ceci puree & zhug
 - Carrots with dill yogurt & coriander

Pizza, Select Four

- ___ **Tomato**, Sicilian oregano & extra virgin olive oil (vegan)
- ___ **Meyer lemon**, tomato, fried capers, Fresno chiles & fried parsley (vegan)
- ___ **Margherita**, tomato, mozzarella & basil
- ___ **Bianca**, fontina, mozzarella, sottocenere & sage
- ___ **Funghi misti**, fontina, taleggio & thyme
- ___ **Aglio e olio**, mozzarella & fontina
- ___ **Squash blossoms**, tomato & burrata *(\$3 supplement per person)*
- ___ **Brussels sprouts**, guanciale, red onion & mozzarella
- ___ **Goat cheese**, leeks, scallions, garlic & bacon
- ___ **Salame**, mozzarella, tomato & Fresno chiles
- ___ **Prosciutto di Parma**, rucola, tomato & mozzarella
- ___ **Meatballs**, mozzarella di Bufala, tomato & fresh oregano
- ___ **Fennel sausage**, panna, red onion & scallions
- ___ **Pizza alla Benno**: speck, pineapple, jalapenos, mozzarella & tomato
- ___ **Meat Lovers**: Bacon, salame, fennel sausage, guanciale, tomato & mozzarella *(\$3 supplement per person)*

Dolci, Select Two, Served Alternating

- ___ **Chef's selection of housemade gelato & sorbetto**
- ___ **Torta della nonna** with miele Toscano & pine nuts
- ___ **Butterscotch budino** with rosemary pine nut cookies
- ___ **Chocolate sesame tart** with tahini sorbetto & shredded halva
- ___ **Lemon posset** with aged balsamic & ginger cookies
- ___ **Seasonal gelato pie**
- ___ **Rosemary olive oil cakes**, olive oil gelato & rosemary brittle
- ___ **Apple borsellino**, caramel gelato & whipped crema

Event Wine List

SPUMANTE

- **Prosecco, Flor - Veneto | MV**
\$48 per bottle
Classic lively Prosecco with hints of crisp fresh red fruit
- **Pinot Nero Rosato Brut, Flor - Veneto | MV**
\$48 per bottle
Adding just a touch of Pinot Noir to this Prosecco type sparkler magnifies its elegance in both the glass and the mouth while at the same time supplying a subtle backbone that enables it to stand up to most antipasti.
- **Chardonnay, Contratto Blanc de Blancs Brut - Piemonte | 2012**
\$78 per bottle
A stylish and savory sparkler scented with fragrant notes of flowers, berries, cherries and fresh baked bread, it's backed by meaty, nutty complexity. Round and generous, with a smooth, vinous presence that demands food!

BIANCHI

- **Pinot Bianco "Talis," Venica & Venica - Friuli | 2018**
\$63 per bottle
Crisp, light, and refreshing white bursting with tropical fruit. Notes of pineapple, passion fruit, and Meyer lemon. Think Sauvignon meets Pinot Grigio!
- **Friulano "Orsone," Bastianich - Friuli | 2018**
\$48 per bottle
Rich and viscous stone fruits- A wine that pairs well with cheeses and many of our more decadent dishes.
- **Chardonnay Blend "Vespa Bianco," Bastianich - Friuli | 2016**
\$85 per bottle
Chardonnay and Sauvignon Blanc are combined here with a small amount of a prized local Friulian grape, Picolit. This is a perfect example of the sum far exceeding the ingredients herein. A wine that manages to ride the line between socially friendly yet mesmerizingly pensive.

ROSATO

- **Refosco Rosato, Bastianich - Friuli | 2017**
\$48 per bottle
An intensely colored rosato filled with aromas of rose petals, fresh strawberries, violets and orange peel.

ROSSO

- **Sangiovese "I Perazzi," La Mozza - Toscana | 2017**
\$48 per bottle
If you are looking to recall that time you stopped in a Trattoria in the Tuscan hillside for a snack and drank the local house vino da tavola and then reconsidered getting on that plane back to LAX, this is it. Simple, honest, and genuine.
- **Scacciadiavoli Montefalco Rosso- Umbria | 2016**
\$63 per bottle
Sensationally intense with violet, red berry and black pepper. Full bodied, rich, dry with a long finish and a delicate hint of spice.
- **Barolo "Albe," GD Vajra - Piemonte | 2015**
\$95 per bottle
Strong and muscular, Nebbiolo is known as the King of the North. Classic notes of tar and roses are rounded out with bright acidity. Approachable Barolo at it's finest.
- **Sangiovese Blend "Aragone," La Mozza - Toscana | 2011**
\$95 per bottle
Our "Mediterranean Super Tuscan" is blended with Syrah and Alicante. Rich, extracted, opaque, bold.

In addition to the wines listed here, the full Pizzeria wine list is available for events and our wine team is happy to offer recommendations. Please ask your events coordinator to connect you with the wine team for more information.

CORKAGE

We are happy to allow you to bring in your own wine! We charge \$40/bottle for up to two 750ml bottles. We just kindly ask that the wine you bring in not be available to purchase from our wine list.



CUSTOM CAKES

Please note that we require no less than 72 hours notice for all custom cakes and 24 hours notice for all cupcakes

CAKES

Vanilla Lemon

- 8" (serves 8-12) \$90
- 10" (serves 12-20) \$115
- 12" (serves 20-40) \$135

Double Chocolate

- 8" (serves 8-12) \$115
- 10" (serves 12-20) \$140
- 12" (serves 20-40) \$160

MOZZA Birthday

almond cake, sweet mascarpone cream, orange filling & toasted almonds

- 8" (serves 8-12) \$115
- 10" (serves 12-20) \$140
- 12" (serves 20-40) \$160

CUPCAKES

\$50 per dozen

Choose one flavor & one frosting per dozen

dozen Vanilla Cupcakes with:

- Vanilla frosting
- Chocolate buttercream
- Lemon buttercream

dozen Chocolate Cupcakes with:

- Vanilla frosting
- Chocolate buttercream
- Lemon buttercream

dozen Olive Oil Cupcakes with:

- Vanilla frosting
- Chocolate buttercream
- Lemon buttercream

CUSTOM CAKE INSCRIPTION: _____



INTERNAL USE ONLY:

- Name of Event/Reservation: _____
- Date of Event/Reservation: _____
- Start Time: _____
- Guest Count: _____
- Purchaser's Name: _____
- Purchaser's Telephone Number: _____
- Order Taken By (Mozza Point of Contact): _____