

ANTIPASTI

Arancine alla bolognese · \$440

Pizza fritta, ricotta & black pepper · \$450

Roasted romanesco, gremolata, pistachio,
fine herbs & sour cream · \$470

Cauliflower fritti, Calabrian mint aioli · \$460

Roasted beets, radicchio, yogurt & mustard · \$450

Chicken wings alla diavola, torpedo onions · \$700

White beans alla toscana, saba & thyme · \$420

Grilled octopus, pureed & fried ceci · \$630

Meatballs al forno, toasted baguette &
herb butter · \$480

IL FORMAGGIO

Mozzarella & panzanella,

heirloom tomato, taggiasca olives & oregano vinaigrette
toast · \$550

Burrata & grilled asparagus, brown butter,
guanciale, almonds & breadcrumbs · \$470

Ricotta crostini, peperonata & taggiasca olives · \$510

INSALATE

Nancy's chopped salad · \$550

Spacca Caesar, cauliflower, little gem &
anchovy · \$630

Shaved brussels sprouts, mint, almonds
& pecorino · \$500

Insalata mista, organic greens from our Costa Palmas
orchard & lemon vinaigrette · \$500

PRIMI

Tagliatelle, oxtail ragú · \$670

Fonduta ravioli, 25yr aceto balsamico
di Modena · \$680

Orecchiette, sausage & swiss chard · \$730

Butternut squash tortelloni, radicchio & dates · \$620

Corzetti stampati, eggplant, olives & ricotta · \$580

Radiatore, peperonata & squash blossom · \$520

Sorpresine, ragú bolognese · \$670

Garganelli, lamb ragú · \$670

PIZZA

Bianca, fontina, truffle sottocenere & sage · \$600

Fennel sausage, panna, mozzarella, red onions &
scallions · \$670

Funghi misti, Grana Padano, fontina & thyme · \$630

Butternut squash, provolone & caramelized onions · \$640

Cacio e pepe, crema di formaggio, provolone & tellicherry
pepper · \$580

Meat lover, bacon, salame, fennel sausage, guanciale,
tomato & mozzarella · \$810

Soppressata salame, tomato, mozzarella &
fresno chile · \$730

Squash blossom, tomato & burrata · \$540

All prices are listed in Mexican pesos, tax included

SECONDI

Roasted eggplant, ceci puree, zhug
& za'atar · \$700

Pepper steak, bacon, scallions & horseradish mashed
potatoes · \$2030

Grilled striped bass, vichyssoise, burnt tomatoes
& charred radishes · \$1250

Porcini rubbed short ribs, scallions &
salsa verde · \$1250

PER LA TAVOLA

Tomahawk porkchop, fennel pollen · \$3100

32oz Bone in porcini-rubbed ribeye, Creekstone
farms · \$3690

Pork shank, fennel sambuca &
mustard frills · \$1300

CONTORNI

Blistered wax beans, shallots, green goddess &
fresno chiles · \$420

Asparagus al cartoccio, butter, mint
& Grana Padano · \$420

Fried sweet potato, chive cream fraiche,
prosciutto & sage · \$420

Grilled broccolini, dijon vinaigrette · \$420



After nearly 15 years of being joined together, (that's 45 in human years)
Pizzeria Mozza and Osteria Mozza decided they wanted to have a child.
But they didn't want the kid growing up in Los Angeles where it's so easy to
get seduced by the glamour of Hollywood, or the many steamier
temptations of Downtown Los Angeles. So where could this new
Mozza grow up? Where could this new Mozza come into this
world with a dynamic start and take off like she – or he –
was, "Born to Run"?

It had to be somewhere close to her parents, where me and
the Mozza family could come down – even on a whim – to
check on her. Where she would be loved by the people
who worked and lived there and the people who visited.
It had to be somewhere where the new Mozza felt
natural, like it was meant to be. I wanted the new
home to be beautiful and safe and with a bounty of
foods right outside her door.

And when in Oct. of 2020. I went to check out
Costa Palmas on the East Cape of Baja California,
I knew where the new offspring of Pizzeria
Mozza and Osteria Mozza would be. Right here!

Today, July 21, 2021, I drove along the Tuscan Coast in Italy
overlooking the Sea of Maremma and two weeks ago, I was along the
Marche Coast of on the other side of Italy overlooking the Adriatic
Sea.. As I sped past many seaside pizzerias and osterias that dotted the short. I thought
these places don't even know it, but they have a distant cousin nearly halfway around the
world in Mexico, right at the Sea of Cortez.

I love to say that. So I'll say it again. The new Mozza Baja is at the Sea of Cortez.
Where Mozza was meant to be.

Nancy Silverton



ANTIPASTI

Insalata Rossa, *bacon, egg & pecorino* · \$460

Liz's coconut & date granola, *yogurt & berries* · \$420

Nicoise, *yellowtail, potatoes, anchovies, lemon vinaigrette* · \$640

Ten veggie, *fennel, endive, pumpkin seeds, herb vinaigrette* · \$510

Cobb, *bacon, gorgonzola dolce, sherry vinaigrette* · \$570

Tricolore, *Grana Padano & anchovy, vinaigrette* · \$500

Insalata mista, *organic greens &
local seasonal vegetables* · \$450

Add: chicken · \$310, Steak · \$415, Shrimp · \$380

PRIMI

Tagliatelle, *oxtail ragú* · \$670

Orecchiette, *sausage & Swiss chard* · \$730

Linguine alla Calabrese, *marinated anchovies & croutons* · \$720

Goat cheese ravioli, *five lillies* · \$600

Garganelli, *ragú Bolognese* · \$670

Calamarata alla carbonara · \$580

PIZZA

Funghi misti, *Grana Padano, fontina & thyme* · \$630

Margherita, *mozzarella, tomato & basil* · \$540

Brussel sprouts, *panna, guanciale, mozzarella* · \$630

Fennel sausage, *panna, mozzarella, red onions & scallions* · \$670

Prosciutto di Parma, *tomato, mozzarella, arugula* · \$690

Goat cheese, *leeks, scallions, garlic & bacon* · \$760

SECONDI

Ribollita "Da Delfina", *olive oil fried egg* · \$600

Melanzane alla parmigiana, *eggplant, mozzarella & basil* · \$800

Grilled Cheese, *aged white cheddar, yellow cheddar* · \$600

Classic Spacca burger & fries · \$650

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