

MAZZO

Buongiorno

Buongiorno Mazzo <i>breakfast incl. cup of coffee/tea</i>	13,50
Frutta mista (fresh fruit salad)	4,75
Organic yoghurt - cruesli or fresh fruit	4,00
Scrambled eggs - bel paese - lardo	7,00
Frittata di Mazzo (changes daily)	5,50
Smoothie (strawberry or tropical fruits)	3,50
Cornetti; croissant - jam - butter	3,50

Torta

Torta della nonna; lemon pie	5,50
Tiramisú	7,00

Panini

Tramezzini funghi e tartufo*	5,00
Tost - Provolone - San Giorgio	4,75
Ciabatta con ventricina; salami - gorgonzola	7,50
Focaccia - tomato - buffalo mozzarella - pesto*	8,00
Panino con Mortadella; mortadella - lettuce - tomatoes - mustard mayonnaise	7,50
Panino Caesar; chicken - lettuce - pancetta - red onion anchovy mayonnaise	8,00
Panino prosciutto di tartufo; truffle ham - mushrooms	8,50
Panino salmone; salmon - fennel - rocket	8,75

Bruschette

small large

Classico; tomato salsa - garlic - basil*	5,75	7,75
Moscardini; octopus - tomato sauce - red pepper	7,50	9,75
Nduja e Pecorino; Nduja sausage - pecorino - rocket	7,50	9,75

Insalate

starter main

Caprese; mozzarella - tomato - balsamic - rocket*	9,50	13,50
Caesar; salad - pancetta - poached egg	9,50	13,50
Zucca; pumpkin - pecorino - ham - rocket	9,75	13,75
Asparagi; asparagus - rocket - Parmesan*	9,75	13,75

Zuppa

Crema di Broccoli*	6,50
Pappa al pomodoro*	6,00

Antipasti

Antipasto Misto (or vegetarian)*	(1p.) 11,50	(2p.) 18,50
Carpaccio; Black Angus – truffle mayonnaise - Parmesan	12,75	
Affettati Misti; cold cuts	(1p.) 9,50	(2p.) 15,50
Carpaccio pesce spada; swordfish - citrus - fennel	13,50	
Fegato di Anatra; duckliver - figs - red onion compote	13,75	

Pasta e risotto

starter/main

Cannelloni Bolognese; minced meat - mozzarella tomato sauce - béchamel sauce - Parmesan	14,75
Carbonara; tagliatelle - pancetta - Parmesan	8,75 13,75
Spaghetti a.o.p.; garlic - red pepper - parsley*	8,75 13,75
Gnocchi tartufo; potato gnocchi - truffle*	9,75 16,50
Ravioli con funghi e ricotta; mushrooms - rocket*	9,50 14,50
Risotto - saffron - asparagus - peas - rocket*	9,50 14,50
Risotto Nero - vongole - squid - bottarga - ink	10,50 17,50
Fusilli; shrimps - zucchini - pesto	9,75 15,50
Orecchiette; broccoli - zucchini - gorgonzola sauce*	9,50 14,50

Pizze (also "to go")

after 12pm

Carpaccio; Parmesan - rocket - pine nuts	17,50
Calabrese; Nduja sausage - red onion - olives - rocket	16,00
San Giorgio (ham) - buffalo mozzarella - rocket	15,50
Vegetariana; grilled vegetables - goat cheese*	14,75
Margherita; tomato - basil - mozzarella*	13,50
Mazzo; buffalo mozzarella - lardo - truffle tapenade	16,50
Toscana; goatcheese - pumpkin - pancetta - haricots	15,50
Rustica; salami - asparagus - gorgonzola - Parmesan	15,50

Secondi

Coniglio alla Vernaccia; rabbit stewed in Vernaccia wine	18,75
Tagliata di Manzo; grilled beef bavette	21,50
Costolette di Agnello; rack of lamb	24,00
Piccata alla Parmigiana; veal - egg - Parmesan	21,50
Merluzzo; Cod - herb risotto - spinach	19,50
Melanzane alla parmigiana; eggplant - mozzarella - tomato*	16,75

Contorni

Pane; bread	4,00
Insalata mista; mixed salad	4,00
Insalata rucola; rocket salad	4,00
Patate arrosto; roasted potatoes	4,00
Verdure arrostate; roasted vegetables	4,00
Spinaci; spinach	4,00

Dolci

Tiramisú	7,00
Zuppa di frutta; red fruit soup - fresh fruit - lemon sorbet	7,50
Cioccolato Mazzo; chocolate biscotto - chocolate ice	7,50
Sgroppino	7,50
Formaggi; Italian cheeses - almond bread with figs	9,50
Torta della nonna; lemon pie	5,50
Crème Caramel; caramel pudding - caramel ice cream	4,50
Caffé Completo; coffee or tea with a selection of sweets	5,75
Affogato al Caffé; coffee with vanilla ice cream	4,75

Mozzarella di bufala

Our buffalo mozzarella is freshly imported every week. From the hills of Fondi, in Lazio, Caseificio Casabianca manufactures the buffalo mozzarella on a traditional way. As the name says, it is prepared exclusively with buffalo milk, what gives the mozzarella an unmistakable flavor.

Pizza

"Pizza" (literally translated, baked cake) is of Italian origin and dates back to about 1000 AD. It is probably better known as "Focaccia" (pizza without tomato) and was eaten by many people around the Mediterranean because products such as flour , herbs, olive oil, cheese, bacon were available. A poor man's dish which at that time could not gain in popularity among the rich. Until the 16th century, when the Queen of Naples was able to convince her husband to make the pizza in the royal oven. Why has it taken so long before pizza with tomatoes were made? The tomato was in Naples in 1522. First hundred years it was a thought that this Peruvian seed was toxic!

Dio d'oliva

From the beautiful olive groves of Masserie Monte Trazzonara and Pizzo Mammarelle located near Martina Franca in southern Italy's Puglia region comes this award-winning, full-bodied 100% organic unfiltered olive oil. This traditional extra-virgin olive oil is extracted from the first pressing of olives picked at a special time during their ripening. Minimal processing ensures for a rich and authentic flavor that is a perfect complement to any dish.

Nduja

Nduja means sausage. The origin of the sausage derives from two stories, one says that it has been obtained by the Spaniards together with the peppers, the other that it was introduced during the rule of the viceroy of Naples, Gioacchino Murat, between 1806 and 1815, because it resembled the French andouille sausage. Originally Nduja was eaten by the poor people and was made from remains of the pig, such as tripe and lungs. Today, however, only the best of the pig is used together with the best quality peppers. Because the Calabrese pepper reflects tradition, culture and history.

Mazzo on location! Ask our staff for our catering possibilities or email to info@mazzoamsterdam.nl. The kitchen is open every day from 9:00 until 22:30 hours.

* *vegetarian*

For information about our dishes with regards to allergens, ask our personnel