MOZZA

BY COCOTTE

TRATTORIA ITALIANA

Tripadvisor Travellers' Choice Awards 2023

Tripadvisor Travellers' Choice Awards 2024

Tripadvisor Travellers' Choice Awards 2025

LSA BEST BITES Awards 2026 BEST PIZZA MOZZA BY COCOTTE

Selected by GAMBERO ROSSO Top Italian Restaurants

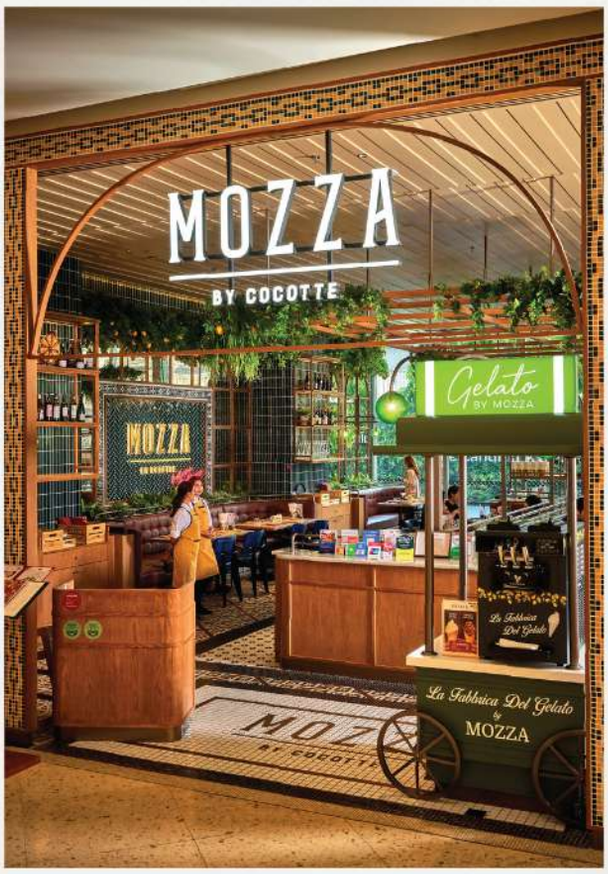


www.mozza-bangkok.com

mozzabkk mozzabkk @hmagroup

MOZZA
BY COCOTTE

WE ARE OPEN AT CENTRAL PARK







Buongiorno! We're excited to welcome you to our new Central Park location, perfectly situated beside Lumphini 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.

Our Locations

EM QUARTIER G Floor

SIAM PARAGON G Floor

CENTRAL CHIDLOM 1st Floor

ICONSIAM G Floor

CENTRAL PARK G Floor

Learn more: www.mozza-bangkok.com

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

Venitian Garden

Aperol, Lime, Strawberry,
Thyme, Sparkling Water
& Sparkling Wine

Bellisimo Spritz

St-Germain Liqueur,
Peach, Ginger Cordial,
Lime, 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:



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

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!

Vegetarian version available upon request · Vegetarian · Contains pork

STARTER



Truffle Arancini 440.-

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



Parmigiana Di Melanzane 390.-

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



Fritto Misto 390.-

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



Polpette Al Sugo 390.-

Beef meatballs braised in tomato sauce, fresh basil, Parmesan & crostini



Carpaccio di Polpo 440.-

Thinly sliced braised octopus with Mediterranean style lemon-herb dressing



Salmon Tartare 440.-

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



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

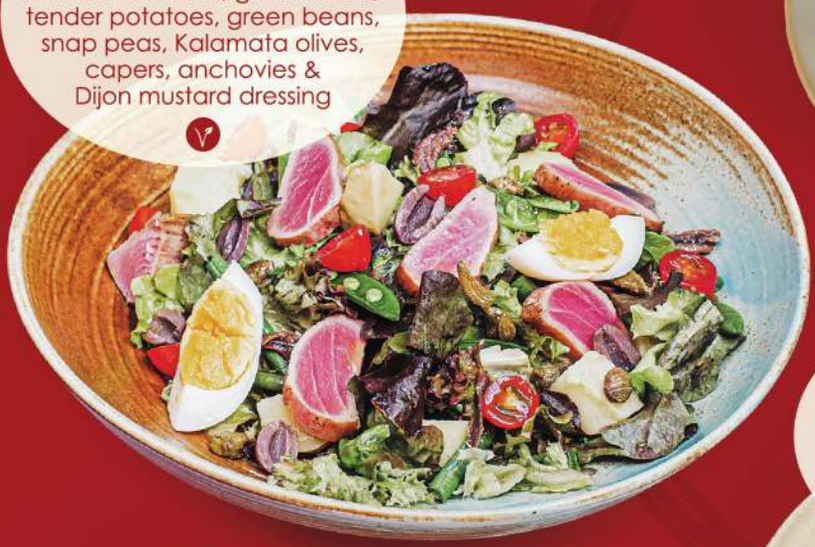
Mozza Caesar Salad 390.-

Baby cos lettuce, grilled chicken, crispy guanciale, Parmesan & caesar dressing



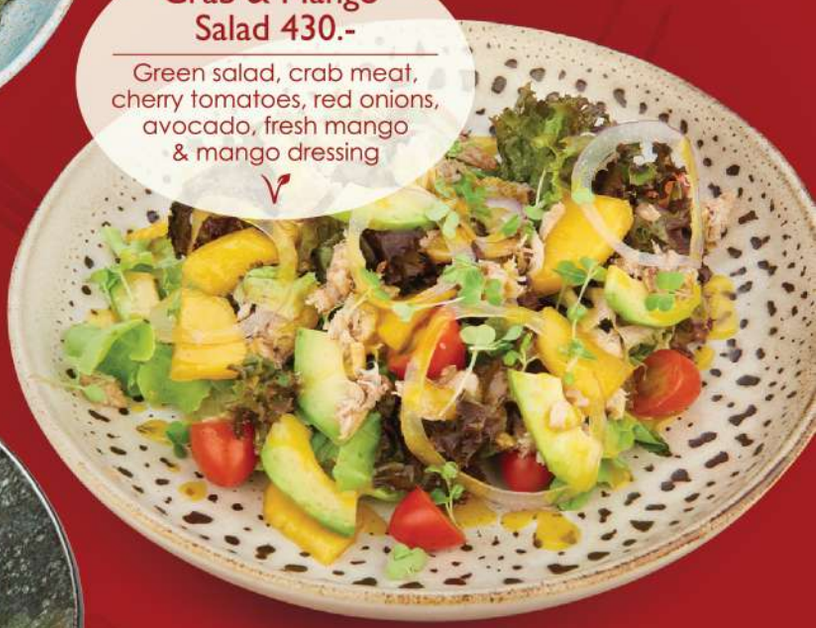
Niçoise Salad 390.-

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



Crab & Mango Salad 430.-

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



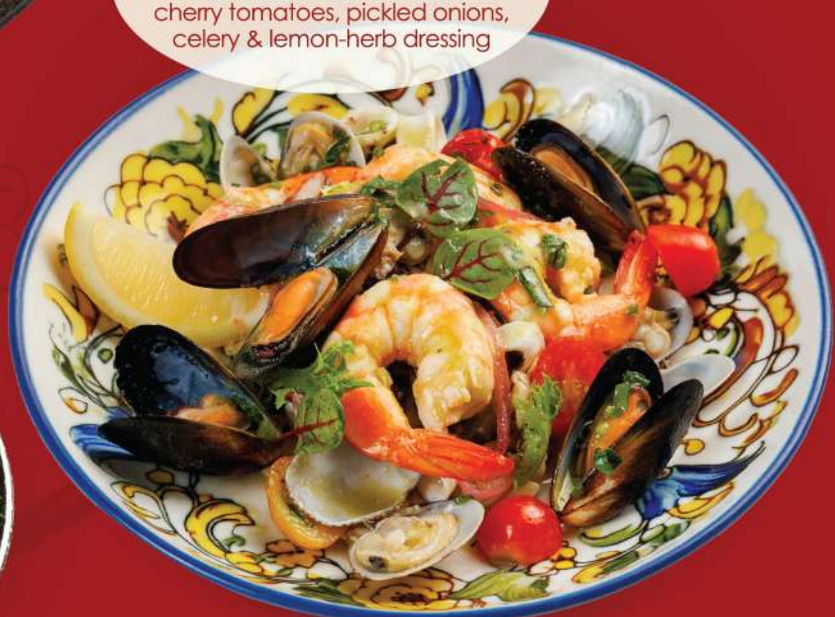
Italian Sausage Salad 380.-

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



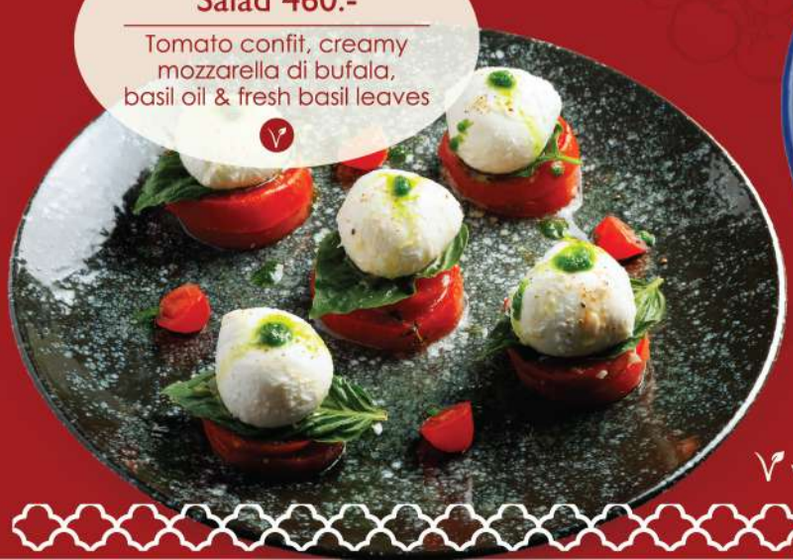
Insalata di Mare 490.-

Fresh seafood salad, cherry tomatoes, pickled onions, celery & lemon-herb 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

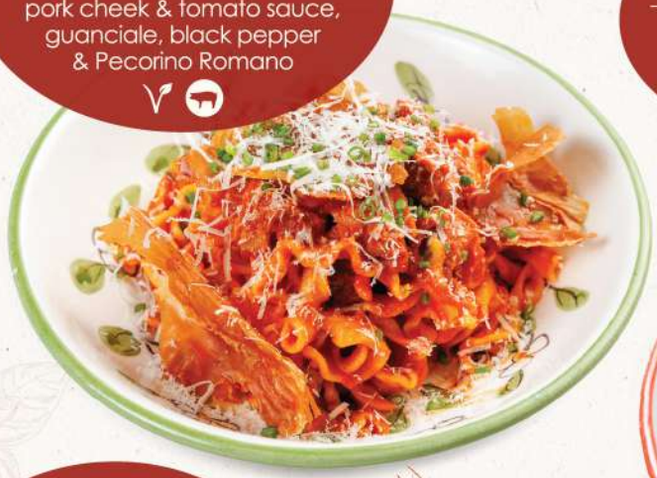


Lasagna della Nonna 490.-

Traditional beef ragù, creamy béchamel, layered pasta & Parmesan

Reginette all'Amatriciana 490.-

Reginette pasta, slow-cooked pork cheek & tomato sauce, guanciale, black pepper & Pecorino Romano





Gnocchi Pesto 490.-

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

Tiger Prawns Aglio Olio 520.-

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





Rigatoni Gratinati alla Diavola 460.-

Baked rigatoni, spicy Calabrian 'nduja sauce, taleggio & Gorgonzola



Linguine alle Vongole 690.-

Fresh clams, white wine sauce, garlic & Italian parsley



Risotto Frutti Di Mare 840.-

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

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



Spaghetti Bolognese 490.-

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

Mushroom Risotto 520.-

Creamy carnaroli rice, sautéed mushrooms & Parmesan

Ravioli Spinach & Ricotta 540.-

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

Spaghetti alla Carbonara 490.-

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

Spaghetti Gamberi & Stracciatella 690.-

Grilled Argentinian red prawns, prawn tartare, stracciatella, seafood bisque & lemon zest

Truffle Tagliolini 690.-

Homemade tagliolini, creamy truffle sauce & fresh truffle.

Vegetarian version available upon request

Vegetarian · Contains pork · Level of spiciness

PIZZA





Bufalina
390.-
San Marzano tomato sauce, mozzarella di bufala & fresh basil



Vesuvio
540.-
San Marzano tomato sauce, stracciatella, eggplant caviar, bell pepper confit, fresh pesto, rocket salad & berry tomatoes



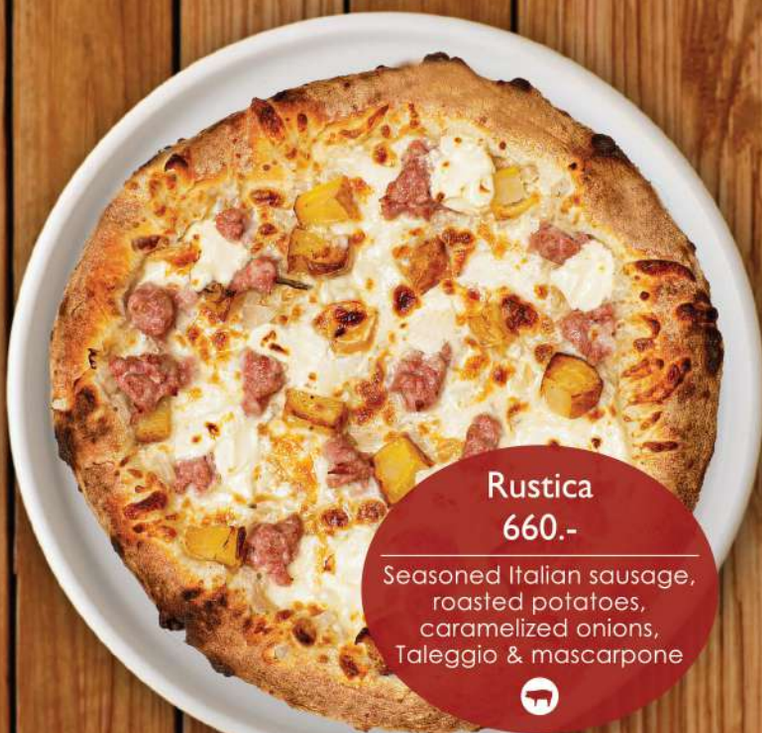
Quattro Formaggi 620.-
Gorgonzola, aged Grana Padano, Asiago & mozzarella



Abruzzese
660.-
Mozzarella, smoked scamorza & Calabrian spicy salami



Schiacciata Mortadella e Pistacchio 690.-
Thin & crispy pizza dough sandwich, mortadella, stracciatella & crushed pistachios



Rustica
660.-
Seasoned Italian sausage, roasted potatoes, caramelized onions, Taleggio & mascarpone

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



Salmone 660.-

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



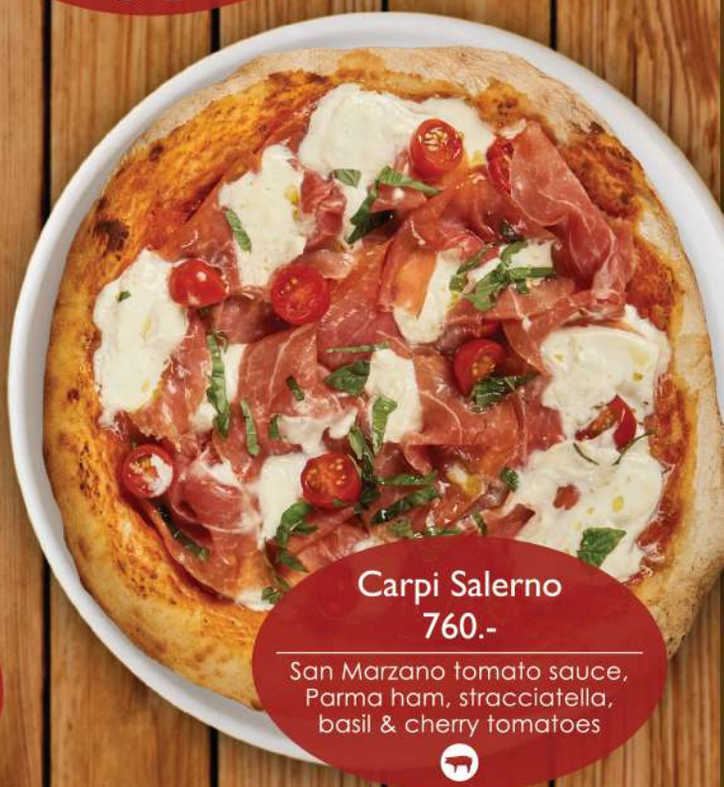
Mangia Fuoco 690.-

San Marzano tomato sauce, creamy burrata, spicy Calabrian '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, stracciatella, basil & cherry tomatoes

Boscaiola 690.-

Porcini sauce, mushrooms, mozzarella, taleggio, dried cranberries & speck



Tartufina 890.-

Asiago cheese, mushrooms, prosciutto cotto & fresh truffle



Vegetarian · Contains pork · Level of spiciness

MAIN COURSE



Chicken Milanese 490.-

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



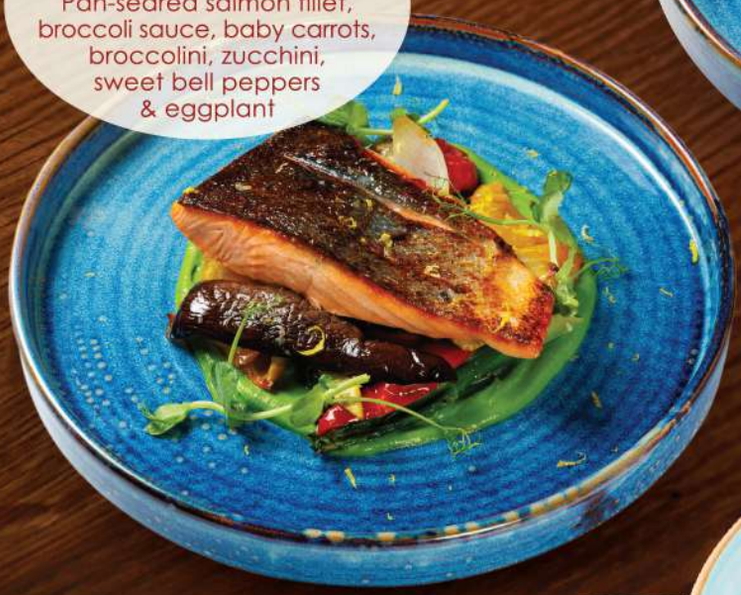
Pollo alle Mandorle 520.-

Chicken thigh, carrot purée, braised cabbage, almonds & raisins



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



Snow Fish Livornese 990.-

Grilled snow fish fillet, Livornese sauce with tomatoes, olives, capers & olive oil mashed potatoes

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



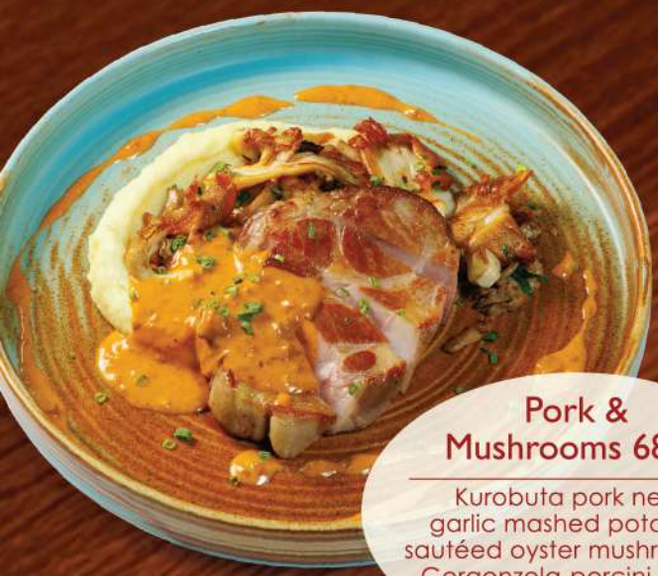
Mussels & Tomato 580.-

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

Filetto di Maiale alla Calabrese 590.-

Slow-cooked pork tenderloin, cannellini beans, broccolini & spicy Calabrian 'nduja





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



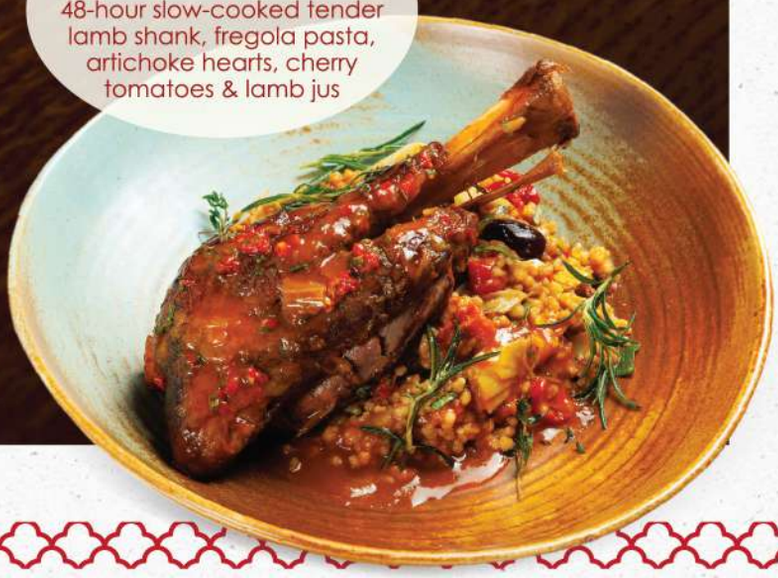


Beef Cheek Risotto 790.-

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

Lamb Shank 980.-

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

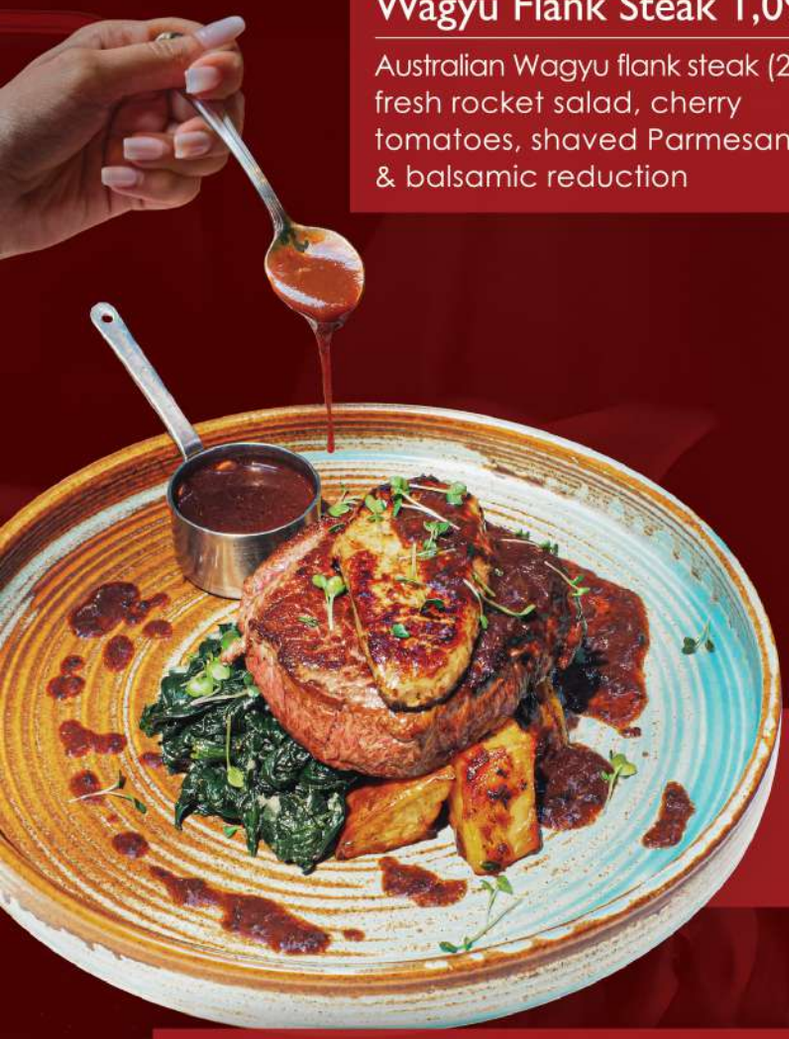


Contains pork Level of spiciness

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

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



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



Creme Caramel All'arancia 260.-

Classic baked caramel custard, fresh orange segments & vanilla tuile

Tropical Panna Cotta 280.-

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



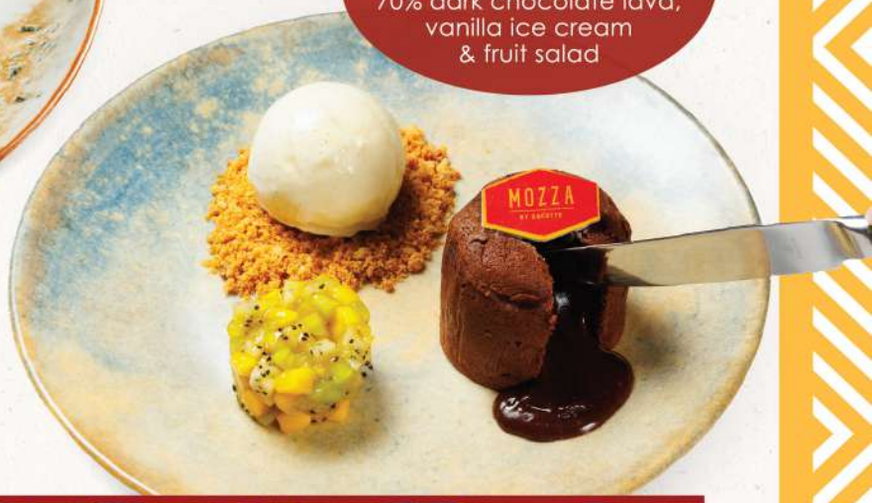


Cocotte's Tiramisu 320.-

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

Mozza's Lava Cake 320.-

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



PASTICCERIA ASSORTITA

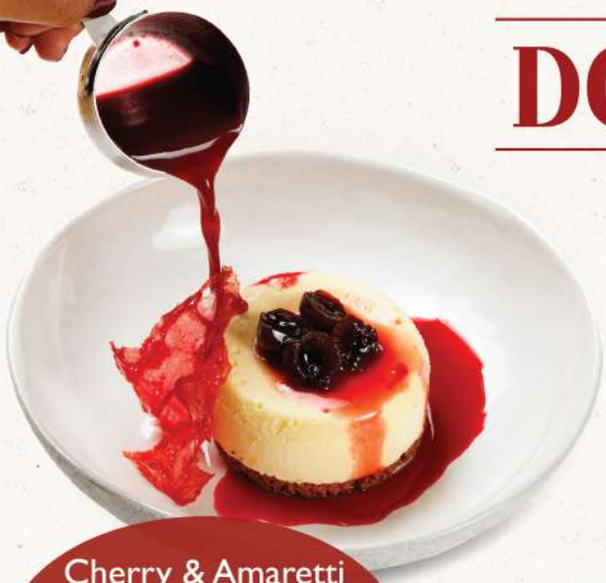
Mini tiramisu, mini chocolate lava & homemade vanilla gelato
320.-



One regular coffee or tea included

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

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.-



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

SIGNATURE DRINKS



Affogato Vanilla 160.-
Vanilla gelato & espresso

Pineapple Espresso Tonic 160.-
Pineapple, espresso & tonic

Matcha Vanilla 160.-
Matcha green tea, almond milk & vanilla

Cafe Con Panna e Mandorla 160.-
Espresso, homemade whipped cream & almond

Cappuccino Caramelo 160.-
Cappuccino, caramel sauce & caramel tuile

Nocciolato 190.-
Dark cocoa, homemade whipped cream & hazelnut

HOMEMADE JUICE

140 /glass

Nectare	Jardino	Sole	Rosso
Papaya, pear, red apple, passion fruit, orange	Cucumber, green apple, guava, spinach	Mango, pineapple, banana	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





MILKSHAKE

220.- / Glass

Tiramisu
Homemade vanilla ice cream, chocolate sauce, milk, espresso & homemade whippied cream

Choco Macadamia
Homemade chocolate ice cream, macadamia milk & homemade whipped cream

Mango Sticky Rice
Homemade mango ice cream, rice milk, fresh mango & coconut cream

Banana Caramel
Homemade vanilla ice cream, banana, caramel brownie & homemade whipped cream

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



ITALIAN SODA

140.- / Glass

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

HOMEMADE ICED TEA

140.- / Glass

Passion Fruit & Mango

Peach & Butterfly Pea

Lemongrass, Mint & Ginger

Hibiscus, Pineapple & Kaffir



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

DRINK

WATER

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

evian 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.-

Stassen

Options: Add

Extra shot	+20.-	Almond milk	+20.-	Macadamia Milk	+20.-
Decaf blend	+20.-	Soy milk	+20.-		



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.

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

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

cocottebkk cocottebkk @hmagroup

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

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CentralwOrld, 1st Floor
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Bangkok 10330



EMQUARTIER

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BY COCOTTE

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MANAGED BY

HMA.

HOSPITALITY MANAGEMENT ASIA

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