

MOOTZ

Pizzeria • Bar

MOOTZ (moo • tz) n. the slang term for mozzarella used by Italians + New Yorkers

STARTERS

house specialty

THE SHARING PLANK

classic charcuterie, sliced italian meats, hard + soft cheeses, olives, marinated seasonal veggies, ciabatta crostini
serves 2 **15** | serves 4 **24**

BURRATA

arugula, cherry tomatoes, evoo, sea salt, balsamic glaze **12**

GARLIC KNOTS

served with choice of ranch or marinara **9**

NONNA'S MEATBALLS | 3

tomato marinara, ricotta, shaved grana **10**

MEATBALL SLIDERS | 2

marinara, melted provolone on a garlic butter ciabatta, dollop of ricotta **8**

TRUFFLED BUMBLEBEE

whipped sheeps milk ricotta, honeycomb, fig, truffle honey, Tony's bread **12**

BRUSCHETTA

chopped beefsteak tomatoes, red onion, basil, mozzarella, evoo **10**

MOOTZ CHEESE BREAD

fresh baked NYC bread, garlic butter, mozzarella, served with choice of NYC pizza sauce or ranch **9**

PÃO DE QUEIJO **NEW!** **GF**

gluten free cheese rolls tossed in garlic butter served with choice of ranch or marinara **10**

NEW YORK PIZZA

the
LOW DOWN
on our
AUTHENTIC
new york
PIZZA PIE

"It's not New York-style pizza— it's authentic New York Pizza" - Bruno DiFabio

New York Pizza is a medium-bodied crust made from an aged dough recipe, creating a pizza that is very light, airy, and crispy. It is golden baked at 700 degrees in a gas-fired domed brick oven. The sauce is made from vine-ripened tomatoes and is well-seasoned with lots of fresh herbs & spices. Always made with a heavy hand of cheese, our whole milk mozzarella is award-winning and known as the best Italian cheese money can buy.

10 INCH PERSONAL PIE - 4 SLICES | 14 INCH SHARABLE PIE - 8 SLICES

NEW!

BEE STING | NYC pizza sauce, pepperoni, fresh mootzarella, fresh basil, hot honey **13.5 / 20**

UPTOWN & THE BRONX | cup + char pepperoni, NYC pizza sauce, parsley, mootzarella, pecorino, shaved parm **13 / 19**

HOLY CHEESUS | mootzarella, fontina, parmigiana, a touch of marinara, pecorino, shaved parm **13 / 19.5**

NUTS + BOLTS | mootzarella, pinched sausage, green cocktail olives, tomato marinara + giardiniera (a blend of tomatoes, hot salami, pepperoni, caramelized onion), pecorino, shaved parm **13.5 / 19.5**

BEAST OF BURDEN | NYC pizza sauce, pepperoni, pinched sausage, ricotta, mootzarella, pecorino, shaved parm **13.5 / 19.5**

POPEYE | fresh spinach, garlic, ricotta, mootzarella, aleppo chili, pecorino, shaved parm **13.5 / 20**

JULIET | prosciutto, fig jam, gorgonzola, mootzarella, balsamic glaze, green onions, pecorino, shaved parm **13.5 / 21**

"OTP" ORIGINAL TOMATO PIE | NYC pizza sauce, pinched sausage, provolone, oregano, evoo, pecorino, shaved parm **13 / 19**

STARRY HOPE | homemade meatballs, caramelized onion, ricotta, mootzarella, pesto, pecorino, shaved parm **13.5 / 19.5**

HOT ITALIAN | pinched spicy sausage, vinegar peppers, NYC pizza sauce, provolone, hot honey, pecorino, shaved parm **13.5 / 19.5**

FUNGI | wild mushrooms, burrata, mootzarella, lemon, pecorino, shaved parm **13.5 / 19.5**

MARGHERITA | filetto pomodoro, buffalo mootzarella, aged mootzarella, basil, evoo, pecorino, shaved parm **13.5 / 19.5**

NEW!

BUFFALO CHICKEN | buffalo marinated chicken, blue cheese crumbles, mootzarella, ranch, hot sauce, chopped celery **13 / 20**

PHILLY CHEESE STEAK PIE | sliced rib-eye cooked with caramelized onion + mushroom, mootzarella, yellow american **13.5 / 21**

VEGAN CHEESE +2/3
CAULIFLOWER CRUST OR GLUTEN FREE/VEGAN CRUST +3 (AVAILABLE IN 10" ONLY)

Half toppings and whole toppings charged the same

"Absolutely no substitutions to our award winning pizzas" - 6 time World Pizza Champion Bruno DiFabio *BDF*

SALADS add chicken +4

FINOCCHIO | shaved fennel, arugula, avocado, red onion, cherry tomatoes, evoo, lemon juice **individual 9 | regular 12** **GF** **VEGAN**

ITALIAN CHOPPED | arugula, romaine, spicy salami, ham, fresh mootzarella, cherry tomatoes, chickpeas, red onions, pepperoncino, famous house dressing **individual 9 | regular 13** **GF**

MEDITERRANEAN | arugula, cherry tomatoes, cucumbers, red onions, feta, kalamata olives, grape leaves, greek dressing **individual 9 | regular 12** **GF**

THE BENSONHURST | homemade meatballs, ricotta, romaine hearts, red onion, cherry tomatoes, famous house dressing **individual 9 | regular 12**

LIBRARY SALAD | romaine, cherry tomatoes, carrots, radishes, grilled chicken, bacon, feta, candied pecans, famous house dressing **individual 9 | regular 12** **GF**

IN THE TIN | arugula, romaine, cherry tomatoes, bacon, gorgonzola, toasted pumpkin seed, honey vinaigrette **individual 9 | regular 12** **GF**

SIDE SALAD | romaine chop, tomatoes, red onion, cucumber **3** **GF**

HOAGIES served with a side salad

CLEMENZA | prosciutto, roasted peppers, provolone, red wine vinegar, evoo **10**

600 TO PHILLY | sliced rib-eye, caramelized onion, mushrooms, american cheese **11**

MOOTZ CAPRESE | provolone, buffalo mozzarella, tomato, fresh basil, balsamic drizzle **10** **NEW!**

ITALIAN | provolone, salami, ham, capicola, lettuce, tomato, red onion, olive oil, Italian vinaigrette, oregano **10** **NEW!**

MEATBALL | tomato marinara, homemade meatball, pecorino, melted provolone **10** **NEW!**

PASTA

house specialty

GEMELLI PASTA | truffle cream sauce, wild mushrooms, spinach, pancetta **17**

THE BELT GNOCCHI | yukon gold potato, ancient grain flour, pecorino romano, ricotta, palomino sauce **16**

SUNDAY SAUCE & MEATBALLS | slow-cooked tomato marinara, meatballs, over spaghetti **14**

TUSCAN PASTA | prosciutto & parmigiana-filled baci, peas, ham, romano cream sauce **17**

NICK'S RAVIOLI | tomato marinara, melted mootzarella, pesto, shaved parmigiana **15**

PAPPARDELLE PASTA BOLOGNESE | wide egg noodle pasta, slow-cooked 3-meat sauce (veal, pork, beef), grated pecorino, shaved parm, garlic herb Boursin **16**

COCKTAILS

APEROL SPRITZ 10

APEROL, PROSECCO | LIGHT, VIBRANT, VIVACIOUS

MOOTZ BELLINI 10

PROSECCO, PEACH | DRY, SUBTLE FRUITY, CRISP

SPAGHETTI WESTERN 10

BOURBON, AMARETTO, BITTERS | SERIOUS, NUTTY, MANHATTAN-ISH

PAPER PLANE 10

BOURBON, APEROL, AMARO NONINO, LEMON JUICE TART, SESSIONABLE, MEDICINAL

LA DONNA 10

VODKA, ST. GERMAINE, CREME DE VIOLETTE, PROSECCO FLORAL, EFFERVESCENT, CRISP

GINA 10

APEROL, COCCHI AMERICANO, LUXARDO MARASCHINO, LEMON JUICE, MINT | LOW ABV, HERBAL, CITRUSY

STUGOTZ 10

TEQUILA, SOLERNO, JALAPENO SYRUP, LIME JUICE, GINGER BEER CITRUS, SPICY, REFRESHING

SOFT DRINKS

GLASS BOTTLE COKE // 3.95 LEMONADE // 3

GLASS BOTTLE SPRITE // 3.95 ICED TEA // 3

IBC ROOT BEER // 3

CAN COKE, DIET COKE, SPRITE, VERNORS // 2.25

SAN PELLEGRINO SPARKLING 16oz // 3.95

SAN PELLEGRINO LIMONATA OR ARANCIATA 6oz // 2.75

COFFEE

AMERICANO // 3 ESPRESSO // 3

CAPPUCINO // 5 DOUBLE ESPRESSO // 5

LATTE // 5

DESSERT

SANDERS BUMPY CAKE // 7.5

LIMONCELLO CAKE // 7.5

TIRAMISU // 7.5

BREW

DRAFT

HOUSE SPECIALTY

MOOTZ WITBIER 7 // 5.4% (PETOSKEY / PETOSKEY, MI)

ROTATING DRAFT

BUD LIGHT 5 // 4.2% (ANHEUSER-BUSCH / ST. LOUIS, MO)

COORS LIGHT 5 // 4.2% (COORS/ GOLDEN, CO)

MILLER LT 5 // 4.2% (MILLER / MILWAUKEE, WI)

PERONI 7 // 5.1% (PERONI / VIGEVANO, ITA)

LABATT BLUE 5 // 5% (LABATT / LONDON, ON)

SCHLITZ 5 // 5% (PABST / MILWAUKEE, WI)

PILSNER URQUELL 7 // 4.4% (PILSNER URQUELL / PLZEN, CZECH REPUBLIC)

DIRTY BLONDE 7 // 4.5% (ATWATER / DETROIT, MI)

TRI-CITY 7 // 10.6% (TRI-CITY / BAY CITY, MI)

WEIHENSTEPHANER HEFEWEIZEN 8 // 5.4% (WEIHENSTEPHANER / BAVARIA, GER)

DALE'S PALE ALE 7 // 6.5% (OSKAR BLUES / LYONS, CO)

JUICY IPA 7 // 5.6% (PETOSKEY / PETOSKEY, MI)

BELL'S 2 HEARTED IPA 7 // 7% (BELLS / KALAMAZOO, MI)

TRAFFIC JAM BERRY CIDER 8 // 6.5% (BLAKE'S / ARMADA, MI)

SOFT PARADE 7 // 7.5% (SHORTS / BELLAIRE, MI)

GHETTO BLASTER 6 // 3.8% (MOTOR CITY/ DETROIT, MI)

SCOTTY KARATE SCOTCH ALE 7 // 9.7% (DARK HORSE / MARSHALL, MI)

GUINNESS 7 // 4.2% (GUINNESS / DUBLIN, IRL)

BOTTLES + CANS

MICHELOB ULTRA 4 // 4.2%(ANHEUSER-BUSCH / ST. LOUIS,MO)

LOCAL'S LIGHT LAGER 3 // 5.2% (SHORT'S /BELLAIRE,MI)

HIGH LIFE 3 // 4.6% (MILLER /MILWAUKEE,WI)

AMSTEL LIGHT 5 // 3.5% (AMSTEL /ZOETERWOUDE,NL)

TECATE 3 // 4.5% (TECATE, B.C., MX)

STELLA ARTOIS 5 // 5.0% (STELLA ARTOIS / LEUVEN,BE)

BOHEMIAN PILSNER 5 // 5.5% (STROH'S / DETROIT,MI)

HEINEKEN 0.0 5 // 0.0% (HEINEKEN / AMSTERDAM,NL)

BIRRA MORETTI 6 // 4.6% (BIRRA MORETTI /UNDINE,ITL)

AMBER ALE 4 // 5.8% (BELL'S /KALAMAZOO,MI)

MR. BLUESKY WHEAT ALE 6 // 4.5% (GRIFFIN CLAW / BIRMINGHAM,MI)

BLUEBERRY CREAM ALE 6 // 3.5% (CHEBOYGAN BREWING /CHEBOYGAN,MI)

HARD APPLE CIDER 7 // 6.5% (UNCLE JOHN'S / ST. JOHN'S,MI)

EL CHAVO HABANERO CIDER 5 // 6.5% (BLAKE'S /ARMADA,MI)

DAY BLAZER 4 // 4.8% (NEW BELGIUM / FORT COLLINS,CO)

M43 8 // 6.8% (OLD NATION / WILLIAMSTON,MI)

DIABOLICAL 5 // 6.66% (NORTH PEAK / TRAVERSE CITY,MI)

COCONUT BROWN 5 // 6.8% (BLACK ROCKS / MARQUETTE,MI)

DRAGON'S MILK BARREL AGED STOUT 8 // 11% (NEW HOLLAND /NEW HOLLAND,MI)

CLEAR COAST HARD SELTZER 4 // 5% (PERRIN / COMSTOCK PARK,MI)

VINO

HOUSE SPECIALTY

HOUSE-MADE SANGRIA

9 GLASS 32 PITCHER

BUBBLES

BORTOLOTTI BRUT **PROSECCO** DI VALDOBBIADENE NV **8/32**
MINERAL, LEMON, CRISP

FIORINI BECCO ROSSO **LAMBRUSCO** DI GRASPAROSSA NV **7/28**
CREAM, BERRY, EFFERVESCENT

M. BONNAMY BRUT **ROSÉ CRÉMANT** DE LOIRE NV **9/36**
APPLE, HONEY, CLEANSING

GD VAJRA **MOSCATO** D'ASTI 2019 **8/32**
PEAR, CITRUS, SUBDUED

WHITE

HOUSE WHITE 7/24

WILHELM WALCH 'PRENDO' **PINOT GRIGIO 7/28**
TRAMIN 2018
GREEN APPLE, LEMON, STONE

FOSSIL POINT **CHARDONNAY 8/32**
EDNA VALLEY 2017
OAK, BAKED PEACH, SUPPLE

GRYPHON CREST **RIESLING 7/28**
MOSEL 2017
LIME, SALT, DELICATELY SWEET

BEAUSEJOUR **SAUVIGNON BLANC 8/32**
TOURAIN 2018
TROPICAL, LEMON, LIVELY

ROSÉ

BIRICHINO **VIN GRIS 8/32**
CALIFORNIA 2019
WET STONE, STRAWBERRY, FLORAL

RED

HOUSE RED 7/24

GROCHAU CELLARS 'COMMUTER CUVÉE' **PINOT NOIR 9/36**
WILLAMETTE VALLEY 2018
BRIGHT BERRY, FLORAL, ELEGANT

FUSO21 'BRUSCO' **SANGIOVESE 7/28**
TUSCANY 2018
EARTHY, CHERRY, RUSTIC

IL PALAZZINO 'BERTINGA' **CABERNET/MERLOT 10/40**
TUSCANY 2013
PEPPER, CURRANT, PLUSH

ANCIENT PEAKS **CABERNET SAUVIGNON 9/36**
PASO ROBLES 2017
LEATHER, CASSIS, BOLD

BY THE BOTTLE

BUBBLES

BRUNO PAILLARD BRUT PREMIERE **CHAMPAGNE NV 80**
CITRUS, ALMONDS, VIVACIOUS

WHITE

BENITO FERRARA 'VIGNA CICOGNA' **GRECO DI TUFO 42**
2018
CITRUS, SALINITY, FRESH

PEAY **CHARDONNAY 65**
SONOMA COAST 2017
STONE FRUIT, OAK, MINERALITY

RED

LE MASSE DI LAMOLE **CHIANTI CLASSICO 53**
2016
CHERRY, VIOLET, TRADITIONAL

ANTHILL FARMS **PINOT NOIR 55**
ANDERSON VALLEY 2017
RASPBERRY, EARTH, SEAMLESS

COS CERASULO DI VITTORIA **CALABRESE/FRAPPATO 60**
SICILY 2016
PLUM, WHITE PEPPER, UPSTANDING

MOCCAGATTA **BARBARESCO 65**
2016
WILD BERRY, PEPPER, BALANCED

GIANNI BRUNELLI 'LE CHIUSE DI SOTTO', **SANGIOVESE 95**
BRUNELLO DI MONTALCINO 2015
JUNIPER, BALSAMIC, ENVELOPING

TOMMASO BUSSOLA **AMARONE CLASSICO 95**
VENETO 2013
RAISIN, REDUCED BERRY, INTENSE

CLIFF LEDE **CABERNET SAUVIGNON 114**
STAGS LEAP DISTRICT 2016
BLACK CHERRY, DARK SPICE, HANDSOME

\$5 HAPPY HOUR

EARLYBIRD: MONDAY-FRIDAY 3-6PM | LATENIGHT: SUNDAY-THURSDAY 9P-12A

HOUSE RED + WHITE | ALL DRAFT BEERS | WELL DRINKS

BRUSCHETTA

CHOPPED BEEFSTEAK TOMATOES, RED ONION, BASIL, FRESH MOZZARELLA, EVOO

MOOTZ BREAD

MOZZARELLA, PARMESAN, GARLIC, EVOO, SERVED WITH CHOICE OF RANCH OR NYC PIZZA SAUCE

TRUFFLED BUMBLEBEE

WHIPPED SHEEPS MILK RICOTTA, HONEYCOMB, FIG, TRUFFLE HONEY, TONY'S BREAD

NONNA'S MEATBALLS | 2

TOMATO MARINARA, RICOTTA, SHAVED GRANA

CAPRESE SALAD

TOMATO, MOZZARELLA, BASIL, BALSAMIC DRIZZLE

SAUSAGE KNOTS

GARLIC KNOTS STUFFED WITH CHEESE + SAUSAGE