



## Red

Tomato sauce base

<b>Brooklyn Classic Cheese</b>	350
Tomato sauce, fior di latte mozzarella, parmigiano, oregano	
E.V. Olive oil	
<i>(Add roasted mushrooms &amp; basil)</i>	+50
<b>Pepperoni</b>	450
Tomato sauce, fior di latte mozzarella, oregano, spicy salami	
fresh basil	
<b>Red Pizza (no cheese)</b>	290
Double tomato sauce, fresh garlic, heritage chilli, fresh oregano, basil	
E.V. Olive oil	
<b>The Hot Hipster</b>	510
<i>(aka Williamsburg pie)</i>	
Tomato sauce, fior di latte mozzarella, heritage chilli flakes	
spicy Tuscan salami, fresh basil, parmigiano	
finished with house-made spiced Thai wildflower honey	
<b>Coney Island</b>	490
Fior di latte mozzarella with tomato sauce on top, black pepper, spicy	
salami, roasted mushrooms, pecorino romano, fresh basil, E.V. Olive oil	
<b>Supreme</b>	530
Tomato sauce, fior di latte mozzarella, pepperoni, house-made sausage	
smoked onion, parmigiano, basil	
<b>Onion</b>	410
Tomato sauce, fior di latte mozzarella, smoked onion, pickled onion	
fresh onion, parmigiano, fresh basil and heritage chilli	
<b>Smoked Chilli</b>	480
Tomato sauce, spicy salami, smoked & pickled chilli, roasted maitake	
mushrooms, fresh mozzarella	
<b>Little Italy</b>	490
Tomato sauce, fresh mozzarella, E.V. Olive oil, fresh basil, parmigiano	
finished with imported speck	
<b>Meatball Calzone</b>	530
Mazzie's meatballs, tomato sauce, fior di latte mozzarella, parmigiano	
fresh basil, E.V. Olive oil	

## Drinks

Wine by Bottle: See back of pizza menu  
Wine by Glass, Imported Beers, Cocktail list : See Drinks Menu

<b>Soda Pop</b>	
Coke, Coke Light	60
Fentimans Ginger Ale 125 ml.	90
Fentimans Rose Lemonade 125 ml.	90
Fentimans Sparking respberry 275 ml.	180
Mandarin & Orange 275 ml.	180
<b>Bottled water</b>	80
Evian Still water 550 ml.	
Perrier sparkling water 330 ml.	
<b>Espresso</b>	
Single	60
Double	80
Latte/Cappuccino	120
Macchiato	90
American	90
Iced	+ 10

## White

Extra Virgin Olive oil base

<b>White Guy</b>	410
E.V. Olive oil, fior di latte mozzarella, fresh imported ricotta	
Caramelized onion, pecorino romano, fresh herbs, black pepper	
<b>Upstate</b>	450
Roasted garlic cream, smoked mozzarella, guanciale, organic egg	
Pecorino, basil	
<b>No.3</b>	470
E.V. Olive oil, fior di latte mozzarella, tomato confit, coppa di parma	
fresh herbs, parmigiano, basil, truffle oil	
<b>Buffalo Cheese</b>	490
E.V. Olive oil, fresh garlic, imported fresh buffalo milk mozzarella, basil, sea salt	
<i>(limited, please ask your server if available)</i>	
<b>Mushroom</b>	410
E.V. Olive oil, smoked mozzarella, roasted mushrooms, pecorino romano	
fresh herbs, black pepper, basil	
<b>Parma</b>	450
E.V. Olive oil, fresh mozzarella, coppa di parma, fresh herbs, pecorino romano	
black pepper, fresh basil	
<b>Anchovy</b>	380
Fresh mozzarella, anchovy escebeche, E.V. Olive oil, fresh parsley	
pecorino Romano DOP	
<b>Ricotta &amp; Spinach Calzone</b>	530
Roasted garlic cream, imported fresh ricotta cheese, spinach, E.V. Olive oil	
heritage chilli, lemon	

## To Share

<b>Olive</b>	130
House-made citrus-cured olive, cold-pressed imported E.V. Olive oil	
<b>Anchovy Escebesche</b>	210
Sicilian Anchovy, smoked chilli vinaigrette, citrus cured olives, toast	
<b>Mazzie Plate</b>	410
Selection of imported salami's and cheese, house citrus-cured olive, toast	
<b>Roasted Carrot &amp; Ricotta Salad</b>	330
Oven-roasted carrots, imported fresh ricotta cheese, butterhead lettuce	
apple Dijon vinaigrette, hazelnuts	
<b>Beetroot Salad</b>	310
Local beets, butterhead lettuce, pistachio, cranberries, apple Dijon vinaigrette	
<b>Mazzie's Caesar Salad</b>	290
Butterhead lettuce, herb croutons, crispy coppa ham, soft boiled egg	
house-made anchovy & parmesan dressing	
<b>Mazzie's Meatballs</b>	490
Freshly ground special beef blend, house-made tomato sauce, parmigiano	
fresh herbs, toast	
<b>Homemade Pot de Creme</b>	270
Imported dark chocolate, fresh vanilla cream	

Welcome to Pizzeria Mazzie! We believe a local neighborhood pizzeria is an essential part of any neighborhood and take a craftsmanship approach to baking in order to provide the best pizza for our customer.

We use traditional bread making techniques with naturally leavened dough that is made fresh and never frozen. We also use hardwood in the custom made. Acunto oven and source the best local and imported toppings.

We sell whole pizza only, no substitutions please. Price do not include 7% VAY and 10% Service Charge. Thank you for visiting us and hope you enjoy pizza!



## Natural and Interesting Wines

### Whites

- 2016 Babor Sauvignon Blanc, Odfjell Vineyards Chile 1400 *Biodynamic*  
Exotic fruits, pineapple and peach blended with aromas, such as jasmine, green apple and watermelon with a touch of citrus. Well balanced with medium body, concentrated with a pleasant acidity.
- 2015 Urban Uco Chardonnay Argentina 1500 *Biodynamic*  
Fermented in stainless steel, very subtle oaking with an austere and well balanced body. Green apple lemon, peach blossom blend with a nice acidity. A nice and easy to drink Chardonnay.
- 2015 Basa Blanco Chardonnay, Rueda DO Spain 1700 *Biodynamic*  
Intense floral aromatics. Pear and crisp apple flavors are fresh and balanced. A Mazzie favorite white!  
*RP: 90 points*
- 2015 Markus Schneider Grau Burgunder (Pinot Gris) Germany 1900 *Sustainable*  
Pear, quince, apple and some honey / floral notes. Palate is mineral, crisp with spicy fruit. Balanced, elegant with a long finish.

### Reds

- 2014 Zambujeiro Tempranillo, Monte Alentajo Portugal 1500 *Sustainable*  
Alicante Bouschet, Tempranillo and a local varietal blend. A concentrated and well balanced wine with bouquet of red fruits, violet and creamy oak. A very easy drinking wine with medium body.
- 2016 Serpaia dl Endrizzi Rosso Toscano Italy 1500 *Sustainable*  
Merlot, Cabernet Sauvignon and Sangiovese grapes. Full bodied warm coastal blend, soft tannins with ripe cherry and spice.
- 2016 Gazur Tempranillo DO, Telmo Rodriguez Spain 1600 *Biodynamic*  
Intense aromas of raspberry, plum and dry fig with spicy notes. Very juicy with big round tannins, coffee and chocolate on the finish.  
*JS: 90 points*
- 2016 CRU Monplaisir Bordeaux Superior France 1900  
Bordeaux aromatics of plums, figs, black currant and a touch of oak with cabernet offering firmness to the silky tannins and long finish.
- 2014 Noble Vines "337" Cabernet Sauvignon California, USA 1900  
Black cherry, ripe currant, fresh herbs and light roast coffee aroma. Smooth tannins and a very balanced acidity with core flavors of blackberry, cherry and chocolate with a light black peppercorn finish.
- 2015 Solomon & Andrew Pinot Noir New Zealand 1900  
Dark cherry and red berry fruit aromas. Light, supple tannin structure with cherry flavor in a medium bodied pinot.
- 2013 Ursprung Markus Schneider Germany 1900 *Sustainable*  
Cabernet Sauvignon, merlot and portuguese make a deep black/violet color with plum, cassis, cherries and spice on the palate with a nice velvety finish. This is a fantastic wine from a great wine-maker!
- 2015 Rungg Merlot-Cabernet, Cantina Tramin Italy 2000 *Organic*  
A highly extracted wine with brilliant ruby red color, with scents of fruit and spice. Full bodied and structured with generous tannins. A very food friendly wine.
- 2014 Alexander Valley Estate Cabernet Sauvignon California, USA 2200 *Organic*  
Aromas of dark fruit, blackberry and cherry. A very long finish with cherry, cassis, cocoa and spice. Nice round tannins, and excellent Estate Cab from a great wine maker.
- 2015 Caymus Conunfrum Red California, USA 2200  
Zinfandel and Petit Syrah blend, with lush flavors of cherries and chocolate. Fine tannins and a silky smooth finish. This is an exceptional new world red from California
- 2012 Blaufrankish "S" Szapary, Ewe Shiefer Austria 3000 *Biodynamic*  
Bright blackberry and cherry with bitter-sweet herbs, a paired with salty, peaty/crushed stone notes. A very clean and clear, delicious red wine.  
*Falstaff: 93 points*

**\*\*Corkage Fee is 500 baht per bottle for your own wine / sake / liquor**