

# MOZZARELLA BAR

*Our focus is on high-quality ingredients sourced from carefully selected producers of different Italian regions. From the fertile plains of Campania comes the unique Mozzarella di Bufala Campana, endowed with Protected Designation of Origin. Stracciatella and Burrata are both made with cow milk and come from Puglia in Southern Italy.*

MOZZARELLA DI BUFALA	8	STRACCIATELLA DI BURRATA	9
SMOKED MOZZARELLA DI BUFALA	8	BURRATA	10.5
MOZZARELLA DI BUFALA BITES	9	Add Black Truffle in Olive Oil	7
RICOTTA DI BUFALA	8	Add Homemade Basil Pesto	4

*Choose a selection of Small Plates to start or as an accompaniment to your Mozzarella di Bufala.*

## S M A L L P L A T E S

PROSCIUTTO CRUDO DI PARMA DOP 24-month Air-Cured Aged Pork	10
BRESAOLA DI CHIANTINA Cured Chianina Beef	12.5
CAPOCOLLO DI MARTINA FRANCA Cured Pork Neck	10
SCOTTISH SMOKED SALMON with Fennel, Parsley and Anchovy Dressing, Toasted Breadcrumbs	15
ESCAROLE AND ANCHOVY CROQUETTES with Ricotta, Potatoes, Capers, Taggiasche Olives, served with Smoked Mozzarella di Bufala Fondue, Crispy Escarole	8.5

REVISITED CAPRESE with Mozzarella di Bufala, Four Tomato Varieties, Basil Pesto, Croutons	12.5
MOZZARELLINE FRITTE Fried Mozzarella Bites with Sage	8
BEETROOT HUMMUS V with Pumpkin Seeds, Focaccina Origano	8.5
SICILIAN AUBERGINE CAPONATA V with Guttiau Bread	8.5
GRILLED AND BAKED VEGETABLES V	9

## L I E V I T A T I

FOCACCINA ORIGANO V with Sea Salt and Oregano	6.5
FOCACCINA DATTERINI V with Datterini Tomatoes and Fresh Basil	7
BRUSCHETTE - Choose two: • Tomino, Apple and Pumpkin Mustard, Truffle-infused Olive Oil • Stracciatella, Pan Seared Prawn, Crispy Black Cabbage, Toasted Breadcrumbs with Capers • Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano V	11
BASKET OF ASSORTED BREADS V	4.5

## DEGUSTAZIONI

GRAN DEGUSTAZIONE DI MOZZARELLE Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Burrata and Ricotta di Bufala, served with Baby Spinach, Dates, Walnuts	30
SELEZIONE DI SALUMI Selection of Prosciutto Crudo di Parma DOP, Bresaola di Chianina, Salame Piacentino DOP, Capocollo di Martina Franca	27

PICCOLA DEGUSTAZIONE Small Tasting of Prosciutto Crudo di Parma DOP, Salame Piacentino DOP, Mozzarella Bite, Pecorino Moliterno, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano, Beetroot Hummus	15
MOZZARELLA BAR EXPERIENCE Choice of 2 Types of Mozzarella, Salame Piacentino DOP, Bresaola di Chianina, Prosciutto Crudo di Parma DOP, Capocollo di Martina Franca, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano, Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata, Beetroot Hummus, Basil Pesto, Focaccina Origano	44

## INSALATE

*Ask our staff for the vegan version of some Salads.*

GRILLED TOMINO with Baby Spinach, Rocket, Purple Cabbage, Caramelized Pear, Walnuts, Raisins, Balsamic Vinegar Reduction	18	QUINOA V with Lamb's Lettuce, Sweet and Sour Bell Peppers, Avocado, Taggiasche Olives, Carrot, Pomodorini del Piennolo del Vesuvio DOP, Pumpkin Seeds	15
BRESAOLA DI CHIANTINA with Lamb's Lettuce, Rocket, Orange, Taggiasche Olives, Cave-aged Caciocavallo Iripino, Balsamic Vinegar Reduction	19.5	MEDITERRANEAN TONNETTO FILLETS with Rocket, Lamb's Lettuce, Green Beans, Potatoes, Sun-dried Tomatoes, Caperberries, Black Olives, Parsley, Mustard Dressing	16
ITALIAN CHICKEN with Lamb's Lettuce, Sautéed Datterini Tomatoes, Avocado, Olives, Toasted Almonds, Mustard with Apple and Celery	20	SMOKED SALMON with Rocket, Radicchio, Raspberries, Avocado, Radish, Fennel, Rye Bread Croutons, Raspberry Dressing	19.5
GRILLED AND BAKED VEGETABLES V with Baby Spinach, Yellow and Red Datterini Tomatoes, Courgette, Bell Pepper, Black Olives, Purple Cabbage, Pumpkin Seeds, Croutons	15.5	Add Burrata	10.5
		Add diced Mozzarella di Bufala	7
		Add Italian Chicken Breast	7.5

To preserve the authentic taste of our products, here at Obicà we don't use any **garlic** or **onions** in our light cooking methods.



V Vegan Dish

# PIZZA

*Our dough is prepared with Molino Paolo Mariani flour and sourdough.  
The slow rising process of at least 48 hours makes our Pizza fragrant and highly digestible.*

<b>BUFALA DOP</b> with Mozzarella di Bufala, Organic Tomato, Fresh Basil <i>Add Stracciatella</i>	14 4.5	<b>ZUCCA E TARTUFO NERO</b> with Mozzarella di Bufala, Pumpkin, Black Truffle in Olive Oil, Cave-aged Caciocavallo Irpino	19
<b>VERDURE</b> with Smoked Mozzarella di Bufala, Turnip Greens, Courgette, Sautéed Datterini Tomatoes, Roasted Potatoes	14.5	<b>CAPOCOLLO</b> with Mozzarella di Bufala, Capocollo di Martina Franca, Turnip Greens, Yellow Datterini Tomatoes	17.5
<b>BURRATA E POMODORINI</b> with Mozzarella di Bufala, Burrata, Pomodori del Piennolo del Vesuvio DOP, Yellow Datterini Tomatoes, Basil Grana Padano DOP Chips	18	<b>FORMAGGI</b> with Mozzarella di Bufala, Pecorino Moliterno, Gorgonzola DOP, Tomino, Fried Sage	17.5
<b>PROSCIUTTO DI PARMA</b> with Mozzarella di Bufala, Prosciutto Crudo di Parma DOP, Organic Tomato, Rocket	18	<b>CALZONE</b> with Mozzarella di Bufala, Anchovy Fillets, Escarole, Pine Nuts, Raisins, Capers, Organic Tomato	16
<b>'NDUJA</b> with Organic Tomato, Stracciatella, 'Nduja Spicy Spreadable Sausage, Basil Grana Padano DOP	17		

# PASTA E ZUPPE

*The IGP certified Pasta is made in Campania by Pastificio Gentile with the most precious varieties of Italian durum wheat.  
Every Pasta shape is bronze-drawn and dried with the traditional Cirillo method.  
Fresh Pasta is handmade by local producers.*

<b>SCHIAFFONI</b> with Organic Tomato and Mozzarella	14.5	<b>TAGLIOLINI</b> with Prawns and Baby Squids, Bisque Sauce, Datterini Tomatoes, Parsley	20.5	<b>BLACK CABBAGE SOUP</b> with Burrata Cream, Datterini Tomatoes, Crispy Capocollo di Martina Franca, Toasted Breadcrumbs with Thyme and Lemon	11
<b>FRESH RAVIOLI</b> filled with Potatoes and Pecorino Romano, served with Pomodori del Piennolo del Vesuvio DOP, Crumbled Tarallo, Fresh Oregano	16.5	<b>CACIO E PEPE</b> with Pecorino Romano DOP, Black Pepper and Crusco Pepper from Senise IGP	14.5	<b>PUMPKIN SOUP</b> with Cave-aged Caciocavallo Irpino, Sautéed Spinach, Thyme-infused Olive Oil	11
<b>PAPPARDELLE</b> with Fennel Sausage Ragù, Pecorino Romano DOP	16	<b>CARBONARA</b> with Egg, Pecorino Romano DOP, Crispy Guanciale, Black Pepper	14.5		
<b>LASAGNA</b> with Beef Ragù	15.5				

# SECONDI

*Our meat and fish come from carefully selected suppliers to preserve the authenticity of the Italian culinary experience.*

<b>SALMON FILLET</b> with Aubergine Cream, Sautéed Spinach, Lemon Zest	20.5	<b>ITALIAN CHICKEN BREAST</b> with Baby Potatoes, Turnip Greens, Bell Pepper Ketchup	19
<b>BEEF TAGLIATA</b> with Roasted Potatoes, Fried Artichokes	28	<b>AUBERGINE PARMIGIANA</b> with Mozzarella di Bufala and Tomato	15
<b>BURRATA BURGER</b> with Chianina Beef, Rolled Bacon, Turnip Greens, Bell Pepper Ketchup, Baby Potatoes <i>Add Black Truffle in Olive Oil</i>	19 7	<i>Add Garden Salad</i>	5.5

# DOLCI

*Creams and Cakes are homemade and freshly prepared with traditional and contemporary recipes from the Italian food culture.  
Choose your portion: small or regular.*

<b>TIRAMISÙ</b>	4 - 7.5	<b>HAZELNUT PANNA COTTA</b> with Caramelized Hazelnut Crumble	4 - 7.5	<b>FRESH FRUIT SALAD</b>	4 - 7.5
<b>TORTA DI CAPRI</b> Flourless Chocolate and Almond Cake with Italian Gelato	4 - 7.5	<b>AFFOGATO AL CAFFÈ</b> with Italian Gelato	5.5	<b>TASTING OF DESSERTS</b> Choice of three small portions	12
<b>AMARETTO PARFAIT</b>	7.5	<b>ITALIAN GELATO</b> 3 Scoops	5.5		

All prices are shown in Pound.

We inform our customers that certain foods on the menu contain products that may cause allergies or intolerances, pursuant to Regulation (EU) No 1169/2011. Comprehensive information is provided in our recipe book, available upon request. Olive stones may be present. VAT is charged at the current rate. A discretionary service charge of 13.5% will be added to your bill.