

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	8,5	RICOTTA DI BUFALA	8,5
SMOKED MOZZARELLA DI BUFALA	8,5	STRACCIATELLA PUGLIESE	8,5
MOZZARELLA DI BUFALA BITES	8,5	BURRATA PUGLIESE	9
MOZZARELLA DI BUFALA BRAID	9	Add Black Summer Truffle in Olive Oil	8

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	9,5
BRESAOLA DI CHIANINA IGP Cured Chianina Beef	15,5
CULATTA Premium Cured Pork	11
ORKNEY ISLANDS SMOKED SALMON with Fennel, Orange	15
GRILLED OCTOPUS* with Small Burrata, Italian Gazpacho, Toasted Breadcrumbs with Capers	16
FRIED MEZZO PACCHERO filled with Potatoes and Ventricina del Vastese 🍄, with Rocket, Datterini Tomatoes Confit, Yoghurt and Mint Sauce	8

FRIED MOZZARELLA BITES with Sage	8
ORGANIC TOMATO TARTARE with Mustard, Burrata, Crumbled Tarallo, Basil Sauce	9
RED PEPPER HUMMUS with Crusco Pepper from Senise IGP, Balsamic Vinegar, Focaccia Oregano	8
SICILIAN AUBERGINE CAPONATA with Guttiau Bread	9
SAUTÉED FRIGGITELLI PEPPERS AND MELON with Lamb's Lettuce, Mint, Trapani Salt 🍄	8
DATTERINI TOMATOES with Basil Pesto	7,5
GRILLED AND BAKED VEGETABLES	8,5

L I E V I T A T I

FOCACCIA OREGANO with Trapani Salt 🍄	7
FOCACCIA DATTERINI TOMATOES with Fresh Basil	8
CROSTINI - Choose two: • Cremoso di Bufala, Fried Artichoke and Black Summer Truffle • Stracciatella, Pan Seared Prawn*, Marinated Courgette and Lemon Zest • Culatta, Burrata and Marinated Peach • Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano	10,5

DEGUSTAZIONI

GRAN DEGUSTAZIONE DI MOZZARELLE Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Stracciatella Pugliese, Burrata Pugliese and Ricotta di Bufala, served with Baby Spinach, Yellow and Red Datterini Tomatoes, Black Olives	36
SELEZIONE DI SALUMI Selection of Prosciutto Crudo di Parma DOP, Bresaola di Chianina IGP, Salame Piacentino DOP, Ventricina del Vastese 🍄	19
DEGUSTAZIONE DI CROSTINI Tasting of our Crostini	18

PICCOLA DEGUSTAZIONE Small Tasting of Prosciutto Crudo di Parma DOP, Salame Piacentino DOP, Mozzarella Bite, Pecorino di Farindola 🍄, Crostino with Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano, Red Pepper Hummus	11,5
MOZZARELLA BAR EXPERIENCE Choice of two types of Mozzarella, Salame Piacentino DOP, Bresaola di Chianina IGP, Prosciutto Crudo di Parma DOP, Ventricina del Vastese 🍄, Crostino with Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano, Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata, Red Pepper Hummus, Basil Pesto, Focaccia Oregano	44

INSALATE

Ask our staff for the vegan version of some Salads.

CAPRESE with Mozzarella di Bufala Braid, Seasonal Tomato, Basil Sauce	14
QUINOA with Lamb's Lettuce, Sweet and Sour Bell Peppers, Pomodorini del Piennolo del Vesuvio DOP, Avocado, Carrot, Taggiasche Olives	13,5
BRESAOLA DI CHIANINA with Baby Spinach, Rocket, Baby Lettuce, Cremoso di Bufala, Marinated Peach, Taggiasche Olives, Toasted Almond Flakes, Balsamic Vinegar and Caper Dressing	19

SMOKED SALMON with Lamb's Lettuce, Rocket, Endive, Fried Capers, Datterini Tomatoes Confit, Mustard Dressing	20
MEDITERRANEAN TONNETTO FILLETS with Rocket, Baby Lettuce, Green Beans, Potatoes, Sun-dried Tomatoes, Caperberries, Parsley, Mustard Dressing	16
ITALIAN CHICKEN with Baby Lettuce, Datterini Tomatoes Confit, Avocado, Olives, Toasted Almonds, Mustard with Apple and Celery	18,5

GRILLED AND BAKED VEGETABLES with Baby Spinach, Yellow and Red Datterini Tomatoes, Courgette, Bell Pepper, Black Olives, Purple Cabbage, Pumpkin Seeds, Croutons	14
PROSCIUTTO DI PARMA AND MELON with Toasted Breadcrumbs	13
Add Burrata	9
Add diced Mozzarella di Bufala	8,5

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



 The Presidia are **Slow Food** projects that endorse small quality sustainable productions, made with traditional processing methods.

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.

ORGANIC TOMATO with Taggiasche Olives, Oregano	10,5	CULATTA with Mozzarella di Bufala, Lamb's Lettuce, Crescenza, Yellow Pomodorini a Pacchetelle, Caramelized Apple	17
BUFALA DOP with Organic Tomato, Fresh Basil Add Stracciatella	14 5	PROSCIUTTO DI PARMA with Mozzarella di Bufala, Organic Tomato, Rocket	16
VEGETABLES with Smoked Mozzarella di Bufala, Baby Spinach, Courgette, Yellow Datterini Tomatoes, Purple Cabbage, Sun-dried Tomatoes	15	VENTRICINA DEL VASTESE 🍄 with Mozzarella di Bufala, Organic Tomato, Mozzarella Bites, Spinach Sauce, Taggiasche Olives, Fresh Basil	16
BURRATA AND POMODORINI with Mozzarella di Bufala, Pomodorini del Piennolo del Vesuvio DOP, Yellow Pomodorini a Pacchetelle, Basil Grana Padano DOP Chips	17	'NDUJA DI SPILINGA with Organic Tomato, Stracciatella, Basil Grana Padano DOP	15
FORMAGGI with Mozzarella di Bufala, Pecorino di Farindola 🍄, Gorgonzola DOP, Cremoso di Bufala, Fried Sage	15,5	ANCHOVY FILLETS with Mozzarella di Bufala, Organic Tomato, Stracciatella, Datterini Tomatoes, Capberberries, Fresh Basil	16

PASTA

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.
Any of our Pasta is also available with Whole Wheat Casarecce.

SCHIAFFONI with Organic Tomato and Mozzarella di Bufala	14	TONNARELLI with Mussels*, Yellow Pomodorini a Pacchetelle Cream, Toasted Breadcrumbs with Lemon	16,5	POTATO GNOCCHI with Prawns*, Bisque Sauce, Marinated Courgette, Stracciatella	20
FRESH TORTELLONI with Pomodorini del Piennolo del Vesuvio DOP Cream, Small Burrata, Basil Sauce	17	TAGLIOLINI with Black Summer Truffle	20	LASAGNA with Chianina Beef Ragù	15
TROFIE with Basil Pesto, Potatoes, Green Beans, Italian Pine Nuts	15	CACIO E PEPE with Crusco Pepper from Senise IGP	15		

SECONDI

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

CHIANINA BEEF TAGLIATA with Rocket, Datterini Tomatoes, Parmigiano Reggiano DOP Shavings, Balsamic Vinaigrette	29	SUMMER BURGER with Grilled Octopus*, Stracciatella, Fried Courgette, Balsamic Vinegar Reduction, Baby Potatoes with Parsley	21
VITELLO TONNATO with Veal, Tuna Sauce, Fried Capberberries, Datterini Tomatoes Confit, Rocket	21	BURRATA BURGER with Chianina Beef, Bacon, Marinated Purple Cabbage, Bell Pepper, Avocado Sauce, Roasted Potatoes Add Black Summer Truffle in Olive Oil	20 8
ITALIAN CHICKEN BREAST with Baby Potatoes, Friggiteli Peppers, Organic Tomato Ketchup	17	AUBERGINE PARMIGIANA	15
MUSSEL* SAUTÉ with Pomodorini del Piennolo del Vesuvio DOP, Yellow Datterini Tomatoes, Parsley, Crostini	17	Add Garden Salad	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.

TIRAMISÙ	4,5 - 8	FOREST FRUIT SORBET	8	AFFOGATO AL CAFFÈ with Italian Gelato	7
COCONUT PANNA COTTA with Caramelized Peach, Vanilla Crumble	4,5 - 8	RICOTTA DI BUFALA AND LEMON CAKE	4,5 - 8	ITALIAN GELATO	8
TORTA DI CAPRI with Italian Gelato	4,5 - 8	FRESH FRUIT SALAD	8	TASTING OF DESSERTS Choice of three small portions	11,5

COVER CHARGE 3,5

All prices are shown in Euro.
* Frozen product

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.