

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	7	RICOTTA DI BUFALA	7
SMOKED MOZZARELLA DI BUFALA	7	STRACCIATELLA PUGLIESE	7
MOZZARELLA DI BUFALA BITES	7	BURRATA PUGLIESE	7,5
MOZZARELLA DI BUFALA BRAID	7,5	Add Black Summer Truffle in Olive Oil	6

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	7
BRESAOLA DI CHIANINA IGP Cured Chianina Beef	14
CULATTA Premium Cured Pork	9
GRILLED OCTOPUS* with Small Burrata, Italian Gazpacho, Toasted Breadcrumbs with Capers	14
FRIED MEZZO PACCHERO filled with Potatoes and Ventricina del Vastese 🍄, with Rocket, Datterini Tomatoes Confit, Yoghurt and Mint Sauce	6,5

FRIED MOZZARELLA BITES with Sage	6,5
ORGANIC TOMATO TARTARE with Mustard, Burrata, Crumbled Tarallo, Basil Sauce	6,5
RED PEPPER HUMMUS with Crusco Pepper from Senise IGP, Balsamic Vinegar, Focaccia Oregano	6,5
SAUTÉED FRIGGITELLI PEPPERS AND MELON with Lamb's Lettuce, Mint, Trapani Salt 🍄	6,5
DATTERINI TOMATOES with Basil Pesto	6
GRILLED AND BAKED VEGETABLES	6,5

L I E V I T A T I

FOCACCIA OREGANO with Trapani Salt 🍄	6
FOCACCIA DATTERINI TOMATOES with Fresh Basil	7
CROSTINI • Culatta, Burrata and Marinated Peach • Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano	8,5

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	33
SELEZIONE DI SALUMI Selection of Prosciutto Crudo di Parma DOP, Bresaola di Chianina IGP, Salame Piacentino DOP, Ventricina del Vastese 🍄	17

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	10
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, Red Pepper Hummus, Basil Pesto, Focaccia Oregano	39

INSALATE

Ask our staff for the vegan version of some Salads.

CAPRESE with Mozzarella di Bufala Braid, Seasonal Tomato, Basil Sauce	12	MEDITERRANEAN TONNETTO FILLETS with Rocket, Baby Lettuce, Green Beans, Potatoes, Sun-dried Tomatoes, Caperberries, Parsley, Mustard Dressing	14	BRESAOLA DI CHIANINA with Baby Spinach, Rocket, Baby Lettuce, Cremoso di Bufala, Marinated Peach, Taggiasche Olives, Toasted Almond Flakes, Balsamic Vinegar and Caper Dressing	17,5
QUINOA with Lamb's Lettuce, Sweet and Sour Bell Peppers, Pomodorini del Piennolo del Vesuvio DOP, Avocado, Carrot, Taggiasche Olives	12	ITALIAN CHICKEN with Baby Lettuce, Datterini Tomatoes Confit, Avocado, Olives, Toasted Almonds, Mustard with Apple and Celery	17		
GRILLED AND BAKED VEGETABLES with Baby Spinach, Yellow and Red Datterini Tomatoes, Courgette, Bell Pepper, Black Olives, Purple Cabbage, Pumpkin Seeds, Croutons	12,5	PROSCIUTTO DI PARMA AND MELON with Toasted Breadcrumbs	11	Add Burrata	7,5
				Add diced Mozzarella di Bufala	7

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



 Presidio Slow Food 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	9,5	CULATTA with Mozzarella di Bufala, Lamb's Lettuce, Crescenza, Yellow Pomodorini a Pacchetelle, Caramelized Apple	16
BUFALA DOP with Organic Tomato, Fresh Basil <i>Add Stracciatella</i>	12 3,5	PROSCIUTTO DI PARMA with Mozzarella di Bufala, Organic Tomato, Rocket	15
VEGETABLES with Smoked Mozzarella di Bufala, Baby Spinach, Courgette, Yellow Datterini Tomatoes, Purple Cabbage, Sun-dried Tomatoes	12,5	VENTRICINA DEL VASTESE 🍄 with Mozzarella di Bufala, Organic Tomato, Mozzarella Bites, Spinach Sauce, Taggiasche Olives, Fresh Basil	14
BURRATA AND POMODORINI with Mozzarella di Bufala, Pomodorini del Piennolo del Vesuvio DOP, Yellow Pomodorini a Pacchetelle, Basil Grana Padano DOP Chips	15	'NDUJA DI SPILINGA with Organic Tomato, Stracciatella, Basil Grana Padano DOP	14
FORMAGGI with Mozzarella di Bufala, Pecorino di Farindola 🍄, Gorgonzola DOP, Cremoso di Bufala, Fried Sage	14	ANCHOVY FILLETS with Mozzarella di Bufala, Organic Tomato, Stracciatella, Datterini Tomatoes, Caperberries, Fresh Basil	14,5

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	12	TONNARELLI with Mussels*, Yellow Pomodorini a Pacchetelle Cream, Toasted Breadcrumbs with Lemon	13	POTATO GNOCCHI with Prawns*, Bisque Sauce, Marinated Courgette, Stracciatella	18
FRESH RAVIOLI filled with Ricotta and Spinach, served with Pomodorini del Piennolo del Vesuvio DOP Cream, Small Burrata, Basil Sauce	14	TROFIE with Basil Pesto, Potatoes, Green Beans, Italian Pine Nuts	13	LASAGNA with Chianina Beef Ragù	13
TAGLIOLINI with Black Summer Truffle	18	CACIO E PEPE with Crusco Pepper from Senise IGP	12,5		

SECONDI

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

VITELLO TONNATO with Veal, Tuna Sauce, Fried Caperberries, Datterini Tomatoes Confit, Rocket	19	SUMMER BURGER with Grilled Octopus*, Stracciatella, Fried Courgette, Balsamic Vinegar Reduction, Baby Potatoes with Parsley	17,5
ITALIAN CHICKEN BREAST with Baby Potatoes, Friggitelli Peppers, Organic Tomato Ketchup	15,5	BURRATA BURGER with Chianina Beef, Bacon, Marinated Purple Cabbage, Bell Pepper, Avocado Sauce, Roasted Potatoes <i>Add Black Summer Truffle in Olive Oil</i>	18 6
MUSSEL* SAUTÉ with Pomodorini del Piennolo del Vesuvio DOP, Yellow Datterini Tomatoes, Parsley, Crostini	15	<i>Add Garden Salad</i>	4
AUBERGINE PARMIGIANA	13		

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 - 7	FOREST FRUIT SORBET	6	AFFOGATO AL CAFFÈ with Italian Gelato	5
COCONUT PANNA COTTA with Caramelized Peach, Vanilla Crumble	4 - 7	RICOTTA DI BUFALA AND LEMON CAKE	4 - 7	ITALIAN GELATO	7
TORTA DI CAPRI with Italian Gelato	4 - 7	FRESH FRUIT SALAD	4 - 7	TASTING OF DESSERTS Choice of three small portions	9,5

COVER CHARGE with Bread Basket by Pbread 2

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.