MOZZARELLA BAR

Our focus is on high-quality ingredients sourced from carefully selected Italian producers.

MOZZARELLA DI BUFALA CAMPANA DOP 7,5

SMOKED MOZZARELLA DI BUFALA CAMPANA DOP 7,5

MOZZARELLA DI BUFALA CAMPANA DOP BITES 7,5

RICOTTA DI BUFALA 7,5

STRACCIATELLA PUGLIESE 7,5

BURRATA PUGLIESE 8

Add Black Truffle in Olive Oil *6,5*
Add Datterini Tomatoes with Homemade Basil Pesto *7*

SMALL PLATES

PROSCIUTTO DI PARMA DOP 24-month Air-Cured Aged Pork 8,5

BRESAOLA DI CHIANINA 15
Cured Chianina Beef with Red and Green Lettuce, Granpecorino Pugliese, Glazed Pear Carpaccio, Datterini Tomatoes Confit, Toasted Almonds, Honey and Mustard Dressing

CASATIELLO CROQUETTES 9
served with Sweet and Sour Bell Pepper Sauce

CACIO E PEPE ARANCINI 9
Rice Croquettes with Pecorino Romano DOP, Black Pepper, Lime, served with Stracciatella

FRIED MOZZARELLA DI BUFALA BITES 9
with Courgette in Batter with Mustard

REVISITED CAPRESE 12
with Mozzarella di Bufala, Four Tomato Varieties, Basil Pesto, Croutons

CASTANO GOAT CHEESE FONDUE 11
with Chickpea Farinata Croutons, Portobello Mushrooms, Grana Padano DOP Chips, Rosemary-infused EVO Oil

BEETROOT HUMMUS ● 8
with Pumpkin Seeds, Crunchy Bread

SICILIAN AUBERGINE CAPONATA ● 8,5
with Guttiau Bread

THE VEGETABLE STACK ● 9
with Cabbage, Aubergine, Bell Pepper, Pumpkin, Sweet Carrot, Sun-dried Tomatoes, Capers, Black Cabbage Pesto, Pumpkin Seeds

FOCACCIA OREGANO with Trapani Salt ● 7

FOCACCIA DATTERINI TOMATOES ● 8
with Trapani Salt, Fresh Basil

MULTIGRAIN FOCACCIA with Chia Seeds, Trapani Salt ● 9

BRUSCHETTE - *Choose two*: 11,5
- Stracciatella, Pan Seared Prawns*, Fried Cafona Artichokes and Lemon Zest
- Granpecorino Pugliese, Glazed Pear Carpaccio, Honey and Thyme
- Orange Blue Goat Cheese, Pumpkin, Toasted Walnuts and Rosemary-infused EVO Oil
- Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano ●

INSALATE

The Delicate Mix of Red and Green Lettuce is grown on Planet Farms' vertical farm without the use of pesticides and with a 95% water saving compared to open-field cultivation.

BURRATA AND PEARS 18
with Red and Green Lettuce, Radicchio, Grapes, Walnuts, Honey and Mustard Dressing

FAROE ISLANDS SMOKED SALMON 22
with Red and Green Lettuce, Black Rice, Toasted Almonds, Vegetables in Olive Oil with Cider Vinegar, Avocado and Lemon Dressing

QUINOA ● 16
with Baby Spinach, Pumpkin, Beetroot, Toasted Almonds, Purple Carrot, Avocado, Lemon Dressing

MEDITERRANEAN TONNETTO FILLETS 18,5
with Red and Green Lettuce, Sweet Potatoes, Black-eyed Peas, Black Olives, Yellow and Red Datterini Tomatoes, Caperberries, Tuna Sauce

SLOW-COOKED HERB CHICKEN 20,5
with Red and Green Lettuce, Avocado, Black Olives, Datterini Tomatoes Confit, Toasted Almonds, Mustard Dressing with Apple and Celery

VEGETABLES ● 16
with Baby Spinach, Endive, Courgette, Pumpkin, Bell Pepper, Cabbage, Datterini Tomatoes, Taggiasche Olives, Sweet Carrot, Pumpkin Seeds, Chickpea Farinata Croutons, Balsamic Vinegar from Modena IGP Dressing

Add Burrata *8*
Add diced Mozzarella di Bufala *7,5*
Add Herb Chicken Breast *8*

DEGUSTAZIONI

GRAN DEGUSTAZIONE DI MOZZARELLE 39
Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Stracciatella Pugliese, Burrata Pugliese and Ricotta di Bufala, served with Baby Spinach, Dates, Walnuts

DEGUSTAZIONE DI FORMAGGI 19
Tasting of Granpecorino Pugliese, Orange Blue and Castano Goat Cheeses, served with Glazed Pear Carpaccio, Crunchy Bread, Dates, Walnuts

PICCOLA DEGUSTAZIONE 13,5
Small Tasting of Prosciutto di Parma DOP, Calabrian Black Pig Strolghino Salami, Granpecorino Pugliese, Mozzarella di Bufala Bite, Beetroot Hummus, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano

DEGUSTAZIONE DI BRUSCHETTE 22
Our full selection of Bruschette to share

DEGUSTAZIONE DI SALUMI 20
Tasting of Prosciutto di Parma DOP, Calabrian Black Pig Strolghino Salami, Bresaola di Chianina, Mortadella Favola Gran Riserva with Pistachio

DEGUSTAZIONE DI SUINO NERO DI CALABRIA 22
Tasting of Calabrian Black Pig Cured Ham and Strolghino Salami

DEGUSTAZIONE DI FRITTI 16,5
Tasting of Fried Mozzarella di Bufala Bites, Cacio e Pepe Arancini, Casatiello Croquettes, Courgette in Batter with Mustard, served with Sweet and Sour Bell Pepper Sauce

MOZZARELLA BAR EXPERIENCE 48
Choice of two types of Mozzarella, Calabrian Black Pig Strolghino Salami, Bresaola di Chianina, Prosciutto di Parma DOP, Mortadella Favola Gran Riserva with Pistachio, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano, Sun-dried Tomatoes, Cafona Artichokes in Olive Oil, Sicilian Aubergine Caponata, Beetroot Hummus, Basil Pesto, Focaccia Oregano

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.

PAPPARDELLE AL RAGÙ BIANCO 19
Fresh Egg Pasta with Bra Sausage Ragù, Castano Goat Cheese Fondue, Thyme

PACCHERI ALLA SORRENTINA 13,5
with Masseria Dauna Tomato, Mozzarella di Bufala, Grana Padano DOP, Fresh Basil

SPAGHETTONI CACIO E PEPE 15
with Pecorino Romano DOP, Black Pepper, Crusco Pepper from Senise IGP

RIGATONI ALLA CARBONARA 15,5
with Egg, Crispy Guanciale, Pecorino Romano DOP, Black Pepper

RISO AL SALTO ALLA MILANESE 16
Crispy Rice with Burrata Cream, Saffron Grana Padano DOP Chips

SPAGHETTI ALLA CHITARRA 22
Fresh Pasta with Prawns*, Tomato Cream, Bisque Sauce, Sautéed Baby Spinach, Chopped Pistachios

ORGANIC SPELT FUSILLI 16
with Black Cabbage Pesto, Sautéed Diced Vegetables, Grana Padano DOP Chips

LASAGNA 16
with Chianina IGP Beef Ragù

PUMPKIN SOUP 12
with Diced Pumpkin, Crispy Guanciale, Black Cabbage

SECONDI

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

BURRATA BURGER 21
with Chianina IGP Beef, Small Burrata Pugliese, Rolled Bacon, Rocket, Grilled Courgette, Avocado, Mayonnaise with Mustard, Roasted Potatoes
Add Black Truffle in Olive Oil *6,5*

SLOW-COOKED LEMON CHICKEN ESCALOPES 21
with Portobello Mushroom, Sautéed Baby Spinach, Bell Pepper, Roasted Potatoes

SALMON FILLET 25
with Fennel and Orange Purée, Toasted Almonds, Datterini Tomatoes Confit, Crumbled Potato

AUBERGINE PARMIGIANA 16

Add Garden Salad *6*
Add Grilled and Baked Vegetables *9*

PIZZA

Our dough is prepared with Molino Paolo Mariani type 1 flour and sourdough.
The slow rising process of at least 48 hours makes our Pizza fragrant and highly digestible.
Choose your Pizza dough: Classic or Multigrain.

BUFALA 13,5
with Organic Tomato, Buffalo Milk Mozzarella, Fresh Basil

PARMA DOP 18
with Organic Tomato, Buffalo Milk Mozzarella, 24-month Aged Prosciutto di Parma DOP, Rocket

PROSCIUTTO DI SUINO NERO 21
with Buffalo Milk Mozzarella, Calabrian Black Pig Cured Ham, Fig Jam with Balsamic Vinegar from Modena IGP

MORTADELLA E TARTUFO NERO 20
with Buffalo Milk Mozzarella, Mortadella Favola Gran Riserva with Pistachio, Black Truffle in Olive Oil

SALAME PICCANTE E 'NDUJA 16,5
with Organic Tomato, Buffalo Milk Mozzarella, Spicy Stirrup Salami, 'Nduja di Spilinga Spicy Spreadable Sausage, Fresh Basil

BURRATA E POMODORINI 17
with Buffalo Milk Mozzarella, Yellow Datterini Tomatoes, Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle, Burrata, Basil Grana Padano DOP Chips

VERDURE 15
with Smoked Mozzarella di Bufala, Sautéed Yellow Datterini Tomatoes, Red Cabbage, Black-eyed Beans, Sweet and Sour Bell Pepper Sauce, Pumpkin Seeds, Fresh Basil

FORMAGGI 16
with Buffalo Milk Mozzarella, Gorgonzola DOP, Castano Goat Cheese, Granpecorino Pugliese, Honey, Hazelnuts

Multigrain dough *1,5*
Add Stracciatella *4*
Add Black Truffle in Olive Oil *6,5*

COVER CHARGE 2,5

● Vegan Dish

All prices are shown in Euro.
* Frozen product

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

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.