

MOZZARELLA BAR

*Our focus is on high-quality ingredients sourced from carefully selected Italian producers.
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 CAMPANA DOP	8	BURRATA PUGLIESE	8
SMOKED MOZZARELLA DI BUFALA CAMPANA DOP	8		
MOZZARELLA DI BUFALA CAMPANA DOP BITES	8		
STRACCIATELLA PUGLIESE	8	Add Black Summer Truffle in Olive Oil	6
		Add Cherry Tomatoes with Homemade Basil Pesto	7

SMALL PLATES

PROSCIUTTO DI PARMA DOP Air-Cured Aged Pork	8,5	CACIO E PEPE ARANCINI Rice Croquettes with Pecorino Romano DOP, Black Pepper, Lime, served with Stracciatella	9	FOCACCIA ORIGANO ● with Sea Salt and Oregano	7
MORTADELLA BOLOGNA IGP Cured Pork with Pistachio	8	POTATO AND 'NDUJA DI SPILINGA CROQUETTES with Smoked Mozzarella di Bufala, served with Green Sauce	8,5	FOCACCIA POMODORINI ● with Cherry Tomatoes, Sea Salt and Fresh Basil	8
BRESAOLA DELLA VALTELLINA IGP Cured Beef from Valtellina with Baby Lettuce, Peach in Syrup, Radish, Provolone del Monaco DOP, Taggiasche Olives, Croutons, Balsamic Vinegar from Modena IGP Dressing	15	FRIED MOZZARELLA DI BUFALA BITES with Courgette in Batter with Mustard	8,5	BRUSCHETTE - Choose two • Stracciatella Pugliese, Mortadella Bologna IGP, Black Summer Truffle in Olive Oil and Thyme • Ricotta di Bufala and Courgette Cream, Anchovies Fillets and Lemon Zest • Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano ●	11
TOMATO TARTARE with Organic Tomato, Mustard, Fried Capers, Small Burrata Pugliese, Fried Basil	11	THE VEGETABLE STACK ● with Green Beans, Aubergine, Bell Pepper, Courgette, Caperberry, Pomodorini del Piennolo del Vesuvio DOP with Oregano, Artichokes in Olive Oil, Radish, Pine Nuts, Parsley Dressing	9		
RED PEPPER HUMMUS ● with Parsley Chlorophyll, Marinated Courgette Carpaccio, Crunchy Bread	8,5				

DEGUSTAZIONI

GRAN DEGUSTAZIONE DI MOZZARELLE Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Stracciatella Pugliese and Burrata Pugliese, served with Baby Spinach, Yellow and Red Cherry Tomatoes, Black Olives <i>Ideal for sharing</i>	41
DEGUSTAZIONE DI SALUMI Tasting of Prosciutto di Parma DOP, Salame, Bresaola della Valtellina IGP, Mortadella Bologna IGP	22

PICCOLA DEGUSTAZIONE Small Tasting of Prosciutto di Parma DOP, Salame, Mozzarella di Bufala Bite, Provolone del Monaco DOP, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano, Red Pepper Hummus	13,5
MOZZARELLA BAR EXPERIENCE Choice of two types of Mozzarella, Bresaola della Valtellina IGP, Salame, Prosciutto di Parma DOP, Mortadella Bologna IGP, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano, Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Red Pepper Hummus, Basil Pesto, Focaccia Origano <i>Ideal for sharing</i>	55

INSALATE

Ask our staff for the vegan version of some Salads.

CAPRESE CLASSICA with Mozzarella di Bufala, Sliced Tomatoes, Fresh Basil	18	BURRATA AND STRAWBERRIES with Rocket, Baby Spinach, Green Beans, Pine Nuts, Fresh Basil, Balsamic Vinegar from Modena IGP	20
QUINOA ● with Baby Lettuce, Sweet and Sour Bell Pepper, Avocado, Pomodorini del Piennolo del Vesuvio DOP, Sautéed Courgette, Purple Carrot, Taggiasche Olives, Toasted Almonds, Mustard Dressing with Apple and Celery	14,5	PROSCIUTTO COTTO with Baby Lettuce, Provolone del Monaco DOP, Apple, Toasted Almonds, Honey and Mustard Dressing	17
TUNA FILLETS with Baby Lettuce, Sweet Potatoes, Cannellini Beans, Black Olives, Green Cherry Tomatoes, Caperberries, Tuna Sauce	17	SLOW-COOKED HERB CHICKEN with Baby Lettuce, Cherry Tomatoes Confit, Avocado, Black Olives, Toasted Almonds, Mustard Dressing with Apple and Celery	18,5
VEGETABLES ● with Baby Lettuce, Baby Spinach, Sweet and Sour Bell Pepper, Green Beans, Cherry Tomatoes Confit, Grilled Courgette, Taggiasche Olives, Avocado, Toasted Almonds, Balsamic Vinegar from Modena IGP Dressing	14,5	Add Burrata	8
		Add diced Mozzarella di Bufala	8
		Add Herb Chicken Breast	8

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



● Vegan Dish

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.

SPAGHETTONI ALLA SORRENTINA with Organic Tomato, Mozzarella di Bufala, Grana Padano DOP, Fresh Basil	13,5	SPAGHETTONI AI GAMBERI with Prawns, Yellow Cherry Tomatoes Cream with Anchovy, Bisque Sauce, Stracciatella, Lemon	22	TROFIE AL PESTO with Basil Pesto, Potatoes, Green Beans, Pine Nuts	16
TAGLIOLINI AL TARTUFO with Black Summer Truffle, Grana Padano DOP	22	RIGATONI ALL'AMATRICIANA with Organic Tomato, Crispy Guanciale, Pecorino Romano DOP, Black Pepper	14,5	RIGATONI ALLA CARBONARA with Egg, Pecorino Romano DOP, Crispy Guanciale, Black Pepper	14
SPAGHETTONI CACIO E PEPE with Pecorino Romano DOP, Black Pepper, Crusco Pepper from Senise IGP	16	LASAGNA with Norman Beef Ragù	17		

SECONDI

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

BURRATA BURGER with Norman Beef, Small Burrata Pugliese, Rolled Bacon, Rocket, Scapece Courgette, Homemade Tomato Ketchup, Roasted Potatoes <i>Add Black Summer Truffle in Olive Oil</i>	21	SEABASS FILLET gratinéed with Anchovy and Cherry Tomatoes, served with Caperberries, Sun-dried Tomatoes, Sautéed Baby Spinach, Lemon Zest, Fried Parsley	21
SLOW-COOKED LEMON CHICKEN ESCALOPE with Courgette, Carrot, Aubergine, Bell Pepper, Roasted Potatoes	20	<i>Add Green Salad</i> <i>Add Grilled and Baked Vegetables</i>	5,5 8,5

PIZZA

Our dough is prepared with Petra type 1 flour. The slow rising process of at least 48 hours makes our Pizza fragrant and highly digestible.

BUFALA DOP with Organic Tomato, Mozzarella di Bufala, Fresh Basil	14	PARMA DOP with Organic Tomato, Mozzarella Fiordilatte, Prosciutto di Parma DOP, Rocket	18
BURRATA E POMODORINI with Mozzarella Fiordilatte, Pomodorini del Piennolo del Vesuvio DOP, Yellow Cherry Tomatoes, Burrata, Basil Grana Padano DOP Chips	18	PROSCIUTTO COTTO with Mozzarella Fiordilatte, Prosciutto Cotto, Scapece Courgette, Caramelized Green Cherry Tomatoes	17
VERDURE with Smoked Mozzarella di Bufala, Courgette, Yellow Cherry Tomatoes, Aubergine, Carrot, Basil Pesto, Pine Nuts, Fresh Basil	15,5	MORTADELLA E PISTACCHI with Mozzarella Fiordilatte, Mortadella Bologna IGP, Provolone del Monaco DOP, Chopped Pistachios, Lemon Zest	17
FILETTI DI TONNO with Organic Tomato, Tuna Fillets, Yellow Cherry Tomatoes, Taggiasche Olives, Lime Zest, Fresh Basil	18,5	SALAME PICCANTE E 'NDUJA with Organic Tomato, Mozzarella Fiordilatte, Spicy Salami, 'Nduja di Spilinga Spicy Spreadable Sausage, Fresh Basil	15
FORMAGGI with Mozzarella Fiordilatte, Provolone del Monaco DOP, Gorgonzola DOP, Grana Padano DOP Chips	16	<i>Add Stracciatella</i> <i>Add Black Summer Truffle in Olive Oil</i> <i>Add Prosciutto Cotto</i>	4 6 6

DOLCI

Creams and Cakes are homemade and freshly prepared with traditional and contemporary recipes from the Italian food culture.

TORTA TENERINA Flourless Dark Chocolate Cake with Raspberry Coulis	7	TIRAMISÙ small - regular	4 - 7	AFFOGATO AL CAFFÈ with Gelato	5
LEMON CHEESECAKE with Meringue Crumble	7	GELATO	7	TASTING OF DESSERTS Tiramisù, Lemon Cheesecake, Torta Tenerina	11
		FRESH FRUIT SALAD ●	7		

All prices are shown in Euro.

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.