

MOZZARELLA BAR

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	6,5	RICOTTA DI BUFALA	6,5	GRAN DEGUSTAZIONE*	31
SMOKED MOZZARELLA DI BUFALA	6,5	STRACCIATELLA FROM PUGLIA	6,5	Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Stracciatella from Puglia,	
		BURRATA FROM PUGLIA	6,5	Burrata from Puglia and Ricotta di Bufala	

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.

SALUMI

PROSCIUTTO CRUDO DI PARMA DOP Air-Cured Aged Pork	6
PROSCIUTTO COTTO ALLA BRACE Charcoal Roasted Ham	5
BRESAOLA DELLA VALTELLINA IGP Cured Beef from Valtellina	7
SALAME FELINO IGP Premium Cured Pork Salami	7
SELECTION OF SALUMI Prosciutto Crudo di Parma DOP, Prosciutto Cotto alla Brace, Salame Felino IGP	9

VERDURE

DATTERINI TOMATOES with Basil Pesto	5,5
ROASTED ARTICHOKE IN OLIVE OIL	6
ROASTED FRIGGITELLI PEPPERS	6,5
GRILLED AND BAKED VEGETABLES	5,5
GARDEN SALAD	4

FREDDI

ORGANIC TOMATO CHILLED SOUP with Stracciatella, Fresh Basil, Croutons	9,5
OARKNEY ISLANDS SMOKED SALMON with Avocado	11,5

CALDI

FRIED MOZZARELLA BITES	5,5
FOCACCIA OREGANO with Trapani Salt 🌿	5
FOCACCIA DATTERINI TOMATOES with Fresh Basil	6

IL GRAN TAGLIERE 21,5

Board with Prosciutto Crudo di Parma DOP, Prosciutto Cotto alla Brace, Salame Felino IGP, Bresaola della Valtellina IGP, Casatica di Bufala, 30-month Aged Parmigiano Reggiano, Mozzarella di Bufala, Crostini with Datterini Tomatoes and Fresh Basil

Cover Charge 2

All prices are shown in Euro.

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* For each Gran Degustazione purchase we donate 2 Euro to Fondazione Francesca Rava - NPH Italia Onlus.



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

We do not use any garlic or onions. 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.

INSALATE

Ask our staff for the vegan version of some Salads.

CAPRESE with Mozzarella di Bufala, Sliced Tomatoes, Fresh Basil	11,5	SMOKED SALMON with Lamb's Lettuce, Courgette, Raspberries, Avocado, Rye Bread Croutons	17
GRILLED AND BAKED VEGETABLES with Baby Spinach, Datterini Tomatoes, Olives, Pumpkin Seeds, Croutons <i>Add Burrata</i>	11,5 6,5	ITALIAN CHICKEN with Baby Lettuce, Avocado, Datterini Tomatoes Confit, Olives, Toasted Almonds, Mustard with Apple and Celery	6,5 16
TUNA FILLETS with Baby Lettuce, Olives, Sun-dried Tomatoes, Caperberries, Croutons	13	PROSCIUTTO DI PARMA AND MELON	10,5

*Add diced Mozzarella di Bufala 5,5
Add Italian Chicken Breast 5,5*

PIZZA

ORGANIC TOMATO with Taggiasche Olives, Oregano	7	PROSCIUTTO DI PARMA with Mozzarella di Bufala, Organic Tomato and Rocket	11,5
BUFALA DOP with Organic Tomato and Fresh Basil <i>Add Stracciatella</i>	10 2	'NDUJA DI SPILINGA with Stracciatella, Organic Tomato and Fresh Basil	11
VEGETABLES with Smoked Mozzarella di Bufala	11	PROSCIUTTO COTTO AND ARTICHOKEs with Mozzarella di Bufala, Casatica di Bufala, Olives and Oregano	14,5
SMOKED SALMON with Mozzarella di Bufala, Smoked Burrata, Courgette Flowers and Courgette	20		

Our dough is prepared with stone-ground Petra del Molino Quaglia flour and is left to rise slowly for at least 48 hrs. This requires patience but we think the result is worth the wait.

PASTA

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

SCHIAFFONI with Organic Tomato and Mozzarella	11,5	TROFIE with Basil Pesto	12
TAGLIOLINI with Black Summer Truffle	17	CACIO E PEPE <i>Add Crusco Pepper from Senise IGP</i>	11 3
		LASAGNA with Beef Ragù	12,5

The IGP certified Pasta is made in Gragnano with the traditional 'Cirillo' drying method. Fresh Pasta is made locally.

SECONDI

BURRATA BURGER with Beef, Bacon, Rocket, Avocado, Bell Peppers, Mustard with Apple and Celery, Roasted Potatoes <i>Add Black Summer Truffle in Olive Oil</i>	15 6
ITALIAN CHICKEN BREAST with Roasted Friggittelli Peppers	14
AUBERGINE PARMIGIANA	12

Add Roasted Potatoes 3,5

PANINI

OBICLUB Toasted Bread with Grilled Chicken, Bacon, Asiago Cheese, Scrambled Eggs, Lettuce and Mase Sauce	12
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Obiclub comes with Potato Chips.

DOLCI

Choose your portion: piccola or grande.

TIRAMISÙ	3,5 - 6,5	AFFOGATO AL CAFFÈ with Italian Gelato	5	FRESH FRUIT SALAD	7
RICOTTA DI BUFALA CAKE served with Summer Compote	4 - 7,5	ITALIAN GELATO	7	TASTING OF DESSERTS Choice of three small portions	8
CAPRESE CAKE with Italian Gelato	3,5 - 7				

The Creams and Cakes are homemade and freshly prepared.