

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.

HANDMADE BUFALA CLASSICA Delicate Taste	6,5	SMALL MOZZARELLA DI BUFALA BITES	6	BURRATA FROM PUGLIA	6,5	RICOTTA DI BUFALA	6,5
HANDMADE BUFALA AFFUMICATA Naturally Smoked	6,5	STRACCIATELLA FROM PUGLIA	6,5	SMOKED BURRATA FROM PUGLIA	6,5	GRAN DEGUSTAZIONE* Tasting of three Mozzarelle di Bufala, Stracciatella and Ricotta di Bufala	31

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
SALAME D'OCA Cured Goose Salami	7,5
VENTRICINA DEL VASTESE 🍄 Spicy Cured Pork Salami	7
SELECTION OF SALUMI Prosciutto Crudo di Parma DOP, Prosciutto Cotto alla Brace, Salame Felino IGP	9

FOCACCE

OREGANO with Trapani Salt 🍄	5
DATTERINI TOMATOES with Fresh Basil	6

Focacce are also available with 100% Whole Wheat Flour

VERDURE

DATTERINI TOMATOES with Basil Pesto	5,5
ROASTED ARTICHOKE IN OLIVE OIL	6
SICILIAN CAPONATA	6
VEGETABLES MILLE-FEUILLE with Casatica di Bufala	6,5
GRILLED AND BAKED VEGETABLES	5,5
GARDEN SALAD	4

CALDI

TUNA AND RICOTTA CROQUETTES with Chopped Perino Tomatoes	5
MOZZARELLA IN CARROZZA	6
MOZZARELLINE Fried Couscous-breaded Mozzarella Bites	5,5
BEEF AND SAUSAGE MEATBALLS with Spicy Tomato Sauce	6
TASTING OF FRIED SPECIALTIES with Sage and Spicy Tomato Sauce	10,5

FREDDI

PERINO TOMATO filled with Legumes and Tuna	6,5
SUMMER TAGLIATA Buffalo Roastbeef with Crunchy Vegetables	8
TUNA BRESAOLA MILLE-FEUILLE with Carasau Bread, Stracciatella and Sicilian Pistachios	10,5
MOZZARELLA SCAPECE Mozzarella di Bufala with Fried Courgette and Pine Nuts	8,5
ITALIAN GAZPACHO with Organic Tomato and Stracciatella	7,5
OARKNEY ISLANDS SMOKED SALMON with Avocado	11,5
ANCHOVIES IN OLIVE OIL with Sun-dried Tomatoes	7

IL TAGLIERINO 8,5

Mini Board with Prosciutto Crudo di Parma DOP, Salame Felino IGP, Roasted Artichokes in Olive Oil, Casatica di Bufala, Crostino with 'Nduja di Spilinga Spicy Spreadable Sausage and Mascarpone, Crostino with Datterini Tomatoes and Fresh Basil

IL GRAN TAGLIERE 21,5

Board with Prosciutto Crudo di Parma DOP, Salame Felino IGP, Salame d'Oca, Ventricina del Vastese 🍄, Casatica di Bufala, 30-month Aged Parmigiano Reggiano, Small Mozzarella Bites, Crostini with Datterini Tomatoes and Fresh Basil

CROSTINI

CROSTINI Choose two	6
'Nduja Spicy Spreadable Sausage and Mascarpone	
Stracciatella, Courgette Flowers and Anchovies	
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 and Fresh Basil	11,5	BUFFALO ROASTBEEF with Crunchy Vegetables, Lamb's Lettuce, Yellow Datterini Tomatoes, Balsamic Vinegar Sauce	14
TUNA BRESAOLA with Mixed Salad, Olives, Datterini Tomatoes, Peach and Mustard with Honey	13,5	ITALIAN CHICKEN with Baby Lettuce, Avocado, Datterini Tomatoes Confit, Olives, Toasted Almonds and Mustard with Apple and Celery	16
ARTEMIDE BLACK RICE with Cereals and Buffalo Yoghurt Sauce	12	TUNA FILLETS with Baby Lettuce, Olives, Sun-dried Tomatoes, Caperberries and Croutons	13
GRILLED VEGETABLES with Baby Spinach, Datterini Tomatoes, Olives, Pumpkin Seeds and Croutons <i>Add Burrata</i>	11,5 6,5	PROSCIUTTO DI PARMA AND MELON	10

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

PIZZA

Any of our Pizza is also available with 100% Whole Wheat Flour.

ORGANIC TOMATO with Taggiasche Olives, Oregano	7	BASIL PESTO AND STRACCIATELLA with Mozzarella di Bufala and Taggiasche Olives	14
BUFALA DOP with Organic Tomato and Fresh Basil <i>Add Stracciatella</i>	10 2	PROSCIUTTO DI PARMA with Mozzarella di Bufala, Organic Tomato and Rocket	11,5
VEGETABLES with Smoked Mozzarella di Bufala	11	'NDUJA DI SPILINGA with Stracciatella, Organic Tomato and Fresh Basil	11
TUNA AND BELL PEPPERS with Mozzarella di Bufala, Organic Tomato, Anchovies and Capers	14,5	PROSCIUTTO COTTO AND ARTICHOKEs with Mozzarella di Bufala, Casatica di Bufala, Olives and Oregano	14,5
SMOKED SALMON with Mozzarella di Bufala, Lemon and Wild Fennel	18		

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	TAGLIOLINI with Black Summer Truffle	17
CASARECCE with Aubergine Pesto and Stracciatella	12	CACIO E PEPE	11
LASAGNA with Basil Pesto	12,5		

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

SECONDI

BURRATA BURGER with Bacon, 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 Sautéed Vegetables and Green Sauce	14
COURGETTE PARMIGIANA	12

Add Roasted Potatoes 3,5

PANINI

OBICLUB Toasted Bread with Grilled Chicken, Bacon, Asiago Cheese, Scrambled Eggs, Lettuce and Mase Sauce	12
SMOKED SALMON MULTIGRAIN BREAD with Avocado, Rocket, Yoghurt and Lime Sauce	14

All Panini come with Roasted Potatoes

DOLCI

Choose your portion: piccola or grande.

TIRAMISÙ	3,5 - 6,5	CAPRESE CAKE with Italian Gelato	3,5 - 7	AFFOGATO AL CAFFÈ with Italian Gelato	5
MIGLIACCIO CAKE with Blueberry Sauce	3,5 - 6	MERINGUE SEMIFREDDO with Salted Caramel	6,5	COPPA GELATO Cream or Fruit	8
RICOTTA DI BUFALA CREAM with Peach in Syrup and Almond	3,5 - 6,5	FRESH FRUIT SALAD	7	TASTING OF DESSERTS Choice of three small portions	8

The Creams and Cakes are homemade and freshly prepared every day.