

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	7,5	STRACCIATELLA PUGLIESE	7,5
SMOKED MOZZARELLA DI BUFALA CAMPANA DOP	7,5	BURRATA PUGLIESE	8
MOZZARELLA DI BUFALA CAMPANA DOP BITES	7,5		
RICOTTA DI BUFALA	7,5	Add Black Truffle in Olive Oil	6
		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 Cured Chianina Beef with Red and Green Lettuce, Datterini Tomatoes Confit, Cafona Artichokes in Olive Oil, Orange, Toasted Almonds, Orange and Balsamic Vinegar from Modena IGP Dressing	15
PORCINI MUSHROOMS ARANCINI Rice Croquettes served with Stracciatella, Parsley	8,5
POTATO AND SPICY STIRRUP SALAMI CROQUETTES with Smoked Mozzarella di Bufala, served with Bell Pepper Ketchup	8,5
FRIED MOZZARELLA DI BUFALA BITES with Courgette in Batter with Mustard	8,5
BEETROOT HUMMUS ● with Pumpkin Seeds, Crunchy Bread	7,5
SICILIAN AUBERGINE CAPONATA ● with Guttiau Bread	8,5
GRILLED AND BAKED VEGETABLES ●	8,5
FOCACCIA OREGANO ● with Trapani Salt	7
FOCACCIA DATTERINI TOMATOES ● with Trapani Salt, Fresh Basil	8
BRUSCHETTE - Choose two: • Stracciatella, Pan Seared Prawns*, Fried Cafona Artichokes and Lemon Zest • Camembert di Bufala, Pumpkin and Black Truffle in Olive Oil • 'Nduja di Spilinga Spicy Spreadable Sausage, Mascarpone and Thyme • Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano ●	11

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 with Red and Green Lettuce, Radicchio, Grapes, Walnuts, Honey and Mustard Dressing	17
QUINOA ● with Baby Spinach, Pumpkin, Beetroot, Toasted Almonds, Purple Carrot, Avocado, Lemon Dressing	16
MEDITERRANEAN TONNETTO FILLETS with Red and Green Lettuce, Cannellini Beans, Caperberries, Potatoes, Sun-dried Tomatoes in Olive Oil, Parsley Dressing	18
BRESAOLA DI CHIANINA with Red and Green Lettuce, Camembert di Bufala, Toasted Almonds, Datterini Tomatoes Confit, Orange, Cafona Artichokes in Olive Oil, Orange and Balsamic Vinegar from Modena IGP Dressing	19,5
SLOW-COOKED HERB CHICKEN with Red and Green Lettuce, Avocado, Black Olives, Datterini Tomatoes Confit, Toasted Almonds, Mustard with Apple and Celery	20
GRILLED AND BAKED VEGETABLES ● with Baby Spinach, Yellow and Red Datterini Tomatoes, Broccoli, Courgette, Bell Pepper, Black Olives, Pumpkin Seeds, Croutons, Balsamic Vinegar from Modena IGP Dressing	15
Add Burrata	8
Add diced Mozzarella di Bufala	7,5
Add Herb Chicken Breast	8

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, Dates, Walnuts	38
PICCOLA DEGUSTAZIONE Small Tasting of Prosciutto di Parma DOP, Salame Piacentino DOP, Camembert di Bufala, Mozzarella di Bufala Bite, Beetroot Hummus, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano	13
DEGUSTAZIONE DI BRUSCHETTE Our full selection of Bruschette to share	22

DEGUSTAZIONE DI SALUMI Tasting of Prosciutto di Parma DOP, Salame Piacentino DOP, Bresaola di Chianina, Capocollo di Martina Franca	20
DEGUSTAZIONE DI FRITTI Tasting of Fried Mozzarella di Bufala Bites, Porcini Mushrooms Arancini, Potato and Spicy Stirrup Salami Croquettes, Courgette in Batter with Mustard, served with Bell Pepper Ketchup	16
MOZZARELLA BAR EXPERIENCE Choice of two types of Mozzarella, Salame Piacentino DOP, Bresaola di Chianina, Prosciutto di Parma DOP, Capocollo di Martina Franca, 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	47

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.

CALAMARATA with Prawns*, Yellow Datterini Tomatoes Cream with Anchovy, Bisque Sauce, Stracciatella, Red Tuna Bottarga, Lemon	21	FRESH POTATO GNOCCHI with Buffalo Blue Cheese Fondue, Pears, Toasted Hazelnuts	17
PACCHERI ALLA SORRENTINA with Masseria Dauna Tomato, Mozzarella di Bufala, Grana Padano DOP, Fresh Basil	13	LASAGNA with Chianina Beef Ragù	15,5
SPAGHETTONI CACIO E PEPE with Crusco Pepper from Senise IGP	14,5	SARDINIAN FREGOLA with Baby Squid*, Baby Octopus*, Organic Tomato Sauce, Crunchy Bread	16
RIGATONI ALLA CARBONARA with Egg, Crispy Guanciale, Pecorino Romano DOP, Black Pepper	15	TOMATO SOUP with Masseria Dauna Tomato, Stracciatella, Basil, Croutons	11

SECONDI

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

SALMON FILLET with Beetroot Purée, Crumbled Potato, Broccoli, Lemon Zest	24	CHIANINA BEEF STEAK STRIPS with Baby Spinach, Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle Sauce with Oregano, Grana Padano DOP Chips, Balsamic Vinegar from Modena IGP	27
BURRATA BURGER with Chianina Beef, Small Burrata Pugliese, Rolled Bacon, Avocado, Baby Spinach, Bell Pepper Ketchup, Roasted Potatoes <i>Add Black Truffle in Olive Oil</i>	21 6	AUBERGINE PARMIGIANA	15
SLOW-COOKED HERB CHICKEN BREAST TAGLIATA with Roasted Potatoes, Sautéed Spinach, Datterini Tomatoes Confit, Orange Sauce	19	<i>Add Garden Salad</i> <i>Add Grilled and Baked Vegetables</i>	5,5 8,5

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.

BUFALA with Organic Tomato, Buffalo Milk Mozzarella, Fresh Basil	13,5	BURRATA E POMODORINI with Buffalo Milk Mozzarella, Yellow Datterini Tomatoes, Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle, Burrata, Basil Grana Padano DOP Chips	16,5
PARMA DOP with Organic Tomato, Buffalo Milk Mozzarella, 24-month Aged Prosciutto di Parma DOP, Rocket	17	ALICI with Organic Tomato, Stracciatella, Yellow Datterini Tomatoes, Anchovy Fillets, Basil Grana Padano DOP Chips	16
CAPOCOLLO with Buffalo Milk Mozzarella, Capocollo di Martina Franca, Turnip Greens, Orange	17	VERDURE with Smoked Mozzarella di Bufala, Cafona Artichokes in Olive Oil, Courgette, Bell Pepper, Broccoli, Yellow and Red Datterini Tomatoes, Roasted Potatoes, Fresh Basil	14,5
SALAME PICCANTE E 'NDUJA with Organic Tomato, Buffalo Milk Mozzarella, Spicy Stirrup Salami, 'Nduja di Spilinga Spicy Spreadable Sausage, Fresh Basil	16	PARMIGIANA with Organic Tomato, Buffalo Milk Mozzarella, Fried Aubergine, Grana Padano DOP, Fresh Basil	15
SALSICCIA E PORCINI with Buffalo Milk Mozzarella, Sausage, Porcini Mushrooms in Olive Oil, Datterini Tomatoes, Potato Chips	17,5	<i>Add Stracciatella</i> <i>Add Black Truffle in Olive Oil</i>	4 6
FORMAGGI with Buffalo Milk Mozzarella, Buffalo Blue Cheese, Camembert di Bufala, Honey, Hazelnuts	15		

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.