

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	STRACCIATELLA DI BURRATA	9
SMOKED MOZZARELLA DI BUFALA CAMPANA DOP	8	BURRATA PUGLIESE	10.5
MOZZARELLA DI BUFALA CAMPANA DOP BITES	9	Add Black Truffle in Olive Oil	8
RICOTTA DI BUFALA	8	Add Datterini Tomatoes with Homemade Basil Pesto	8

S M A L L P L A T E S

PROSCIUTTO DI PARMA DOP Air-Cured Aged Pork	12
BRESAOLA DELLA VALTELLINA IGP Cured Beef from Valtellina with Rocket, Datterini Tomatoes Confit, Cafona Artichokes in Olive Oil, Orange, Toasted Almonds, Orange and Balsamic Vinegar from Modena IGP Dressing	14.5
BEETROOT HUMMUS ● with Pumpkin Seeds, Crispy Bread	9.5
TOMATO SOUP with Organic Tomato, Stracciatella, Basil, Croutons	12
SICILIAN AUBERGINE CAPONATA ● with Guttiau Bread	9
GRILLED AND BAKED VEGETABLES ●	9
FOCACCINA ORIGANO ● with Sea Salt and Oregano	6.5
FOCACCINA DATTERINI ● with Datterini Tomatoes, Sea Salt and Fresh Basil	7
BRUSCHETTE - Choose two: • Stracciatella, Pan Seared Prawns, Fried Cafona Artichokes and Lemon Zest • Camembert di Bufala, Pumpkin and Black Truffle in Olive Oil • 'Nduja Spicy Spreadable Sausage, Mascarpone and Thyme • Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano ●	12.5
BASKET OF ASSORTED BREADS ●	4.5

I N S A L A T E

BURRATA AND PEARS with Rocket, Baby Spinach, Red Chicory, Grapes, Walnuts, Honey and Mustard Dressing	20
QUINOA ● with Baby Spinach, Pumpkin, Beetroot, Toasted Almonds, Purple Carrot, Avocado, Lemon Dressing	16
MEDITERRANEAN TONNETTO FILLETS with Rocket, Lamb's Lettuce, Cannellini Beans, Caperberries, Potatoes, Sun-dried Tomatoes in Olive Oil, Parsley Dressing	20
BRESAOLA DELLA VALTELLINA IGP with Lamb's Lettuce, Rocket, Camembert di Bufala, Toasted Almonds, Datterini Tomatoes Confit, Orange, Cafona Artichokes in Olive Oil, Orange and Balsamic Vinegar from Modena IGP Dressing	20
SLOW-COOKED HERB CHICKEN with Lamb's Lettuce, Avocado, Black Olives, Datterini Tomatoes Confit, Toasted Almonds, Mustard with Apple and Celery	21
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	16
Add Burrata	10.5
Add diced Mozzarella di Bufala	7
Add Herb Chicken Breast	9

DEGUSTAZIONI

GRAN DEGUSTAZIONE DI MOZZARELLE Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Stracciatella di Burrata, Burrata Pugliese and Ricotta di Bufala, served with Baby Spinach, Dates, Walnuts	32
DEGUSTAZIONE DI SALUMI Tasting of Prosciutto di Parma DOP, Bresaola della Valtellina IGP, Salame Felino IGP, Capocollo di Martina Franca	28

PICCOLA DEGUSTAZIONE Small Tasting of Prosciutto di Parma DOP, Salame Felino IGP, Camembert di Bufala, Mozzarella di Bufala Bite, Beetroot Hummus, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano	17
MOZZARELLA BAR EXPERIENCE Choice of two types of Mozzarella, Salame Felino IGP, Bresaola della Valtellina IGP, 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	48

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. Fresh Pasta is handmade by local producers.

FRESH CANNELLONI filled with Ricotta and Spinach, served with Organic Tomato Sauce, Bechamel, Grana Padano DOP, Fresh Basil	17.5	CALAMARATA with Prawns, Yellow Datterini Tomatoes Cream with Anchovy, Bisque Sauce, Stracciatella, Lemon	25
SCHIAFFONI ALLA SORRENTINA with Organic Tomato, Mozzarella di Bufala, Grana Padano DOP, Fresh Basil	15.5	PAPPARDELLE with Fennel Sausage Ragù, Pecorino Romano DOP	17
SPAGHETTONI CACIO E PEPE with Pecorino Romano DOP, Black Pepper, Crusco Pepper from Senise IGP	16	FRESH POTATO GNOCCHI with Gorgonzola DOP, Pears, Toasted Hazelnuts	17
RIGATONI ALLA CARBONARA with Egg, Pecorino Romano DOP, Crispy Guanciale, Black Pepper	16.5	LASAGNA with Beef Ragù	17

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	21.5	HAMBURGER with Beef, Baby Spinach, Tomato, Camembert di Bufala, Crispy Capocollo di Martina Franca, Mayonnaise, served with Roasted Potatoes, Homemade Ketchup <i>Add Black Truffle in Olive Oil</i>	21 8
SLOW-COOKED HERB CHICKEN BREAST TAGLIATA with Roasted Potatoes, Sautéed Spinach, Datterini Tomatoes Confit, Orange Sauce	21	<i>Add Garden Salad</i>	6.5
AUBERGINE PARMIGIANA with Mozzarella di Bufala and Tomato	16	<i>Add Roasted Potatoes</i>	5
		<i>Add Grilled and Baked Vegetables</i>	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.

BUFALA with Organic Tomato, Mozzarella di Bufala, Fresh Basil	14.5	CAPOCOLLO with Mozzarella di Bufala, Capocollo di Martina Franca, Turnip Greens, Orange	19
VERDURE with Smoked Mozzarella di Bufala, Cafona Artichokes in Olive Oil, Courgette, Bell Pepper, Broccoli, Yellow and Red Datterini Tomatoes, Roasted Potatoes, Fresh Basil	15.5	PARMA DOP with Organic Tomato, Mozzarella di Bufala, Prosciutto di Parma DOP, Rocket	19.5
ALICI with Organic Tomato, Stracciatella, Yellow Datterini Tomatoes, Anchovy Fillets, Basil Grana Padano DOP Chips	18.5	SALAME PICCANTE E 'NDUJA with Organic Tomato, Mozzarella di Bufala, Spicy Stirrup Salami, 'Nduja Spicy Spreadable Sausage, Fresh Basil	18
PARMIGIANA with Organic Tomato, Mozzarella di Bufala, Aubergine, Grana Padano DOP, Fresh Basil	16	SALSICCIA E PORCINI with Mozzarella di Bufala, Sausage, Porcini Mushrooms in Olive Oil, Datterini Tomatoes, Potatoes	19.5
FORMAGGI with Mozzarella di Bufala, Gorgonzola DOP, Camembert di Bufala, Honey, Hazelnuts	17	<i>Add Stracciatella</i> <i>Add Black Truffle in Olive Oil</i>	4,5 7.5

All prices are shown in Pound

● Vegan Dish

VAT is charged at the current rate.
A discretionary service charge of 13.5% will be added to your bill.



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

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. Olive stones may be present.