

# OBICÀ

Mozzarella Bar, Pizza e Cucina

## L'Aperitivo

Every day 5-8 pm

### PIZZETTA BUFALA DOP E DRINK

Stone-ground flour, slow rising of 48 hours and high-quality ingredients: choose your **Wine, Cocktail or Beer** and get a complimentary **Pizzetta** with **Mozzarella di Bufala, Organic Tomato and Fresh Basil.**

Farine macinate a pietra, lievitazione lenta di 48 ore e ingredienti di qualità: scegli il tuo **Vino, Cocktail o Birra** e gusta la nostra **Pizzetta** con **Mozzarella di Bufala, Pomodoro Biologico e Basilico Fresco.**

### LEGENDA // KEY

#### METODO // METHOD



**CHARMAT**  
Sparkling wine made with fermentation in autoclave  
*Bollicine prodotte con rifermentazione in autoclave*



**CLASSICO // TRADITIONAL**  
Sparkling wine made with second fermentation in bottle  
*Bollicine prodotte con rifermentazione in bottiglia*

#### CATEGORIA // CATEGORY



**GREEN**  
Wines produced in full respect of the environment  
*Vini prodotti nel pieno rispetto dell'ambiente*



**INTRAMONTABILE // TIMELESS**  
The great classics of Italian oenology  
*I grandi classici dell'enologia italiana*



**EROICO // HEROIC**  
Brave wines, made from extreme viticulture  
*Vini 'coraggiosi', frutto di viticoltura estrema*

## VINI

Italy is home to some of the oldest wine-producing regions in the world, with 350 varieties of grapes officially registered.

Nowadays, more than one million vineyards under cultivation produce red and white wines unique for their taste and flavour: this makes Italy a landmark for wine connoisseurs all over the world.

Our list is a selection of the best Italian wines, combining renowned wineries with emerging local producers. Every brand tells a story of the Italian wine culture, from North to South.

### BOLLICINE // BUBBLES

WINE	VINEYARD	WINERY	REGION	PRICE	GLASS	BOTTLE
PROSECCO ARGEO Glera, Perera, Verdisio	NV	RUGGERI	Valdobbiadene Veneto	7.5	38	
TRENTODOC BRUT Chardonnay	NV	Maximum	FERRARI Trento Trentino	11	56	
TRENTODOC BRUT RISERVA Chardonnay	2008	Giulio Ferrari	FERRARI Trento Trentino	22	120	
TRENTODOC BRUT ROSÉ Pinot Nero, Chardonnay	NV	Maximum	FERRARI Trento Trentino	12	61	

### BIANCHI // WHITE

WINE	VINEYARD	WINERY	REGION	PRICE	GLASS	BOTTLE
DUE UVE Pinot Grigio, Sauvignon	2019	Bertani	BERTANI Grezzana Veneto	8	11	29.5
ETNA BIANCO Carricante	2018	PLANETA	Menfi Sicilia			50
GRILLO Grillo	2019	TREMITO	Sicilia	6	8.5	24
TUFFOLO GAVI Cortese	2019	TUFFOLO	Gavi Piemonte	9	12.5	37.5
LANGHE BIANCO Arneis	2019	Blangè	CERETTO Alba Piemonte			52
PECORINO Pecorino	2019	LUIGI VALORI	Sant'Omero Abruzzo	9.5	13	37.5
PINOT GRIGIO Pinot Grigio	2019	GIOVANNI PUIATTI	Romans d'Isonzo Friuli	8	11.5	34
RIBOLLA GIALLA Ribolla Gialla	2019	Vinnae	JERMANN Dolegna del Collio Friuli			68
BELGUARDO VERMENTINO Vermentino	2019	Belguardo	MAZZEI Arcille Toscana	9.5	13	38

L'Italia è una delle più antiche aree di produzione di vini nel mondo, con oltre 350 varietà di vitigni registrate.

Oggi, più di un milione di vigneti coltivati producono vini rossi e bianchi unici per gusto e sapore: questo rende l'Italia un punto di riferimento per gli intenditori di vino di tutto il mondo.

La nostra carta riunisce una selezione dei migliori vini italiani, accostando cantine rinomate a produttori locali emergenti. Ogni etichetta racconta una storia della variegata cultura enologica italiana, da Nord a Sud.

### ROSÉ

WINE	VINEYARD	WINERY	REGION	PRICE	GLASS	BOTTLE
BELGUARDO ROSÉ Sangiovese, Syrah	2019	Belguardo	MAZZEI Arcille Toscana	10	13.5	40

### ROSSI // RED








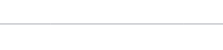
WINE	VINEYARD	WINERY	REGION	PRICE	GLASS	BOTTLE
BARBERA Barbera	2019	CANTINE VOLPI-AMONTE	Monferrato Alessandria Piemonte	6	8.5	24.5
BAROLO Nebbiolo	2016	CERETTO	Alba Piemonte			110
TERRA MAZZEI Sangiovese, Nero d'Avola, Merlot, Alicante	2018	Castello di Fonterutoli	MAZZEI Toscana	8.5	11.5	33
CHIANTI CLASSICO Sangiovese	2015	Campomaggio	CASTELLANI Radda in Chianti Toscana	10.5	15	39.5
MONTEPULCIANO D'ABRUZZO Montepulciano	2019	CIRELLI	Atri Abruzzo	11.5	16	46
NEBBIOLO D'ALBA Nebbiolo	2018	Bernardina	CERETTO Alba Piemonte			62
SERRATA Sangiovese, Alicante	2016	Belguardo	MAZZEI Montebottigli Toscana			42
PINOT NERO Pinot Nero	2019	COLTERENZIO	Cornaiano Alto Adige	10	14	41
PLUMBAGO Nero d'Avola	2018	PLANETA	Menfi Sicilia	10	13.5	39
PRIMITIVO SALENTO IGT Primitivo	2020	BOHEME	Brindisi e Taranto Puglia	6.5	9	26
VALPOLICELLA CLASSICO Corvina, Corvinone, Rondinella	2019	ACCORDINI	Fumane Veneto	10	14	39

All the wines by the glass are available in 125ml. Vintage may be subject to changes. For more accuracy, please verify with your waiter.









# COCKTAIL

## CAMPARI







ABBINAMENTO CONSIGLIATO  
SUGGESTED PAIRING

	<b>APEROL SPRITZ</b> Aperol, Prosecco DOCG, Soda		9	Smoked Salmon Salad
	<b>SPRITZ - La Caraffa</b> Carafe of Aperol Spritz (ideal for 4 people)		31	
	<b>CAMPARI SPRITZ</b> Campari, Prosecco DOCG, Soda		9	Prosciutto di Parma DOP Pizza
	<b>AMERICANO</b> Campari, Cinzano Vermouth Red, Soda		9	Il Gran Tagliere
	<b>NEGRONI SBAGLIATO</b> Campari, Cinzano Vermouth Red, Prosecco DOCG		9	Cacio e Pepe Pasta




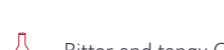

## ORIGINALS

	<b>APERÒ</b> Aperol, Bulldog Gin, Lemon Juice, Sugar Syrup, Angostura Bitter		9	Bufala DOP Pizza
	<b>SUNGRIA - La Caraffa</b> Carafe of Prosecco DOCG, Triple Sec, Passoà, Pineapple Juice, Sugar Syrup, Fresh Fruit Mix (ideal for 4 people)		28	Selezione di Salumi
	<b>BITTER</b> Campari, Amaro Averna, Luxardo Bitter Bianco, Crodino		9	Burrata Burger
	<b>SWEET PASSION</b> Aperol, Vodka, Passion Fruit, Orange, Lime, Gassosa		9	Prosciutto di Parma and Melon

## MOCKTAILS

	<b>VIRGIN HUGO</b> Elderflower Syrup, Lime, Fever Tree Elderflower Tonic Water		6	Organic Tomato Tartare
	<b>FREE &amp; FIZZ</b> Cucumber, Lemon, Lime, Orange, Ginger Ale, Sugar Syrup		6	Grilled and Baked Vegetable Salad
	<b>DOLCE VITA</b> Pineapple, Red Fruits, Lemon, Cranberry Juice, Passion Fruit		6	Torta di Capri with Italian Gelato

## ITALIAN GIN & TONIC

	<b>MALFY GIN CON LIMONE &amp; FEVER TREE MEDITERRANEAN TONIC</b> Distilled with Italian Juniper and Sfusato Lemon peels from the Amalfi coast, with a complex flavour of Anise, Citrus and Coriander.		12	A blend of the essential oils from the flowers, fruits and herbs from the Mediterranean shores with highest-quality Quinine from Congo.
	<b>MALFY GIN ROSA &amp; 1724 PREMIUM TONIC</b> Juicy fresh Sicilian Pink Grapefruit with a Juniper finish and Italian Rhubarb, Lemon Zest Cassia, Liquorice and Coriander.		12	Authentic Quinine, original from the Andes, on the mythical Inca Trail, at 1724 metres above sea level.
	<b>VII HILLS GIN &amp; FEVER TREE AROMATIC TONIC</b> Inspired by ancient Romans' culinary traditions, a blend of the seven botanicals, which naturally grow on the seven hills around Rome.		12	Created by blending the gentle bitterness of South American Angostura bark with botanicals, such as Cardamom, Pimento Berry and Ginger.
	<b>FAMILY OF HOUNDS LONDON DRY GIN &amp; LONDON ESSENCE ORANGE AND ELDERFLOWER TONIC</b> Juniper opens the way to citrus notes, then a hint of Lavender leads you to Coriander, Ginger and Cardamom.		12	Bitter and tangy Orange notes are balanced by rich blood orange oils and a hint of Elderflower distillate.
	<b>PANAREA ISLAND GIN &amp; FEVER TREE LIGHT INDIAN TONIC</b> An homage to the fascinating Panarea island made with the exclusive Mirto and other fresh and spicy precious botanicals.		12	A blend of subtle botanical flavours, spring water and highest-quality quinine with a clean and crisp character.
	<b>O'NDINA GIN &amp; DOUBLE DUTCH CUCUMBER AND WATERMELON TONIC</b> A refreshing and herbaceous Gin that transports you to the sophisticated and vivacious Italian Riviera.		12	Slightly sweet aroma with a fresh scent with Watermelon's natural sugars and the fresh savour of Cucumber.

## LEGENDA // KEY

### GLASS // BICCHIERE



### CATEGORY // CATEGORIA



### INTENSITY // INTENSITÀ

The dots indicate the flavor intensity of the drink: from the most delicate ● to the most intense ●●●●  
I pallini indicano l'intensità di gusto del drink: dal più delicato ● al più intenso ●●●●

### GIN AND TONIC



# BIRRE

<b>MORETTI DRAFT</b> 1/2 Pint	3.5
<b>MORETTI DRAFT</b> Pint	6
<b>MORETTI ALLA TOSCANA</b> 50cl	8.5
<b>MENABREA</b> 33cl	5

## BIRRE ARTIGIANALI

<b>BREWBOARD RIPCHORD</b> - Pale Ale, 4.3% 33cl	6.5
<b>BREWBOARD CARDINALDRED</b> - Amber Ale, 4.6% 33cl	6.5

# AMARI E LIQUORI

### ITALIAN CLASSICS

Limoncello	6
Sambuca	7
Cinzano Vermouth di Torino Extra Dry	6
Cinzano Rosso	6
Cinzano Dry	6

### AMARI

Montenegro	7
Averna	7
Fernet Branca	7
Fernet Branca	7
Nonino Quintessentia	8
Frangelico	7
Amaretto Disaronno	7

### GRAPPE

Nonino Tradizionale	7
Nonino Moscato	9
Nonino Pirus Williams	14

### WHISKEY AND BOURBON

Glenmorangie Original 10yo Single Malt	10
Glenfiddich 12yo Single Malt	10
Lagavulin 16yo Single Malt	16
Jack Daniel's	8
Makers Mark	10
Johnnie Walker Black Label	10
Macallan 12 Triple Cask Single Malt	16
Jameson	8

### VODKA

Stolichnaya Red Label	7
Belvedere	12
Jose Cuervo Gold	7

### BRANDY

Vecchia Romagna	8
Remy Martin	12
Courvoisier VS	10

### RUM

Appleton Estate - Rare Blend 12yo	11
Appleton Estate - Reserve Blend	9
Appleton Estate - Signature Blend	8
Havana Club 3yo Rum	7
Havana Club Anejo Especial Rum	7

### DESSERT WINES

Passito di Noto	10
Vin Santo Barbi	12
Moscato d'Asti Moncucco	8

### MIXERS 20CL

Fever Tree Mixer	4
Standards Mixer	3

All Spirits are served on standard 50ml measure

# SOFT DRINKS

<b>SURGIVA WATER</b> Still or Sparkling 75cl	3.5
<b>COCA COLA</b> 33cl	3.5
<b>DIET COKE</b> 33cl	3
<b>LEMONADE, GINGER ALE, SODA</b> 20cl	3
<b>FEVER TREE TONIC WATER</b> 20cl Mediterranean, Aromatic, Light Indian, Ginger Beer, Bitter Lemon	4
<b>LIMONATA, ARANCIATA</b> 20cl	3.5
<b>FRUIT JUICES</b> Apple, Cranberry, Grapefruit, Pineapple, Orange, Tomato	3
<b>FRESHLY SQUEEZED ORANGE JUICE</b>	4

# CAFFETTERIA

<b>ESPRESSO</b>	2
<b>ESPRESSO DECAFFEINATO</b> - Decaffeinated Espresso	2
<b>ESPRESSO DOPPIO</b> - Double Espresso	2.5
<b>CAPPUCCINO</b>	2.5
<b>CAFFÈ AMERICANO</b> - American Coffee	2.5
<b>CAFFÈ LATTE</b> - Latte	2.5
<b>FLAT WHITE</b>	3
<b>HERBAL TEAS</b> - Earl Grey, English Breakfast, Green Macha, Tree Mint, Chamomile	3
<b>FRESH MINT TEA</b>	4
<b>CAFFÈ SHAKERATO</b> - Iced Coffee	3.5