

Mozzarella Bar

From the fertile plains of Campania comes the unique Mozzarella di Bufala Campana, endowed with the Protected Designation of Origin. We have selected the very best farms to ensure a superior product, with the characteristic porcelain white shine, milky texture and distinctive taste.

Bufala Classica 6
Delicate

Bufala Affumicata 6
Naturally Smoked

Ricottina di Bufala 6
Creamy and Slightly Sweet

Burrata 8
Deliciously Creamy

Burrata al Tartufo 11
with Black Truffle

Bocconcini di Bufala 7
Five Bite-Size Balls
of Mozzarella di Bufala

Treccia 38
1 kg Handmade Braid of Mozzarella di Bufala

Small Plates

Salumi

Prosciutto Crudo San Daniele DOP 6
Air-Cured Aged Pork Leg (mild)

Prosciutto Crudo di Parma DOP 5
Air-Cured 20-Month Aged Pork Leg (savory)

Prosciutto Cotto alla Brace 5
Charcoal Roasted Ham

Bresaola della Valtellina IGP 6
Aged Air-Dried Top Round Beef

Capocollo di Martina Franca 7
Cured Top Pork Neck

Salame Felino IGP 5
Premium Cured Pork Salame

Speck dell'Alto Adige IGP 6
Flavored and Smoked Cured Pork

Selezione di Salumi 14
3 Salumi of Your Choice

Pesci

Acciughe di Cetara 5
Cetara Anchovies,
Sundried Tomatoes

Salmone Scozzese 9
Smoked Scottish Salmon

Verdure

Pomodorini e Pesto 5
Datterini Tomatoes,
Homemade Basil Pesto

Carciofini 6
Roasted Marinated Artichokes

Caponata alla Siciliana 6
Sicilian Aubergine Casserole

Verdure Grigliate 7
Selection of Grilled Vegetables

Focaccina 5
Fresh Oregano and Trapani Sea Salt Focaccina

Cestino di Pane 3
Basket of Assorted Breads

Mozzarella Bar Experience

Choice of 2 Types of Mozzarella

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Selezione di Salumi

Salame Felino, Capocollo di Martina Franca
Prosciutto San Daniele DOP

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Datterini Tomatoes and Basil Pesto,
Caponata, Sundried Tomatoes

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Focaccina

30

Suggested as Appetizer to Share

Antipasti

Bruschette - (Choose Two) Heirloom Tomatoes & Olives; 'Nduja Spicy Sausage Spread; Burrata & Anchovies; Mozzarella di Bufala & Roasted Peppers 5

Antipasto Obicà - Board with Prosciutto Crudo di Parma, Casatica di Bufala Cheese, Salame Felino, Grilled Artichokes, Black Olives, Mozzarella and Peppers Bruschetta, Tomato Bruschetta 9

Parmigiana - Grilled Aubergine, Mozzarella di Bufala, Organic Tomato Sauce 7

Tartare di Tonno - Knife-cut Tuna Loin, Taggiasche Olives, Pantelleria Capers, Heirloom Tomatoes, Lime, Chives, Avocado Purée 12

Prosciutto e Melone - Crudo di Parma DOP and Seasonal Melon 8

Insalate

Caprese Classica - Sliced Handmade Braid of Mozzarella di Bufala, Sliced Heirloom Organic Tomatoes, Basil 11

Soncino - Lamb's Lettuce, Rocket, Radicchio, Avocado, Toasted Almonds, Lemon Dressing 8

Burrata e Pesche - Burrata and Peach Salad with Kale, Radicchio, Hazelnuts, Red Radish, Cherry Tomatoes, Mint 12,50

Salmone - Smoked Scottish Salmon, Datterini Tomatoes, Rocket, Fennel, Orange, Pantelleria Capers 13

Riso Nero e Polipo - Artemide Gran Riserva Black Rice, Octopus, Green Beans, Peas, Datterini Tomatoes, Avocado, Yellow Peppers, Taggiasche Olives, Lime 13

Pollo Ruspante - Free-Range Chicken, Baby Spinach, Microgreens, Radish, Sundried Tomatoes, Pomegranate, Balsamic Vinaigrette 12

Add diced Mozzarella di Bufala Campana DOP 3

Pizze

"La farina é l'ingrediente da cui tutto comincia".

Our Pizza is prepared with stone-ground flour imported from Italy. The dough is left to rise slowly for at least 48 hours, which gives it a unique blend of lightness and taste. This requires patience, but we think the result is worth the wait.

Bufala DOP e Pomodoro - Organic Tomato, Mozzarella di Bufala, Basil Leaf 11

Prosciutto Crudo - Prosciutto di Parma, Mozzarella di Bufala, Organic Tomato, Rocket 13,50

'Nduja e Burrata - Spicy Sausage Spread, Burrata, Organic Tomato, Basil 14

Salsiccia e Peperoni - Bell Peppers, Sausage, Smoked Mozzarella di Bufala 13

Stracchino - Mozzarella di Bufala, Stracchino, Zucchini, Pine Nuts, Thyme 12

Fiori - Zucchini Blossoms, Burrata, Cetara Anchovies 12

Tartufo - Mozzarella and Ricotta di Bufala, Charcoal Roasted Ham, Black Truffle 17

Primi

- Passata d'Estate** - Chilled Organic Summer Vegetables Soup 8
- Schiaffoni di Gragnano*** - Paccheri Pasta with Organic Tomato Sauce, Mozzarella di Bufala, Basil Leaf 11
- Trofie al Pesto*** - Pasta with Homemade Basil Pesto, Potatoes, Green Beans 11
- Lasagna** - Homemade Spinach Lasagna with Grassfed Beef Ragu, Mozzarella di Bufala, Béchamel, Parmigiano Reggiano 13
- Ravioli Freschi** - Ricotta di Bufala and Black Kale Homemade Ravioli in Sage Butter Sauce, Parmigiano Reggiano 14
- Tagliolini** - Homemade Thin Pasta with Black Tiger Shrimp, Asparagus, Fresh Thyme 15

* May be prepared with no-gluten pasta

Carni e Pesci

- Tagliata di Manzo** - 8 oz. Grassfed Angus Ribeye, Roasted Baby Potatoes, Grilled Tomato 21
- Petto di Pollo Ruspante** - Free-Range Chicken Breast Stuffed with Parmigiano Reggiano, Black Truffle, Chives, on Wilted Black Kale 14
- Salmone** - Seared Scottish Salmon with Broccoli Rabe 15
- Branzino** - Sea Bass with Solfino White Beans, Seasonal Vegetables, Roasted Datterini Tomatoes 18
- O'Burger** - Pan Brioche, Grassfed Angus Burger, Mozzarella di Bufala, Olive Paté, Sundried Tomatoes, Fresh Basil, Thyme Potatoes, Fried Chickpeas 12

Contorni

- Insalata** - Garden Salad 3,50
- Patate** - Roasted Potatoes, Fresh Rosemary 3
- Friarielli** - Sautéed Broccoli Rabe 5
- Cavolo Nero** - Sautéed Black Kale 4
- Pomodori** - Organic Heirloom Tomatoes, Balsamic Vinaigrette 3

If you have any food allergies please ask your waiter to advise you.
Several dishes contain gluten. Olive stones may be present.

VAT is charged at the current rate.
A discretionary service charge of 12.5% will be added to your bill.