

OBICÀ

Mozzarella Bar, Pizza e Cucina

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.

MOZZARELLA DI BUFALA	6.5	250GR BUFALA	14	GRAN DEGUSTAZIONE	22
SMOKED MOZZARELLA DI BUFALA	6.5	with Baby Spinach, Datterini Tomatoes and Olives		Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Burrata and Ricotta di Bufala	
RICOTTA DI BUFALA	6.5	STRACCIATELLA DI BURRATA	7.5		
MOZZARELLA DI BUFALA BITES	7.5	BURRATA	9		

Add Black Summer Truffle in Olive Oil 6.5

Choose a selection of small plates to start or as an accompaniment to your Mozzarella di Bufala.

SALUMI

PROSCIUTTO CRUDO DI PARMA DOP 24 MESI 24-month Aged Air-cured Pork Leg	7
PROSCIUTTO COTTO ALLA BRACE Charcoal Roasted Ham	5.5
BRESAOLA DELLA VALTELLINA Cured Beef from Valtellina	7
SALAME DI CINGHIALE Cured Wild Boar Salami	6
SELEZIONE DI SALUMI Prosciutto Crudo di Parma DOP, Prosciutto Cotto alla Brace, Salame di Cinghiale	15

CALDI

MOZZARELLINE Fried Mozzarella Bites	5
FIORI DI ZUCCA IN PASTELLA ✓ Fried Courgette Flowers	6
SUPPLÌ AL TELEFONO Croquettes with Rice, Mozzarella di Bufala, Tomato, Pecorino Romano DOP and Fresh Basil	5
TASTING OF FRIED SPECIALTIES with Sage and Spicy Tomato Sauce	12.5

FREDDI

SCOTTISH SMOKED SALMON with Avocado	14
ANCHOVIES IN OLIVE OIL with Butter and Toasted Bread	8.5
MOZZARELLA SCAPECE Mozzarella di Bufala with Fried Courgette and Pine Nuts	7
SMOKED TUNA MILLE-FEUILLE with Carasau Bread, Stracciatella and Pistachios	12
ITALIAN GAZPACHO with Organic Tomato and Stracciatella	8.5

VERDURE

DATTERINI TOMATOES with Homemade Basil Pesto	7
ROASTED ARTICHOKES IN OLIVE OIL ✓	7
ORGANIC TOMATO TARTARE ✓	7
RED AUBERGINE FROM ROTONDA DOP IN OLIVE OIL ✓	8
CAPONATA SICILIANA ✓ Sicilian Aubergine Casserole	7
VERDURE GRIGLIATE ✓ Selection of Grilled Vegetables	6.5
ROASTED FRIGGITELLI PEPPERS ✓	5.5
GARDEN SALAD ✓	4

PANI E FOCACCINE

BASKET OF ASSORTED BREADS	4
FOCACCINA ORIGANO ✓ with Sea Salt and Oregano	5
FOCACCINA DATTERINI ✓ with Datterini Tomatoes and Fresh Basil	5.5

Our Sharing Boards are recommended for 2 to 4 people

MOZZARELLA BAR EXPERIENCE 33.5

Choice of 2 Types of Mozzarella
Salame di Cinghiale, Prosciutto Cotto alla Brace,
Prosciutto Crudo di Parma DOP
Datterini Tomatoes and Basil Pesto,
Caponata Siciliana, Sun-Dried Tomatoes
Focaccina Origano

IL GRAN TAGLIERE 26

Board with Prosciutto Crudo di Parma DOP, Prosciutto Cotto alla Brace,
Salame di Cinghiale, Bresaola della Valtellina, Taleggio DOP,
30-month Aged Parmigiano Reggiano from White Modenese Cow,
Small Mozzarella Bites, Bruschette with Datterini Tomatoes and Fresh Basil

BRUSCHETTE Choose two	9
Datterini Tomatoes and Fresh Basil ✓	
Stracciatella, Pan Seared Prawn and Crispy Courgette Flowers	
'Nduja Spicy Spreadable Sausage and Mascarpone	

INSALATE

Choose your Salad portion: small or regular.
Ask our staff for the vegan version of some Salads.

CAPRESE with Mozzarella di Bufala, Sliced Tomatoes, Fresh Basil	7 - 11	BURRATA AND STRAWBERRIES with Rocket, Green Beans, Pine Nuts, Fresh Basil	8 - 14
SMOKED TUNA with Mixed Salad, Olives, Datterini Tomatoes, Peach, Mustard with Honey	9 - 17	GRILLED AND BAKED VEGETABLE ✓ with Baby Spinach, Datterini Tomatoes, Olives, Pumpkin Seeds, Croutons <i>Add Burrata</i>	8 - 12.5 7.5
SMOKED SALMON with Lamb's Lettuce, Courgette, Raspberries, Avocado, Rye Bread Croutons <i>Add Burrata</i>	9.5 - 18 7.5	ITALIAN CHICKEN with Lamb's Lettuce, Avocado, Datterini Tomatoes Confit, Olives, Toasted Almonds, Mustard with Apple and Celery Dressing	10 - 17
BLUEFIN TUNA FILLETS with Lamb's Lettuce, Olives, Sun-dried Tomatoes, Caperberries, Croutons	7.5 - 13.5	PROSCIUTTO DI PARMA AND MELON	8 - 14

*Add diced Mozzarella di Bufala 4
Add Italian Chicken Breast 7.5*

PASTA

Any of our Pasta is also available with Whole Wheat Casarecce.

SCHIAFFONI with Organic Tomato and Mozzarella	12	TROFIE with Basil Pesto	11.5
FRESH TORTELLONI with Mozzarella and Lemon, served with Aubergine, Datterini Tomatoes, 30-month Aged Parmigiano Reggiano from White Modenese Cow	15	LINGUINE with Prawns, Courgette, Datterini Tomatoes and Thyme	18.5
LASAGNA with Beef Ragù	13	CACIO E PEPE with Pecorino Romano DOP and Black Pepper <i>Add Crusco Pepper from Senise IGP</i>	12 3.5
TAGLIOLINI with Black Summer Truffle	16	PAPPARDELLE with Fennel Sausage Ragù	13.5
		CARBONARA	11

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

PIZZA

ORGANIC TOMATO ✓ with Olives and Oregano	9	SMOKED SALMON with Mozzarella di Bufala, Stracciatella, Courgette Flowers and Courgette	22
BUFALA DOP with Mozzarella di Bufala, Organic Tomato and Fresh Basil <i>Add Stracciatella</i>	11 3.5	BLUEFIN TUNA AND PAPACCELLA PEPPERS with Mozzarella di Bufala, Organic Tomato, Anchovies and Capers	16
VEGETABLES with Smoked Mozzarella di Bufala	12	PROSCIUTTO COTTO AND ARTICHOKE with Mozzarella di Bufala, Taleggio DOP, Olives and Oregano <i>Add Black Summer Truffle in Olive Oil</i>	15.5 6.5
FORMAGGI Mozzarella di Bufala, Gorgonzola DOP, Taleggio DOP and 30-month Aged Parmigiano Reggiano from White Modenese Cow	15.5	'NDUJA with Stracciatella di Burrata, Spicy Spreadable Sausage, Organic Tomato and Fresh Basil	14
PROSCIUTTO DI PARMA DOP with Mozzarella di Bufala, Organic Tomato and Rocket	15		

*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.*

SECONDI

BURRATA BURGER with Beef, Bacon, Rocket, Avocado, Bell Peppers, Mustard with Apple and Celery, Roasted Potatoes <i>Add Black Summer Truffle in Olive Oil</i>	16 6.5	BRANZINO Seabass with Courgette Flowers and Baked Tomatoes	19
BEEF TAGLIATA with Rocket, Datterini Tomatoes Confit, Shavings of 30-month Aged Parmigiano Reggiano from White Modenese Cow	26	AUBERGINE PARMIGIANA with Mozzarella di Bufala and Tomato	12
		ITALIAN CHICKEN BREAST with Roasted Friggittelli Peppers and Potatoes	16

*Add Roasted Potatoes 4
Add Garden Salad 4*

DOLCI

Choose your portion: small or regular.

TIRAMISÙ	3.5 - 6.5	TORTA DI CAPRI Flourless Chocolate and Almond Cake with Italian Gelato	4 - 6.5	ITALIAN GELATO 3 Scoops	5	FRESH FRUIT SALAD	4 - 7
SICILIAN CANNOLO with Ricotta di Bufala Cream, Pine Nuts and Raisins	6.5	PEACH PARFAIT with Almond Crumble	7	AFFOGATO AL CAFFÈ with Italian Gelato	5	TASTING OF SMALL DESSERTS Tiramisù, Torta di Capri, Fresh Fruit Salad	10

Creams and Cakes are homemade and freshly prepared.