

MOZZARELLA

From the fertile plains of Campania comes the unique **Mozzarella di Bufala Campana**, endowed with the Protected Designation of Origin.

BUFALA CLASSICA £6

Delicate

BUFALA AFFUMICATA £6

Naturally Smoked

RICOTTINA DI BUFALA £6

Creamy and Slightly Sweet

STRACCIATELLA DI BURRATA £7

Soft and Creamy

BURRATA £8.5

Deliciously Creamy

BURRATA AL TARTUFO £11.5

with Black Summer Truffle

BOCCONCINI DI BUFALA £7

Five Bite-Size Balls of Mozzarella di Bufala

NODINI DI MOZZARELLA

FIOR DI LATTE £6

Cow Milk Mozzarella Knots

250 GR MOZZARELLA

MOZZATA A MANO £13.5

with Baby Spinach,

Datterini Tomatoes, Olives

Add Black Summer Truffle in Olive Oil £5.5

SMALL PLATES

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

SALUMI

PROSCIUTTO CRUDO DI PARMA DOP £6

Air-Cured 20-Month Aged Pork Leg

PROSCIUTTO COTTO ARROSTO £5.5

Roasted Ham

BRESAOLA DELLA VALTELLINA IGP £6

Aged Air-Dried Top Round Beef

SALAME FELINO IGP £5

Premium Cured Pork Salami

PROSCIUTTO COTTO

AL TARTUFO NERO ESTIVO £6.5

Roasted Ham with Black Summer Truffle

SELEZIONE DI SALUMI £14.5

Selection of Cold Cuts: Prosciutto Crudo di Parma, Salame Felino, Prosciutto Cotto Arrosto

FREDDI

ZUCCHINE ALLA SCAPECE £7

Courgettes, Mozzarella di Bufala, Pine Nuts

NODINI DI FIOR

DI LATTE E ARANCE £6

Cow Milk Mozzarella Knots, Orange, Celery, Baby Spinach, Toasted Almonds and Olives

MOZZARELLA E GRANCHIO £11.5

Mozzarella di Bufala, Crab Meat with Celery, Tomato and Lemon

ACCIUGHE DI CETARA £7

Cetara Anchovies Fillets in Olive Oil, Sun-Dried Tomatoes

FILETTI DI TONNO SOTT'OLIO £6.5

Olive Oil Tuna Fillets

PANE

FOCACCINA £5

Oregano and Sea Salt Focaccina Also Available with 100% Whole Wheat Flour

CESTINO DI PANE £3.5

Basket of Assorted Breads

CALDI

SUPPLÌ AL TELEFONO £4.5

Breadcrumbs Rice, Mozzarella di Bufala, Tomato, Pecorino Romano and Basil Croquettes

CROCCHETTE DI

PATATE E PRUGNE £4.5

Breadcrumbs Potato, Bacon, Dried Plums

MOZZARELLINE FRITTE £4.5

Fried Mozzarella di Bufala Bites

DEGUSTAZIONE DI FRITTI £8

Tasting of Fried Specialties with a Spicy Organic Tomato Sauce with Herbs

BRUSCHETTE - Choose Two £7

Heirloom Tomatoes & Olives; Roasted Marinated Artichokes & Mozzarella di Bufala; 'Nduja di Spilinga & Stracciatella di Burrata

POLPETTA BURGER £8

Milk Bun, Black Angus and Sausage Meatball, Smoked Mozzarella di Bufala, Baby Spinach, Buffalo Yoghurt and Mustard Sauce, served with Grilled Courgette

VERDURE

POMODORINI E PESTO £6.5

Datterini Tomatoes, Homemade Basil Pesto

✓ CARCIOFI ARROSTITI £6.5

Roasted Marinated Artichokes

✓ GIARDINIERA DI MORGAN £7.5

Mixed Pickled Vegetables

✓ CAPONATA ALLA SICILIANA £7

Sicilian Aubergine Casserole

✓ VERDURE GRIGLIATE £6.5

Selection of Grilled and Baked Vegetables

✓ GARDEN SALAD £4

✓ Vegetarian dish

OBICÀ

Mozzarella Bar

In the dialect of Napoli, Obicà means **Right before your eyes**, like a freshly made Mozzarella, still dripping from its brine and ready to be eaten.

MOZZARELLA BAR EXPERIENCE

Choice of 2 Types of Mozzarella
(Burrata with Black Truffle - extra £4 each)

SELEZIONE DI SALUMI

Salame Felino IGP, Prosciutto Cotto Arrosto,
Prosciutto Crudo di Parma DOP

DATTERINI TOMATOES AND BASIL PESTO, CAPONATA, SUN-DRIED TOMATOES

FOCACCINA

£29

Suggested as Appetizer to Share (2 to 4 people)

IL GRAN TAGLIERE

Board with Prosciutto Crudo di Parma, Salame Felino, Speck dell'Alto Adige, Casatica and Blu di Bufala, Small Mozzarella Bites, Bruschette with 'Nduja di Spilinga Spicy Spreadable Sausage and Stracciatella

£19

PIZZA

Any of our Pizza is also available with 100% Whole Wheat Flour.

BUFALA DOP E POMODORO £11

Organic Tomato, Mozzarella di Bufala, Basil
(Add Stracciatella di Burrata £3.5)

'NDUJA E BURRATA £14

Spicy Spreadable Sausage, Stracciatella
di Burrata, Organic Tomato, Basil

PROSCIUTTO COTTO E CARCIOFI £15

Roasted Ham, Roasted Artichokes,
Casatica di Bufala, Mozzarella di Bufala,
Olives and Oregano

PESTO E STRACCIATELLA £14

Basil Pesto, Stracciatella,
Mozzarella di Bufala, Olives

PROSCIUTTO CRUDO £14.5

Prosciutto Crudo di Parma, Mozzarella
di Bufala, Organic Tomato, Rocket

VERDURE GRIGLIATE £12

Smoked Mozzarella di Bufala,
Grilled Courgettes, Baked Bell Peppers,
Aubergines, Datterini Tomatoes
and Fresh Parsley

TARTUFO £16.5

Black Summer Truffle in Olive Oil, Roasted Ham
with Black Summer Truffle, Mozzarella di Bufala,
Stracchino Cheese, Oregano

POMODORO BIOLOGICO E OLIVE £9

Organic Tomato, Olives, Fresh Oregano

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.

"Here we have sourced the best products from the best producers in Italy to enjoy as **Food To Share** with your friends and family".

Alessandro Borghese, Obicà Creative Chef.



"CUCINARE È
UN ATTO D'AMORE"

We don't use any garlic or onions.
If you have any food allergies please ask your waiter to advise you.
Several dishes contain gluten. Olive stones may be present.

INSALATE

Choose your Salad portion: piccola or grande.
Ask our staff for the vegan version of some salad.

THE OBICÀ CAPRESE £7 - £11

Sliced Handmade Braid of Mozzarella di Bufala,
Sliced Heirloom Organic Tomatoes, Fresh Basil

BURRATA E FRAGOLE £8 - £14

Burrata, Strawberries, Rocket, Green Beans,
Pine Nuts, Fresh Basil

FARRO E QUINOA £7 - £11.5

Spelt, Quinoa, Sautéed Vegetables,
Baby Spinach, Wild Fennel,
Buffalo Yoghurt Sauce

PROSCIUTTO E MELONE £8.5 - £15

Prosciutto Crudo di Parma DOP, Melon, Carasau Bread

Add diced Mozzarella di Bufala Campana DOP to Salads £4

VERDURE GRIGLIATE £8 - £12.5

Grilled and Baked Vegetables, Baby Spinach,
Olives, Datterini Tomatoes, Croutons
Add Burrata £7.5

TONNO SOTT'OLIO £7.5 - £12

Olive Oil Tuna Fillets, Lamb's Lettuce,
Rocket, Olives, Sun-Dried Tomatoes,
Crostini, Capers

POLLO RUSPANTE £10 - £16

Free-Range Chicken, Lamb's Lettuce, Avocado,
Datterini Tomatoes Confit, Olives,
Toasted Almonds, Buffalo Yoghurt Sauce

PASTA

Any of our Pasta is also available with Whole Wheat Caserecce 'Pasta Gentile'.

SCHIAFFONI DI GRAGNANO £11.5

'Pasta Gentile' with Organic Tomato Sauce
'La Motticella', Mozzarella di Bufala,
Basil Leaf and Parmigiano Reggiano

PAPPARDELLE CON RAGÙ £13.5

Fresh Thick Pasta Ribbons with Sausage Ragù

TAGLIOLINI £17

Fresh Pasta with Tiger Prawns, Courgettes,
Datterini Tomatoes, Fresh Thyme

TORTELLI FRESCHI £12.5

Fresh Pasta filled with Tomato and Mozzarella,
served with Stracciatella and Datterini Tomatoes Confit

TROFIE AL PESTO £11.5

Pasta with Homemade Basil Pesto, Potatoes,
Green Beans, Toasted Pine Nuts

LASAGNA £12.5

Homemade Beef Ragù, Mozzarella di Bufala, White
Sauce, Parmigiano Reggiano

CACIO E PEPE £11

Spaghettoni di Gragnano 'Pasta Gentile',
Pecorino Romano, Black Pepper

SPAGHETTINI AL TARTUFO NERO £16

Fresh Pasta with Black Summer
Truffle in Olive Oil

SECONDI

TAGLIATA DI MANZO £25

8 oz Grassfed Angus Ribeye
served with Turnip
Green and Roasted Potatoes

PETTO DI POLLO RUSPANTE £16

Free-Range Chicken Breast served with Chards,
Roasted Potatoes and Buffalo Yoghurt Sauce

POLPETTE, POMODORO E STRACCIATELLA £11

Black Angus and Sausage Meatballs, Organic
Tomato Sauce with Herbs, Stracciatella

SALMONE SCOTTATO £18

Seared Scottish Salmon with Tenderstem
Broccoli and Pomegranate

DOLCI

Choose your portion: piccola or grande

TIRAMISÙ RICETTA

TRADIZIONALE £3.5 - £6.5

Our Tiramisù Traditional Recipe

TORTA DI CAPRI £3.5 - £6

Flourless Chocolate and Almond Cake, Ice Cream

TORTA DI RICOTTA DI BUFALA

E CIOCCOLATO FONDENTE £3.5 - £6

Ricotta di Bufala and Dark Chocolate Cake

MILLEFOGLIE £4 - £6.5

Mille-Feuille with Mascarpone Soft Cream and Berries

AFFOGATO AL CAFFÈ £3.5

Coffee with Italian Ice Cream

MACEDONIA - Fresh Diced Fruit £8

DEGUSTAZIONE DI DOLCI £10

A choice of three mini Desserts

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