

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	7,5	STRACCIATELLA PUGLIESE	7,5
SMOKED MOZZARELLA DI BUFALA CAMPANA DOP	7,5	BURRATA PUGLIESE	8
MOZZARELLA DI BUFALA CAMPANA DOP BITES	7,5		
RICOTTA DI BUFALA	7,5	Add Black Summer Truffle in Olive Oil	6
		Add Datterini Tomatoes with Homemade Basil Pesto	7

SMALL PLATES

PROSCIUTTO DI PARMA DOP 24-month Air-Cured Aged Pork	8,5
BRESAOLA DI CHIANINA Cured Chianina Beef with Rocket, Datterini Tomatoes Confit, Granfiorito di Bufala, Toasted Almonds, Balsamic Vinegar from Modena IGP	15
OCTOPUS* AND POTATO CROQUETTES with Octopus and Lime Mayonnaise	10
AUBERGINE PATTIES with Smoked Mozzarella di Bufala and Artisan Bread, served with Datterini Tomatoes Sauce	8,5
FRIED MOZZARELLA DI BUFALA BITES with Courgette in Batter with Mustard	8,5
FAROE ISLANDS SMOKED SALMON with Red and Green Lettuce, Vegetables in Olive Oil, Wild Fennel, Yellow and Red Datterini Tomatoes, Lemon Dressing	17
ITALIAN GAZPACHO with Stracciatella, Croutons	10
RED PEPPER HUMMUS ● with Crusco Pepper from Senise IGP, Balsamic Vinegar from Modena IGP, Crostini	7,5
SICILIAN AUBERGINE CAPONATA ● with Guttiau Bread	8,5
GRILLED AND BAKED VEGETABLES ●	8,5
FOCACCIA OREGANO ● with Trapani Salt	7
FOCACCIA DATTERINI TOMATOES ● with Fresh Basil	8
CROSTINI - Choose two: • Stracciatella, Pan Seared Prawns*, Fried Artichokes, Lemon Zest • Smoked Mozzarella di Bufala, Friggitelli Peppers, Anchovy Fillets • Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano ●	11

INSALATE

The Delicate Mix of Red and Green Lettuce is grown on Planet Farms' vertical farm without the use of pesticides and with a 95% water saving compared to open-field cultivation.

CAPRESE CLASSICA with Mozzarella di Bufala, Sliced Tomatoes, Fresh Basil	15
BURRATA AND STRAWBERRIES with Rocket, Baby Spinach, Green Beans, Pine Nuts, Fresh Basil, Balsamic Vinegar from Modena IGP Reduction	18
QUINOA ● with Red and Green Lettuce, Sweet and Sour Bell Peppers, Taggiasche Olives, Avocado, Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle, Carrot, Pumpkin Seeds	16
MEDITERRANEAN TONNETTO FILLETS with Red and Green Lettuce, Green Beans, Caperberries, Potatoes, Sun-dried Tomatoes in Olive Oil, Black Olives, Parsley Dressing	18
FAROE ISLANDS SMOKED SALMON with Red and Green Lettuce, Vegetables in Olive Oil, Wild Fennel, Yellow and Red Datterini Tomatoes, Lemon Dressing	22
BRESAOLA DI CHIANINA with Red and Green Lettuce, Granfiorito di Bufala, Datterini Tomatoes Confit, Toasted Almonds, Taggiasche Olives, Balsamic Vinegar from Modena IGP Reduction	19
SLOW-COOKED HERB CHICKEN with Red and Green Lettuce, Avocado, Black Olives, Datterini Tomatoes Confit, Toasted Almonds, Mustard with Apple and Celery	20
GRILLED AND BAKED VEGETABLES ● with Baby Spinach, Bell Pepper, Courgette, Fennel, Friggitelli Peppers, Black Olives, Yellow and Red Datterini Tomatoes, Croutons, Balsamic Vinegar from Modena IGP Reduction	15
Add Burrata	8
Add diced Mozzarella di Bufala	7,5
Add Herb Chicken Breast	8

DEGUSTAZIONI

GRAN DEGUSTAZIONE DI MOZZARELLE Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Stracciatella Pugliese, Burrata Pugliese and Ricotta di Bufala, served with Baby Spinach, Yellow and Red Datterini Tomatoes, Black Olives	38
PICCOLA DEGUSTAZIONE Small Tasting of Prosciutto di Parma DOP, Salame Piacentino DOP, Provolone del Monaco DOP, Mozzarella di Bufala Bite, Red Pepper Hummus, Crostino with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano	13

SELEZIONE DI SALUMI Selection of Prosciutto di Parma DOP, Salame Piacentino DOP, Bresaola di Chianina, Mortadella Favola Gran Riserva with Pistachio	20
DEGUSTAZIONE DI FRITTI Tasting of Fried Mozzarella di Bufala Bites, Aubergine Patties, Octopus* and Potato Croquettes, Courgette in Batter with Mustard, served with Datterini Tomatoes Sauce	16
MOZZARELLA BAR EXPERIENCE Choice of two types of Mozzarella, Salame Piacentino DOP, Bresaola di Chianina, Prosciutto di Parma DOP, Mortadella Favola Gran Riserva with Pistachio, Crostino with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano, Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata, Red Pepper Hummus, Basil Pesto, Focaccia Oregano	47

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 TORTELLONI filled with Mozzarella and Lemon, served with Pomodorini del Piennolo del Vesuvio DOP a Pacchettelle Cream with Oregano, Fried Aubergine	18,5	CALAMARATA with Prawns*, Yellow Datterini Tomatoes Cream with Anchovy, Bisque Sauce, Stracciatella, Red Tuna Bottarga, Lemon	21
TAGLIOLINI with Black Summer Truffle, Grana Padano DOP	20	PACCHERI ALLA SORRENTINA with Masseria Dauna Tomato, Mozzarella di Bufala, Grana Padano DOP, Fresh Basil	13
RIGATONI ALLA CARBONARA with Egg, Crispy Bacon, Pecorino Romano DOP, Black Pepper	15	TROFIE with Basil Pesto, Potatoes, Green Beans, Pine Nuts	14
SPAGHETTONI CACIO E PEPE with Crusco Pepper from Senise IGP	14,5	LASAGNA with Chianina Beef Ragù	15,5

SECONDI

Our meat and seafood come from carefully selected suppliers to preserve the authenticity of the Italian culinary experience.

CHIANINA BEEF STEAK STRIPS with Rocket, Baby Spinach, Courgette, Provolone del Monaco DOP, Fried Basil, Balsamic Vinegar from Modena IGP	27	GRILLED OCTOPUS* with Italian Gazpacho, Small Burrata Pugliese, Courgette	32
BURRATA BURGER with Chianina Beef, Small Burrata Pugliese, Rolled Bacon, Avocado, Baby Spinach, Bell Pepper Ketchup, Roasted Potatoes <i>Add Black Summer Truffle in Olive Oil</i>	21 6	SLOW-COOKED HERB CHICKEN BREAST with Roasted Potatoes, Sautéed Spinach, Bell Pepper Ketchup	19
VITELLO TONNATO with Veal, Tuna Sauce, Fried Caperberries, Datterini Tomatoes Confit, Rocket	21	AUBERGINE PARMIGIANA <i>Add Garden Salad</i> <i>Add Grilled and Baked Vegetables</i>	5,5 8,5

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, Buffalo Milk Mozzarella, Fresh Basil	13,5	MORTADELLA E PISTACCHI with Buffalo Milk Mozzarella, Mortadella Favola Gran Riserva with Pistachio, Provolone del Monaco DOP, Chopped Pistachios, Lemon Zest	17
BURRATA E POMODORINI with Buffalo Milk Mozzarella, Yellow Datterini Tomatoes, Pomodorini del Piennolo del Vesuvio DOP a Pacchettelle, Burrata, Basil Grana Padano DOP Chips	16,5	PARMA DOP with Organic Tomato, Buffalo Milk Mozzarella, 24-month Aged Prosciutto di Parma DOP, Rocket	17
FILETTI DI TONNETTO with Organic Tomato, Mediterranean Tonnetto Fillets, Taggiasche Olives, Yellow Datterini Tomatoes, Lime Zest, Fresh Basil	19	'NDUJA with Organic Tomato, 'Nduja di Spilinga Spicy Spreadable Sausage, Stracciatella, Basil Grana Padano DOP	14
ALICI with Organic Tomato, Stracciatella, Yellow Datterini Tomatoes, Anchovy Fillets, Grana Padano DOP Chips	16	FORMAGGI with Buffalo Milk Mozzarella, Gorgonzola DOP, Provolone del Monaco DOP, Ricotta di Bufala, Fresh Rosemary	15
VERDURE with Buffalo Milk Mozzarella, Baby Spinach, Courgette, Green Beans, Yellow and Red Datterini Tomatoes, Bell Pepper Sauce	14,5	<i>Add Stracciatella</i> <i>Add Black Summer Truffle in Olive Oil</i>	4 6

COVER CHARGE 2,5

● Vegan Dish

All prices are shown in Euro.

* Frozen product



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

We inform our customers that certain foods on the menu contain products that may cause allergies or intolerances, pursuant to Regulation (EU) No 1169/2011. Comprehensive information is provided in our recipe book, available upon request. Olive stones may be present.