

# 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.*

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|-----------------------------------------|---|--------------------------------------------------|------|
| MOZZARELLA DI BUFALA CAMPANA DOP        | 8 | STRACCIATELLA DI BURRATA                         | 9    |
| SMOKED MOZZARELLA DI BUFALA CAMPANA DOP | 8 | BURRATA PUGLIESE                                 | 10.5 |
| MOZZARELLA DI BUFALA CAMPANA DOP BITES  | 9 |                                                  |      |
| RICOTTA DI BUFALA                       | 8 | Add Black Summer Truffle in Olive Oil            | 7.5  |
|                                         |   | Add Datterini Tomatoes with Homemade Basil Pesto | 8    |

## SMALL PLATES

|                                                                                                                                                                                                                                                       |      |
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| PROSCIUTTO DI PARMA DOP<br>Air-Cured Aged Pork                                                                                                                                                                                                        | 12   |
| BRESAOLA DELLA VALTELLINA IGP<br>Cured Beef from Valtellina with Rocket, Datterini Tomatoes Confit,<br>Granfiorito di Bufala, Toasted Almonds, Balsamic Vinegar from Modena IGP                                                                       | 14.5 |
| SCOTTISH SMOKED SALMON<br>with Lamb's Lettuce, Vegetables in Olive Oil, Wild Fennel,<br>Yellow and Red Datterini Tomatoes, Lemon Dressing                                                                                                             | 17   |
| ITALIAN GAZPACHO<br>with Stracciatella, Croutons                                                                                                                                                                                                      | 11   |
| RED PEPPER HUMMUS ●<br>with Crusco Pepper from Senise IGP,<br>Balsamic Vinegar from Modena IGP, Crostini                                                                                                                                              | 9.5  |
| SICILIAN AUBERGINE CAPONATA ●<br>with Guttiau Bread                                                                                                                                                                                                   | 9    |
| GRILLED AND BAKED VEGETABLES ●                                                                                                                                                                                                                        | 9    |
| FOCACCINA ORIGANO ●<br>with Sea Salt and Oregano                                                                                                                                                                                                      | 6.5  |
| FOCACCINA DATTERINI ●<br>with Datterini Tomatoes and Fresh Basil                                                                                                                                                                                      | 7    |
| BRUSCHETTE - Choose two:<br>• Stracciatella, Pan Seared Prawns, Fried Artichokes, Lemon Zest<br>• Smoked Mozzarella di Bufala, Friggitelli Peppers, Anchovy Fillets<br>• Pomodorini del Piennolo del Vesuvio DOP<br>a Pacchetelle and Fresh Oregano ● | 12   |
| BASKET OF ASSORTED BREADS ●                                                                                                                                                                                                                           | 4.5  |

## INSALATE

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| CAPRESE CLASSICA<br>with Mozzarella di Bufala, Sliced Tomatoes, Fresh Basil                                                                                                                                           | 17   |
| BURRATA AND STRAWBERRIES<br>with Rocket, Baby Spinach, Green Beans, Pine Nuts, Fresh Basil,<br>Balsamic Vinegar from Modena IGP Reduction                                                                             | 20   |
| QUINOA ●<br>with Lamb's Lettuce, Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle,<br>Avocado, Sweet and Sour Bell Peppers, Taggiasche Olives, Carrot, Pumpkin Seeds                                             | 16   |
| MEDITERRANEAN TONNETTO FILLETS<br>with Rocket, Lamb's Lettuce, Green Beans, Caperberries, Potatoes,<br>Sun-dried Tomatoes in Olive Oil, Black Olives, Parsley Dressing                                                | 19   |
| SCOTTISH SMOKED SALMON<br>with Lamb's Lettuce, Vegetables in Olive Oil, Wild Fennel,<br>Yellow and Red Datterini Tomatoes, Lemon Dressing                                                                             | 20.5 |
| BRESAOLA DELLA VALTELLINA IGP<br>with Lamb's Lettuce, Rocket, Granfiorito di Bufala,<br>Datterini Tomatoes Confit, Toasted Almonds, Taggiasche Olives,<br>Balsamic Vinegar from Modena IGP Reduction                  | 20   |
| SLOW-COOKED HERB CHICKEN<br>with Lamb's Lettuce, Datterini Tomatoes Confit, Avocado,<br>Black Olives, Toasted Almonds, Mustard with Apple and Celery                                                                  | 21   |
| GRILLED AND BAKED VEGETABLES ●<br>with Baby Spinach, Bell Pepper, Courgette, Fennel, Friggitelli Peppers,<br>Black Olives, Yellow and Red Datterini Tomatoes, Croutons,<br>Balsamic Vinegar from Modena IGP Reduction | 16   |
| Add Burrata                                                                                                                                                                                                           | 10.5 |
| Add diced Mozzarella di Bufala                                                                                                                                                                                        | 7    |
| Add Herb Chicken Breast                                                                                                                                                                                               | 9    |

## DEGUSTAZIONI

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| GRAN DEGUSTAZIONE DI MOZZARELLE<br>Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala,<br>Stracciatella di Burrata, Burrata Pugliese and Ricotta di Bufala,<br>served with Baby Spinach, Red and Yellow Datterini Tomatoes,<br>Black Olives | 32 |
| SELEZIONE DI SALUMI<br>Selection of Prosciutto di Parma DOP, Bresaola della Valtellina IGP,<br>Salame Felino IGP, Mortadella Favola Gran Riserva with Pistachio                                                                                       | 28 |

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| PICCOLA DEGUSTAZIONE<br>Small Tasting of Prosciutto di Parma DOP, Salame Felino IGP,<br>Mozzarella di Bufala Bite, Provolone del Monaco DOP,<br>Bruschetta with Pomodorini del Piennolo del Vesuvio DOP<br>a Pacchetelle and Fresh Oregano, Red Pepper Hummus                                                                                                                                                                            | 17 |
| MOZZARELLA BAR EXPERIENCE<br>Choice of two types of Mozzarella, Salame Felino IGP,<br>Bresaola della Valtellina IGP, Prosciutto di Parma DOP,<br>Mortadella Favola Gran Riserva with Pistachio,<br>Bruschetta with Pomodorini del Piennolo del Vesuvio DOP<br>a Pacchetelle and Fresh Oregano, Sun-dried Tomatoes,<br>Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata,<br>Red Pepper Hummus, Basil Pesto, Focaccina Origano | 48 |

## 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.*

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| <b>FRESH TORTELLONI</b><br>filled with Mozzarella and Lemon, served with Pomodorini del Piennolo del Vesuvio DOP a Pachetelle Cream with Oregano, Aubergine | 19.5 | <b>CALAMARATA</b><br>with Prawns, Yellow Datterini Tomatoes Cream with Anchovy, Bisque Sauce, Stracciatella, Lemon | 24   |
| <b>PACCHERI ALLA SORRENTINA</b><br>with Organic Tomato, Mozzarella di Bufala, Grana Padano DOP, Fresh Basil                                                 | 15   | <b>TROFIE</b><br>with Basil Pesto, Potatoes, Green Beans, Pine Nuts                                                | 15   |
| <b>TAGLIOLINI</b><br>with Black Summer Truffle, Grana Padano DOP                                                                                            | 21   | <b>CARBONARA</b><br>with Egg, Pecorino Romano DOP, Crispy Guanciale, Black Pepper                                  | 16   |
| <b>SPAGHETTONI CACIO E PEPE</b><br>with Pecorino Romano DOP, Black Pepper, Crusco Pepper from Senise IGP                                                    | 15.5 | <b>PAPPARDELLE</b><br>with Fennel Sausage Ragù, Pecorino Romano DOP                                                | 16.5 |
|                                                                                                                                                             |      | <b>LASAGNA</b> with Beef Ragù                                                                                      | 16.5 |

## SECONDI

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

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| <b>SALMON FILLET</b><br>with Mashed Fennel, Crumbled Potato, Datterini Tomatoes Confit                | 21 | <b>VITELLO TONNATO</b><br>with Veal, Tuna Sauce, Fried Caperberries, Datterini Tomatoes Confit, Rocket | 21     |
| <b>SLOW-COOKED HERB CHICKEN BREAST</b><br>with Roasted Potatoes, Sautéed Spinach, Bell Pepper Ketchup | 20 |                                                                                                        |        |
| <b>AUBERGINE PARMIGIANA</b><br>with Mozzarella di Bufala and Tomato                                   | 15 | Add Garden Salad<br>Add Grilled and Baked Vegetables                                                   | 6<br>9 |

## 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.*

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| <b>BUFALA</b><br>with Organic Tomato, Mozzarella di Bufala, Fresh Basil                                                                                 | 14   | <b>MORTADELLA E PISTACCHI</b><br>with Mozzarella di Bufala, Mortadella Favola Gran Riserva with Pistachio, Provolone del Monaco DOP, Chopped Pistachios, Lemon Zest | 19         |
| <b>VERDURE</b><br>with Mozzarella di Bufala, Baby Spinach, Courgette, Green Beans, Yellow and Red Datterini Tomatoes, Bell Pepper Sauce                 | 15   | <b>PARMA DOP</b><br>with Organic Tomato, Mozzarella di Bufala, Prosciutto di Parma DOP, Rocket                                                                      | 19         |
| <b>FILETTI DI TONNETTO</b><br>with Organic Tomato, Mediterranean Tonnetto Fillets, Taggiasche Olives, Yellow Datterini Tomatoes, Lime Zest, Fresh Basil | 20   | <b>'NDUJA</b><br>with Organic Tomato, 'Nduja Spicy Spreadable Sausage, Stracciatella, Basil Grana Padano DOP                                                        | 17.5       |
| <b>ALICI</b><br>with Organic Tomato, Stracciatella, Yellow Datterini Tomatoes, Anchovy Fillets, Grana Padano DOP Chips                                  | 18.5 |                                                                                                                                                                     |            |
| <b>FORMAGGI</b><br>with Mozzarella di Bufala, Gorgonzola DOP, Provolone del Monaco DOP, Ricotta di Bufala, Fresh Rosemary                               | 17   | Add Stracciatella<br>Add Black Summer Truffle in Olive Oil                                                                                                          | 4,5<br>7.5 |

All prices are shown in Pound

● Vegan Dish

VAT is charged at the current rate.  
A discretionary service charge of 13.5% will be added to your bill.



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

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. Olive stones may be present.