

OBICÀ

Mozzarella Bar, Pizza e Cucina

FESTIVE  
MENU

WWW.OBICA.COM  
@OBICAMOZZARELLABAR

## ANTIPASTO TO SHARE

Mozzarella di Bufala Campana DOP Bites, Smoked Mozzarella di Bufala Campana DOP, Salame Piacentino DOP, Bresaola della Valtellina IGP, Prosciutto di Parma DOP, Turkey Ham, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano, Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata, Beetroot Hummus, Basil Pesto, Focaccina Origano

## MAIN COURSE

### SARDINIAN FREGOLA

with Squid and Baby Octopus Stewed in Red Wine and Tomato, Crostini

### PAPPARDELLE SALSICCIA E FUNGHI

Pappardelle Fresh Egg Pasta with Pork Sausage Ragù and Wild Mushrooms

### BARLEY RISOTTO ●

with Pumpkin, Courgette, Turnip Greens, Black Truffle Oil and Crushed Hazelnuts

### ROLLÈ DI TACCHINO

Rolled Turkey filled with Prosciutto di Parma DOP, Smoked Mozzarella di Bufala Campana DOP, Sage, Stuffing, Trimming and Gravy Sauce

### TORTINO AL SALMONE

Salmon Cake with Watercress Salad and Sweet and Sour Pickled Vegetables

## DESSERT

### TORTA TENERINA

Dark Chocolate Cake served with Mascarpone and Passito Cream

### PANETTONE AND BUTTER PUDDING

with Chantilly Cream and Mixed Berries

### TIRAMISÙ

£39 per person

● Vegan Dish

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

## ANTIPASTO TO SHARE

Mozzarella di Bufala Campana DOP Bites, Smoked Mozzarella di Bufala Campana DOP, Salame Piacentino DOP, Bresaola della Valtellina IGP, Prosciutto di Parma DOP, Turkey Ham, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano, Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata, Beetroot Hummus, Basil Pesto, Focaccina Origano

## MAIN COURSE

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with Squid and Baby Octopus Stewed in Red Wine and Tomato, Crostini

### PAPPARDELLE SALSICCIA E FUNGHI

Pappardelle Fresh Egg Pasta with Pork Sausage Ragù and Wild Mushrooms

### BARLEY RISOTTO ●

with Pumpkin, Courgette, Turnip Greens, Black Truffle Oil and Crushed Hazelnuts

### ROLLÈ DI TACCHINO

Rolled Turkey filled with Prosciutto di Parma DOP, Smoked Mozzarella di Bufala Campana DOP, Sage, Stuffing, Trimming and Gravy Sauce

### BRANZINO AL FORNO

Baked Seabass Fillet gratinated with Panko Bread, Anchovies and Datterini Tomatoes, served with Purple Potatoes Cream

### TAGLIATA DI MANZO

Sirloin Tagliata served with Roasted Pumpkin, Rocket, Black Pepper Pecorino

## DESSERT

### TORTA TENERINA

Dark Chocolate Cake served with Mascarpone and Passito Cream

### PANETTONE AND BUTTER PUDDING

with Chantilly Cream and Mixed Berries

### FRANGIPANE

Pear and Almond Cake with Vanilla Ice Cream

### TIRAMISÙ

Our Festive Menu includes a **Welcome Glass of Prosecco** for each guest

£60 per person

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FOR INFORMATION AND BOOKINGS

[polandstreet@obica.com](mailto:polandstreet@obica.com)

[WWW.OBICA.COM](http://WWW.OBICA.COM)

[@OBICAMOZZARELLABAR](https://www.instagram.com/OBICAMOZZARELLABAR)