OBICA

Mozzarella Bar, Pizza e Cucina

ESTIVE MEAN

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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

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 quest

£60 per person ● Vegan Dish



FOR INFORMATION AND BOOKINGS stpaul@obica.com

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