

OBICÀ

Mozzarella Bar, Pizza e Cucina

Dessert

Our desserts are all homemade according to traditional Italian recipes. The cheese board features buffalo cheeses imported fresh from Italy.

- **Torta di Capri** 5.95

Chocolate & almond cake served with fior di latte ice cream

Panna cotta 6.50

Made using amaretto liqueur and served with strawberry compote

- **Formaggi di bufala board** 7.95

A selection of medium-hard, soft and blue cheeses made from buffalo milk. Served with fruit chutney and walnut & raisin bread

Tiramisu 4.95

Our traditional Italian recipe

Carpaccio of pineapple 4.95

Thinly sliced pineapple marinated in mint syrup and lemon sorbet

Dessert tasters 3 for 6.95

Panna cotta, tiramisu and torta di capri

Caffè buongustaio 4.25

A coffee and one dessert taster

- Obicà speciality dish

Dessert wines

Piemonte

Moscato d'Asti, Moncucco DOCG	100ml	7.25
Grape: Moscato Bianco	500ml	32.50
Producer: Fontanafredda		

Sicilia

Passito di Noto	50ml	5.50
Grape: Moscato Bianco	500ml	55.00
Producer: Planeta		

Toscana

Vin Santo DOC	50ml	6.50
Grape: Malvasia, Sangiovese, Trebbiano	375ml	34.50
Producer: Fattoria dei Barbi		

Hot drinks

Latte		2.45
Cappuccino		2.45
Single espresso		1.95
Double espresso		2.45
Single macchiato		2.10
Double macchiato		2.50
Americano		2.25
Mocha		2.45
Baileys coffee		4.50
Irish coffee		4.50
Hot chocolate		2.70
Caffè corretto	Extra	2.00
Add Kahlúa, Frangelico, grappa, sambuca or Baileys to any coffee of your choice		
Teapigs		2.95
Chamomile, Darjeeling earl grey, Everyday brew, Mao Feng green tea, Peppermint or Super fruit		
Fresh mint tea		2.95