

OBICÀ

Mozzarella Bar, Pizza e Cucina

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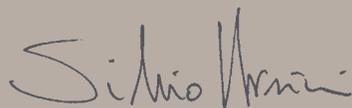
Benvenuto!

In my hometown of Naples, Obicà means 'here it is'.

Informal, warm and uncomplicated, our name sums up our philosophy: the freshest possible ingredients, sourced from Italy and prepared according to authentic recipes.

Start with a selection from our famous mozzarella bar, then choose from our range of elegantly simple Italian dishes.

And whatever you need, just ask. Obicà!

A handwritten signature in black ink that reads "Silvio Ursini". The script is fluid and cursive, with the first letter 'S' being particularly large and stylized.

Silvio Ursini, Founder

OBICÀ

Mozzarella bar

The fresher the mozzarella, the better it tastes. Our handmade DOP (Protected Origin Denomination) mozzarella di bufala campana travels from our farms in Italy to your plate in less than 48 hours.

Choose your mozzarella and pair it with a selection of our small plates.

• **Classic mozzarella di bufala** 5.95
Naturally delicate

Smoked mozzarella di bufala 5.95
Traditionally smoked

Stracciatella di burrata 6.95
Deliciously creamy

- **Classic mozzarella di bufala 1kg** 37.95

A generous ball of classic mozzarella di bufala served with basil pesto, sun-dried tomato pesto and focaccia. *Perfect to share*

Small plates

Choose a selection of small plates to start or as an accompaniment to your mozzarella di bufala.

Cold meat

Prosciutto crudo di Parma DOP 6.50
Cured for 20 months

- **Prosciutto cotto alla brace** 5.75
Charcoal roasted ham

- **Mortadella di Prato** 4.95
Artisan, finely minced pork sausage
Producer: Salumificio F.lli Conti, Prato

Bresaola della Valtellina IGP 6.50
Air-dried aged beef rump

Soppressata Calabrese DOP 5.95
Spicy dry salami

Speck del Trentino Alto Adige IGP 4.95
Subtly smoked cured ham

Cured meat selection 8.95
Prosciutto crudo di Parma DOP, mortadella di Prato and prosciutto cotto alla brace

Fish

Carpaccio of smoked swordfish, lemon and rocket 7.35

Scottish smoked salmon 7.35

Bread

Freshly baked bread basket 2.95

Vegetable

Datterini tomatoes with basil pesto 6.50

Pesto trio 3.95
Basil, black olive and sun-dried tomato pesto

- **Grilled Gagnano artichokes** 6.95

Grilled vegetables 5.50
Grilled aubergine, courgette, pepper and tomatoes with homemade basil pesto

- **Sicilian caponata** 6.50
A typical Sicilian dish with aubergine, pine nuts, almonds, raisins, capers and vinegar

Tasting board 15.95

Prosciutto crudo di Parma DOP, Soppressata Calabrese DOP, soft and medium-hard buffalo cheeses, Sicilian caponata and crostini with n'duja di Spilinga (spicy spreadable salami).
Enough for 2 people

Grand tasting 28.00

Classic mozzarella or smoked mozzarella served with burrata, a selection of cured meats, Sicilian caponata and our own basil and sun-dried tomato pestos. Vegetarian platter available on request.
Perfect as a starter for 4 people or a main course for 2 people to share

Antipasti

Caprese salad 6.50

Mozzarella di bufala, tomato and fresh basil

Yellowfin tuna & sun-dried tomato tartare 6.95

Marinated in lemon and thyme

Obicà antipasto 8.95

Prosciutto crudo di Parma DOP, Soppressata Calabrese DOP, grilled Gragnano artichokes, soft buffalo cheese and crostini

Mozzarella & speck involtini 5.95

Smoked mozzarella wrapped in speck with rocket and Sardinian flat bread

• **Parmigiana di melanzane** 6.95 / 9.95

Grilled aubergine, mozzarella di bufala, organic tomato sauce and parmesan

Carpaccio di bresaola 9.95

Carpaccio of cured beef with rocket and parmesan shavings

Pasta and soup

Our fresh pasta dishes are supplemented by a selection of recipes that use Gragnano IGP, a dried pasta crafted in Italy using a four-century old method handed down through generations.

Organic tomato soup 7.95

La Motticella organic tomatoes and fresh basil with burrata and croutons (served chilled or hot)

• **Gragnano schiaffoni** 10.95

Large pasta tubes with organic tomatoes and mozzarella di bufala

Tagliolini with smoked swordfish 12.95

Served with sun-dried tomato & pistachio pesto

Pappardelle with Tuscan sausage ragù 12.50

A ragù made using traditional Tuscan sausages, black pepper and red wine

Lasagne 11.25

Homemade beef ragù lasagne made with mozzarella di bufala

Pumpkin soup 6.95

With pecorino shavings and crushed Amaretti biscuits

Porcini mushroom & ricotta ravioli 13.50

With butter and thyme

Gragnano pennoni with n'duja 10.95

Pasta tubes in a spicy salami, Datterini tomato & courgette sauce and burrata

Trofie short twisted pasta and basil pesto 10.50

With green beans and potatoes

Strozzapreti and tuna 12.50

With cherry tomatoes, oven baked black olives and lemon zest

- Obicà speciality dish

We don't use any garlic or onions. If you have any food allergies please ask your waiter to advise you. VAT is charged at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Salad

Bresaola and stracchino 10.95

Cured beef, baby spinach, Datterini tomatoes, lamb's lettuce and stracchino cheese

• **Herb marinated grilled chicken breast** 12.50

With seasonal leaves, Datterini tomatoes, oven-baked olives, parmesan shavings, croutons and caper dressing

• **Tuna, olive and caper** 13.50

Marinated yellowfin tuna, caper berries, oven baked olives and sun-blushed Datterini tomatoes

Smoked swordfish, fennel and pine nut 10.95

With rocket, lamb's lettuce and a citrus dressing

Grilled vegetable and parmesan 9.50

Add chicken 4.00

Mixed baby leaves with warm roasted Datterini tomatoes, black olives, grilled aubergine, peppers, courgette and parmesan shavings

Salmon and avocado 11.95

Smoked Scottish salmon, lamb's lettuce, rocket, avocado and Datterini tomatoes

Apple and dried fig 8.95

Mixed salad with apples, figs, radishes, Pecorino Romano DOP and balsamic vinegar

Add mozzarella

Mozzarella di bufala 2.95, or burrata 3.50

Pizza

Our pizzas are prepared with PETRA flour, stone ground from the finest Italian soft wheat. The dough is left to rise for at least 48 hours, giving it a unique lightness and taste.

• **Obicà margherita** 10.50

Add burrata 2.00

Organic tomatoes, mozzarella di bufala and fresh basil

Grilled vegetable 13.50

Grilled aubergine, courgette, roasted Datterini tomatoes, smoked mozzarella di bufala and fresh parsley

Formaggi di bufala 13.95

Mozzarella di bufala, ricotta, stracchino, soft and blue buffalo cheeses, Datterini tomatoes and fresh basil

Tuscan sausage and blu di bufala 12.95

Tuscan sausage, blue buffalo cheese and mozzarella di bufala with organic and Datterini tomatoes

Prosciutto crudo 12.95

Prosciutto crudo di Parma DOP, mozzarella di bufala, organic tomatoes and rocket

• **N'duja and burrata** 13.50

Spicy spreadable salami from Spilinga with burrata, organic tomatoes and fresh basil

Smoked speck and portobello mushroom 11.50

Speck from Trentino Alto Adige, organic tomatoes, smoked mozzarella di bufala and portobello mushrooms

Prosciutto cotto alla brace and artichoke 14.50

Charcoal roast ham, grilled baby artichoke hearts, organic tomatoes, mozzarella di bufala, black olives and fresh oregano

Desserts

• **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, tiramisù and torta di capri

Our produce

Our menu showcases Italy's finest produce, hand-picked for its unrivalled taste and quality.

In addition, we are a proud partner of Presidi Slow Food, sharing their belief in protecting and supporting the traditions of small, artisan food producers in Italy.

Each month our kitchens celebrate this initiative by creating a special dish using a unique slow food product that can be paired perfectly with our mozzarella.



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