

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.*

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 Truffle in Olive Oil	7
		Add Datterini Tomatoes with Homemade Basil Pesto	8

SMALL PLATES

PROSCIUTTO DI PARMA DOP Air-Cured Aged Pork	11
BRESAOLA DELLA VALTELLINA IGP Cured Beef from Valtellina with Rocket, Yellow and Red Datterini Tomatoes, Pecorino with Black Pepper, Balsamic Vinegar from Modena IGP Reduction	14
PRAWNS AND LEMON ARANCINI Rice Croquettes served with Stracciatella	9
POTATO CROQUETTES with Spinach and Smoked Mozzarella di Bufala, served with Bell Pepper Sauce	8.5
FRIED MOZZARELLA DI BUFALA BITES with Courgette in Batter with Mustard	9
SCOTTISH SMOKED SALMON with Lamb's Lettuce, Marinated Courgette, Orange, Pumpkin Seeds	15
POTATO AND SAUSAGE FLAN with Friarielli in Olive Oil, Bell Pepper Sauce, Crusco Pepper from Senise IGP	11
PUMPKIN HUMMUS ● with Rosemary-infused EVO Oil, Pumpkin Seeds, Guttiau Bread	9
SICILIAN AUBERGINE CAPONATA ● with Guttiau Bread	9
GRILLED AND BAKED VEGETABLES ●	9
FOCACCINA ORIGANO ● with Sea Salt and Oregano	6.5
FOCACCINA DATTERINI ● with Datterini Tomatoes and Fresh Basil	7
BRUSCHETTE - Choose two: • Stracciatella, Pan Seared Prawns, Fried Artichokes, Lemon Zest • Schiena d'Asino Cheese, Pumpkin, Black Truffle in Olive Oil • Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano ●	11
BASKET OF ASSORTED BREADS ●	4.5

INSALATE

BURRATA AND PEARS with Red Chicory, Lamb's Lettuce, Grapes, Walnuts, Honey and Mustard Dressing	19.5
QUINOA ● with Baby Spinach, Pumpkin, Beetroot, Toasted Almonds, Purple Carrot, Avocado, Lemon Dressing	15.5
SCOTTISH SMOKED SALMON with Lamb's Lettuce, Marinated Courgette, Savoy Cabbage, Orange, Pumpkin Seeds, Lemon Dressing	20
MEDITERRANEAN TONNETTO FILLETS with Rocket, Lamb's Lettuce, Cannellini Beans, Caperberries, Potatoes, Sun-dried Tomatoes in Olive Oil, Parsley Dressing	18
BRESAOLA DELLA VALTELLINA IGP with Lamb's Lettuce, Baby Spinach, Orange, Pecorino with Black Pepper, Endive, Roasted Artichokes in Olive Oil, Taggiasche Olives, Pumpkin Seeds, Balsamic Vinegar from Modena IGP Reduction	19.5
SLOW-COOKED HERB CHICKEN with Lamb's Lettuce, Datterini Tomatoes, Avocado, Olives, Toasted Almonds, Mustard with Apple and Celery	20
GRILLED AND BAKED VEGETABLES ● with Baby Spinach, Pumpkin, Yellow and Red Datterini Tomatoes, Broccoli, Courgette, Bell Pepper, Black Olives, Pumpkin Seeds, Croutons, Balsamic Vinegar from Modena IGP Reduction	15.5
Add Burrata	10.5
Add diced Mozzarella di Bufala	7
Add Herb Chicken Breast	8

DEGUSTAZIONI

GRAN DEGUSTAZIONE DI MOZZARELLE Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Burrata and Ricotta di Bufala, served with Baby Spinach, Dates, Walnuts	30
SELEZIONE DI SALUMI Selection of Prosciutto di Parma DOP, Bresaola della Valtellina IGP, Salame Piacentino DOP, Speck Alto Adige IGP	28
SELEZIONE DI FORMAGGI Selection of Conzato Calitrano aged in Terracotta, Pecorino flavoured with Aglianico Wine, Pecorino with Black Pepper, served with Rocket, Red Chicory, Toasted Almonds, Dates, Pear Mostarda, Crostini	21

DEGUSTAZIONE DI FRITTI Tasting of Fried Mozzarella di Bufala Bites, Prawns and Lemon Arancini, Potato Croquettes with Spinach and Smoked Mozzarella di Bufala, Courgette in Batter with Mustard, served with Bell Pepper Ketchup	16
PICCOLA DEGUSTAZIONE Small Tasting of Prosciutto di Parma DOP, Salame Piacentino DOP, Mozzarella di Bufala Bite, Conzato Calitrano aged in Terracotta, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano, Pumpkin Hummus	16.5
MOZZARELLA BAR EXPERIENCE Choice of two types of Mozzarella, Salame Piacentino DOP, Bresaola della Valtellina IGP, Prosciutto di Parma DOP, Speck Alto Adige IGP, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano, Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata, Pumpkin Hummus, Basil Pesto, Focaccina Origano	48

PASTA E ZUPPE

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.

FRESH TORTELLONI filled with Ricotta and Artichokes, served with Grana Padano DOP Cream, Fried Artichokes	19	RICE TORTINO with Riso Carnaroli, Porcini Mushrooms, Black Truffle in Olive Oil, Parsley	16
SCHIAFFONI with Organic Tomato, Mozzarella di Bufala, Grana Padano DOP	14.5	PAPPARDELLE with Fennel Sausage Ragù, Pecorino Romano DOP	16
FRESH TAGLIOLINI with Pan Seared Prawns, Red and Yellow Datterini Tomatoes Cream with Anchovy, Chopped Pistachios, Orange-infused EVO Oil	22	LASAGNA with Beef Ragù	16
SPAGHETTONI CACIO E PEPE with Pecorino Romano DOP, Black Pepper and Crusco Pepper from Senise IGP	15	TOMATO SOUP with Masseria Dauna Tomato, Stracciatella, Crispy Tomato Crackers, Basil	12
CARBONARA with Egg, Pecorino Romano DOP, Crispy Guanciale, Black Pepper	15.5	CANNELLINI BEANS SOUP with Datterini Tomatoes, Crispy Bacon, Sautéed Baby Spinach with Lemon, Rosemary-infused EVO Oil	11

SECONDI

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

ANGUS FILLET with Potato Cream, Blueberry Sauce with Nero d'Avola, Potato Chips, Mashed Broccoli	36	SALMON FILLET with Potato Cream, Broccoli with Anchovy, Pomegranate, Lemon Zest	21
BURRATA BURGER with Chianina Beef, Rolled Bacon, Small Burrata Pugliese, Friarielli in Olive Oil, Bell Pepper Ketchup, Roasted Potatoes <i>Add Black Truffle in Olive Oil</i>	20.5 7	CHIANINA BEEF STRACCETTI with Baby Spinach, Red Chicory, Porcini Mushrooms, Pumpkin, Conzato Calitrano aged in Terracotta, Balsamic Vinegar from Modena IGP	28
SLOW-COOKED HERB CHICKEN BREAST with Roasted Potatoes, Sautéed Spinach, Bell Pepper Ketchup	19.5	AUBERGINE PARMIGIANA with Mozzarella di Bufala and Tomato <i>Add Garden Salad</i>	15 6

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.

BUFALA DOP with Organic Tomato, Mozzarella di Bufala, Fresh Basil <i>Add Stracciatella</i>	14 4.5	SALSICCIA E FUNGHI PORCINI with Mozzarella Fiordilatte di Agerola, Sausage, Porcini Mushrooms, Datterini Tomatoes, Potato Chips	19.5
BURRATA E POMODORINI with Mozzarella Fiordilatte di Agerola, Yellow Datterini Tomatoes, Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle, Burrata, Basil Grana Padano DOP Chips	19.5	ZUCCA E TARTUFO with Mozzarella Fiordilatte di Agerola, Baby Spinach, Pumpkin, Black Truffle in Olive Oil	21
VERDURE with Smoked Mozzarella di Bufala, Yellow and Red Datterini Tomatoes, Courgette, Friarielli in Olive Oil, Potato Chips, Bell Pepper Sauce	14.5	PROSCIUTTO DI PARMA DOP with Organic Tomato, Mozzarella Fiordilatte di Agerola, Prosciutto di Parma DOP, Rocket	18.5
CACIO E PEPE with Mozzarella Fiordilatte di Agerola, Pecorino with Black Pepper, Stracciatella Cream	17	SPECK ALTO ADIGE IGP with Mozzarella Fiordilatte di Agerola, Speck Alto Adige IGP, Datterini Tomatoes, Schiena d'Asino Cheese, Fried Artichokes, Basil Sauce	18
ALICI with Organic Tomato, Stracciatella, Yellow Datterini Tomatoes, Anchovy Fillets, Grana Padano DOP Chips	18	'NDUJA with Organic Tomato, 'Nduja Spicy Spreadable Sausage, Stracciatella, Basil Grana Padano DOP	17

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.

In the dialect of Napoli,
Obicà means

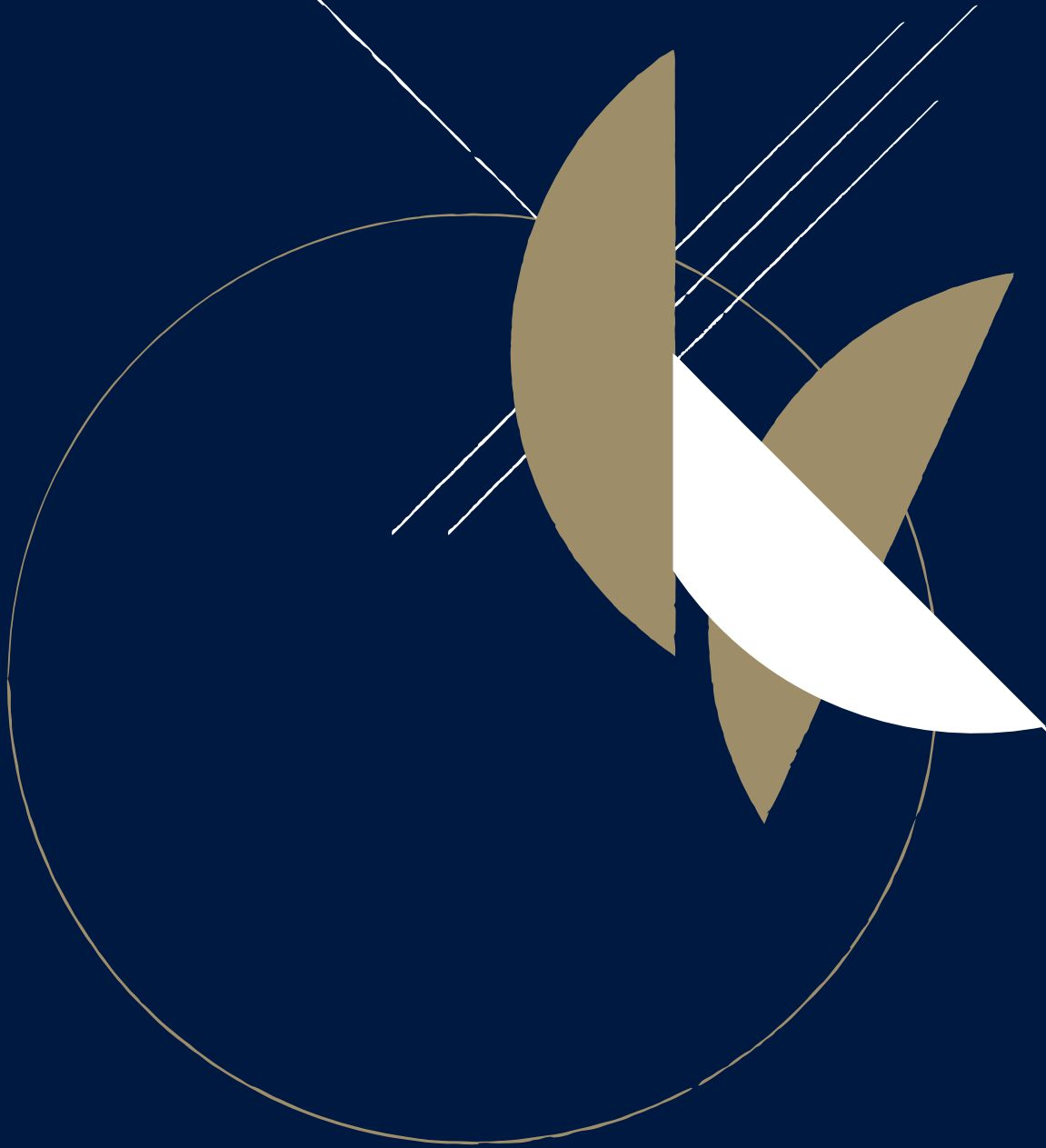
RIGHT BEFORE YOUR EYES.

like a freshly made Mozzarella,
still dripping from its brine
and ready to be eaten.

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OBICÀ

Mozzarella Bar, Pizza e Cucina



MENU