

MOZZARELLA BAR

From the fertile plains of Campania comes the unique **Mozzarella di Bufala Campana**, endowed with Protected Designation of Origin. **Stracciatella** is made with cow milk and comes from Puglia in Southern Italy.

MOZZARELLA DI BUFALA	6	SMALL MOZZARELLA DI BUFALA BITES	5,5	STRACCIATELLA FROM PUGLIA	6
SMOKED MOZZARELLA DI BUFALA	6	RICOTTA DI BUFALA	6	GRAN DEGUSTAZIONE**	30
				Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Stracciatella from Puglia and Ricotta di Bufala	

Add Black Truffle in Olive Oil 6

Choose a selection of small plates to start or as an accompaniment to your Mozzarella di Bufala.

SALUMI

PROSCIUTTO CRUDO DI PARMA DOP Air-Cured Aged Pork	6
PROSCIUTTO COTTO ALLA BRACE Charcoal Roasted Ham	6
BRESAOLA DELLA VALTELLINA IGP Cured Beef from Valtellina	8
COPPA DEI MONTI EREI Cured Pork Meat from Erean Mountains	5,5
SALAME SICILIANO CON PISTACCHIO Sicilian Cured Pork Salame with Pistachio	6,5
PETTO DI TACCHINO AL FORNO Baked Turkey Breast	6
SELECTION OF SALUMI Prosciutto Crudo di Parma DOP, Prosciutto Cotto alla Brace, Salame Siciliano con Pistachio	9,5

FOCACCE

OREGANO with Trapani Salt 🧂	4,5
DATTERINI TOMATOES with Fresh Basil	5,5

Focacce are also available with 100% Whole Wheat Flour

CALDI

RICOTTA AND SPINACH CROQUETTES* with Sun-dried Tomatoes Cream and Fried Basil	5
CASATIELLO CROQUETTES* with Taleggio Fondue, Pumpkin and Thyme	5
FRIED MOZZARELLA BITES*	5,5
TASTING OF FRIED SPECIALTIES* with Sage and Spicy Tomato Sauce	8,5

FREDDI

MOZZARELLA SCAPECE Mozzarella di Bufala with Fried Courgette and Pine Nuts	8
CAPRESE INVERNALE Mozzarella di Bufala, Pumpkin, Beetroot and Pumpkin Seeds	7
ANCHOVIES FROM SCIACCA with Sun-dried Tomatoes	6,5
TUNA FILLETS in Olive Oil	6

VERDURE

DATTERINI TOMATOES with Basil Pesto	4,5
GRILLED AND BAKED VEGETABLES	4,5
BAKED PUMPKIN AND APPLES with Quinoa, Toasted Almonds and Baby Spinach	5,5
GARDEN SALAD	4
CROSTINI Choose two	6,5
'Nduja Spicy Spreadable Sausage and Stracciatella	
Sausage, Spinach and Caciocavallo Ragusano	
Datterini Tomatoes and Fresh Basil	

IL TAGLIERINO 9

Mini Board with Salame Siciliano con Pistacchio, Prosciutto Crudo di Parma DOP, Sun-dried Tomatoes, Caciocavallo Ragusano, Crostini

IL GRAN TAGLIERE 20

Board with Prosciutto Crudo di Parma DOP, Salame Siciliano al Pistacchio, Prosciutto Cotto alla Brace, Caciocavallo Ragusano, Small Mozzarella Bites, Warm Crostini with 'Nduja Spicy Spreadable Sausage and Stracciatella, Sicilian Fritters with Chickpea Flour

Cover Charge 2

All prices are shown in Euro.

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* Frozen product



** For each Gran Degustazione purchase we donate 2 Euro to Fondazione Francesca Rava - NPH Italia Onlus.



The Presidia are Slow Food projects that endorse small quality sustainable productions, made with traditional processing methods.

We do not use any garlic or onions. 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.

INSALATE

Ask our staff for the vegan version of some Salads.

CAPRESE with Mozzarella di Bufala, Sliced Tomatoes, Fresh Basil	10,5	ITALIAN CHICKEN with Baby Lettuce, Avocado, Datterini Tomatoes Confit, Olives, Toasted Almonds, Mustard with Apple and Celery	14
GRILLED AND BAKED VEGETABLES with Baby Spinach, Datterini Tomatoes, Olives, Pumpkin Seeds, Croutons <i>Add Stracciatella</i>	11 6	TUNA FILLETS with Baby Lettuce, Olives, Sun-dried Tomatoes, Caperberries, Croutons	12,5
GORGONZOLA AND PEARS with Red Endive, Lamb's Lettuce, Walnuts, Green Beans, Grapes, Mustard with Honey	12		
<i>Add diced Mozzarella di Bufala 5,5</i> <i>Add Italian Chicken Breast 5,5</i>			

PIZZA

Any of our Pizza is also available with 100% Whole Wheat Flour.

BUFALA DOP with Organic Tomato, Stracciatella and Fresh Basil	9,5	NEBRODI BLACK PIG BACON AND BLACK BEE HONEY with Smoked Mozzarella di Bufala and Toasted Almonds	12
VEGETABLES with Smoked Mozzarella di Bufala	9	SALAME AND RICOTTA with Mozzarella di Bufala and Oregano	10
FORMAGGI Mozzarella di Bufala, Gorgonzola, Provola and Ricotta di Bufala	12,5	PROSCIUTTO DI PARMA with Mozzarella di Bufala, Organic Tomato and Rocket	11
BASIL PESTO AND STRACCIATELLA with Mozzarella di Bufala and Taggiasche Olives	14	SPECK AND PROVOLA with Smoked Mozzarella di Bufala and Organic Tomato	10
TUNA AND BELL PEPPERS with Mozzarella di Bufala, Organic Tomato, Anchovies and Capers	14	'NDUJA with Stracciatella, Organic Tomato and Fresh Basil	11
ANCHOVIES AND CACIOCAVALLO with Mozzarella di Bufala and Sliced Tomato	10	PROSCIUTTO COTTO with Mozzarella di Bufala, Provola, Olives and Oregano	13
PARMIGIANA with Aubergine, Mozzarella di Bufala, Organic Tomato, Grana Padano and Fresh Basil	9	CALZONE with Charcoal Roasted Ham, Mozzarella di Bufala and Organic Tomato	10

Our dough is prepared with stone-ground Petra del Molino Quaglia flour and is left to rise slowly for at least 48 hrs. This requires patience but we think the result is worth the wait.

PASTA E ZUPPE

Any of our Pasta is also available with Whole Wheat Casarecce.

CASARECCE with Pumpkin, Bacon, Stracciatella and Thyme	11	LASAGNA with Veal Ragù	12
SCHIAFFONI with Organic Tomato and Mozzarella	9,5	PUMPKIN AND CARROT SOUP with Caprino and Herbal Infused Oil	9
PAPPARDELLE with Sausage Ragù	12	COURGETTE SOUP with Black Pepper, Ricotta di Bufala and Croutons	8,5
CACIO E PEPE <i>Add Crusco Pepper from Senise IGP</i>	9,5 3	ORGANIC TOMATO SOUP with Mozzarella di Bufala and Croutons	8,5
CARBONARA	12	<i>Add Crispy Prosciutto Crudo to Soups</i>	3
TAGLIOLINI with Black Truffle	15		
<i>The IGP certified Pasta is made in Gragnano with the traditional 'Cirillo' drying method.</i> <i>Fresh Pasta is made locally.</i>			

SECONDI

ITALIAN CHICKEN BREAST 14
with Grilled Vegetables and Brussel Sprouts

VEAL AND SAUSAGE MEATBALLS 14
with Provola Fondue and Crusco Pepper from Senise IGP

AUBERGINE PARMIGIANA 9,5

Add Roasted Potatoes 3

DOLCI

Choose your portion: piccola or grande.

TIRAMISÙ 3 - 6	FRESH FRUIT SALAD 3,5 - 7
RICOTTA DI BUFALA CAKE 3,5 - 6,5 with Winter Fruit Compote and Black Bee Honey	IL CAFFÈ OBICÀ 5,5 with Grappa, Coffee Liqueur and Whipped Cream
PEAR FRANGIPANE TART 7 with Vanilla Ice Cream	ITALIAN GELATO 5,5
CAPRESE CAKE 3 - 6,5 with Italian Gelato	TASTING OF DESSERTS 7,5 Choice of three small portions

The Creams and Cakes are homemade and freshly prepared every day.