

MOZZARELLA

From the fertile plains of Campania comes the unique **Mozzarella di Bufala Campana**,
endowed with the Protected Designation of Origin.

BUFALA CLASSICA £6

Delicate

BUFALA AFFUMICATA £6

Naturally Smoked

RICOTTINA DI BUFALA £6

Creamy and Slightly Sweet

STRACCIATELLA DI BURRATA £7.5

Soft and Creamy

BURRATA £9

Deliciously creamy

BURRATA AL TARTUFO £12

with Black Truffle

BOCCONCINI DI BUFALA £7

Five Bite-Size Balls of Mozzarella di Bufala

500 GR BURRATA £28

with Baby Spinach, Dates and Walnuts

Add Black Summer Truffle £5

SMALL PLATES

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

SALUMI

PROSCIUTTO CRUDO DI PARMA DOP £5.5

Air-Cured 20-Month Aged Pork Leg

PROSCIUTTO COTTO ARROSTO £5

Roasted Ham

BRESAOLA DELLA VALTELLINA IGP £6

Aged Air-Dried Top Round Beef

SALAME FELINO IGP £5

Premium Cured Pork Salami

SELEZIONE DI SALUMI £14.5

3 Salumi of Your Choice

FREDDI

ZUCCHINE ALLA SCAPECE £7.5

Courgettes, Mozzarella di Bufala, Pine Nuts

BOCCONE DI MOZZARELLA £6

*Mozzarella Bite, Ciauscolo di Visso IGP
Spreadable Sausage, Green Cabbage*

BACCALÀ MANTECATO £8

*Whipped Salt Cod, Corn Chips,
Smoked Mozzarella*

ACCIUGHE DI CETARA £5

Cetara Anchovies, Sun-Dried Tomatoes

FILETTI DI TONNO £6

Tuna Fillets

PANE

FOCACCINA £5

*Oregano and Sea Salt Focaccina
Also Available with 100% Whole Wheat Flour*

CESTINO DI PANE £3.5

Basket of Assorted Breads

CALDI

SUPPLÌ AL TELEFONO £5

*Breadcrumbs, Rice, Mozzarella di Bufala,
Tomato, Pecorino Romano and Basil Croquettes*

CROCCHETTE DI PATATE E SPINACI £5

*Breadcrumbs, Potato, Spinach,
Anchovies and Smoked Mozzarella Croquettes*

MOZZARELLINE £5

Fried Mozzarella di Bufala Bites

DEGUSTAZIONE £8

*Tasting of Fried Specialties with a
Spicy Organic Tomato Sauce*

BRUSCHETTE - Choose Two £6

*Heirloom Tomatoes & Olives;
Anchovies-marinated Friggittelli
& Mozzarella di Bufala;
'Nduja di Spilinga & Stracciatella di Burrata*

ZEPPOLE £6

*Italian Doughnut with Tomato & Mozzarella di Bufala;
Ciauscolo di Visso IGP Spreadable Sausage, Marinated
Celery, Datterini Tomatoes Confit and Basil;
Ricotta di Bufala, Anchovies & Honey*

VERDURE

POMODORINI E PESTO £6

Datterini Tomatoes, Homemade Basil Pesto

✓ CARCIOFINI £6.5

Roasted Marinated Artichokes

✓ CAPONATA ALLA SICILIANA £6.5

Sicilian Aubergine Casserole

✓ VERDURE GRIGLIATE £6

Selection of Grilled and Baked Vegetables

✓ GARDEN SALAD £4

✓ Vegetarian dish

OBICÀ

Mozzarella Bar

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.

MOZZARELLA BAR EXPERIENCE

Choice of 2 Types of Mozzarella
(Burrata with Black Truffle - extra £4 each)

SELEZIONE DI SALUMI

Salame Felino IGP, Prosciutto Cotto Arrosto,
Prosciutto Crudo di Parma DOP

DATTERINI TOMATOES AND BASIL PESTO, CAPONATA, SUN-DRIED TOMATOES

FOCACCINA

£30

Suggested as Appetizer to Share (2 to 4 people)

OBICÀ TAGLIERINO

Board with Prosciutto Crudo di Parma DOP, Casatica di Bufala Cheese, Salame Felino IGP, Grilled Artichokes, Olives, 'Nduja di Spilinga & Stracciatella di Burrata Bruschetta, Heirloom Tomatoes & Olives Bruschetta

£11

PIZZA

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

BUFALA DOP E POMODORO £11

Organic Tomato, Mozzarella di Bufala, Basil
(Add Stracciatella di Burrata £3)

'NDUJA E BURRATA £14

Spicy Spreadable Sausage, Stracciatella
di Burrata, Organic Tomato, Basil

PROSCIUTTO COTTO E CARCIOFINI £15.5

Roasted Ham, Grilled Artichokes,
Casatica di Bufala, Mozzarella di Bufala,
Olives and Oregano

PROSCIUTTO CRUDO £14

Prosciutto Crudo di Parma, Mozzarella
di Bufala, Organic Tomato, Rocket

VERDURE GRIGLIATE £12.5

Smoked Mozzarella di Bufala, Grilled Courgettes,
Baked Bell Peppers, Aubergines,
Datterini Tomatoes and Fresh Parsley

FORMAGGI DI BUFALA £14

Mozzarella di Bufala, Blu di Bufala,
Casatica di Bufala

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.

"Here we have sourced the best products from the best producers in Italy for your enjoyment as **'Food to share'**".

Alessandro Borghese, Obicà Creative Chef.



"CUCINARE È
UN ATTO D'AMORE"

We don't use any garlic or onions.
If you have any food allergies please ask your waiter to advise you.
Several dishes contain gluten. Olive stones may be present.

INSALATE

Choose your Salad portion: *piccola* or *grande*
Ask our staff for the *vegan* version of some salad

THE OBICÀ CAPRESE £6 - £11

Sliced Mozzarella di Bufala, Sliced Heirloom Organic Tomatoes, Fresh Basil

STRACCIATELLA E TARALLI £6 - £11

Stracciatella di Burrata, Taralli, Lamb's Lettuce, Datterini Tomatoes, Toasted Almonds

VERDURE GRIGLIATE £6 - 11

Grilled and Baked Vegetables, Baby Spinach, Ricotta di Bufala

PROSCIUTTO E MELONE £7 - 14

Prosciutto Crudo di Parma DOP, Melon, Carasau Bread

BURRATA E FRAGOLE £8.5 - 16

Burrata, Strawberries, Rocket, Green Beans, Pine Nuts, Fresh Basil

TONNO SOTT'OLIO £6.5 - 12

Olive Oil Tuna Fillets, Lamb's Lettuce, Rocket, Olives, Sun-Dried Tomatoes, Crostini, Capers

POLLO RUSPANTE £8.5 - 16

Free-Range Chicken, Lamb's Lettuce, Avocado, Datterini Tomatoes Confit, Olives, Toasted Almonds, Buffalo Yogurt Sauce

Add diced Mozzarella di Bufala Campana DOP £4

PASTA

Any of our Pasta is also available with Whole Wheat Rigatoni 'Pasta Gentile'

SCHIAFFONI DI GRAGNANO £12

'Pasta Gentile' with Organic Tomato Sauce 'La Motticella', Mozzarella di Bufala, Basil Leaf and Parmigiano Reggiano

PAPPADELLE CON RAGÙ £13

Fresh Thick Pasta Ribbons with Sausage Ragù

TAGLIOLINI £17

Fresh Pasta with Tiger Prawns, Courgettes, Datterini Tomatoes, Fresh Thyme

SPAGHETTINI AL TARTUFO NERO £16.5

Fresh Pasta with Summer Black Truffle

RAVIOLI FRESCHI £11

Fresh Ravioli with Ricotta and Grilled Vegetables, Diced Datterini Tomatoes and Fresh Basil

LASAGNA £13

Homemade Beef Ragù, Mozzarella di Bufala, White Sauce, Parmigiano Reggiano

PASTA ALLA CANAPA £12

'Cannabis' Caserecce Pasta with Vegetables Ragù and Smoked Mozzarella di Bufala

DOLCI

Choose your portion: *piccola* or *grande*

TIRAMISÙ RICETTA TRADIZIONALE £3 - £5

Our Tiramisù Traditional Recipe

TORTA DI CAPRI £3.5 - £5

Flourless Chocolate and Almond Cake, Ice Cream

PANNA COTTA CON

FRUTTO DELLA PASSIONE £3.5 - £5

Panna Cotta with Passion Fruit

CREMA DI RICOTTA

IN CIALDA £3.5 - £5

Crunchy Cannolo with Ricotta Crème and Honey

DEGUSTAZIONE DI DOLCI £8

A choice of three mini Desserts

MACEDONIA £8

Fresh Diced Fruit

VAT is charged at the current rate.
A discretionary service charge of 12.5% will be added to your bill.