

Catering Platters

Preorder 24 hrs in advance by calling (212) 355-2217
Priced per person - Minimum 6 persons

Mozzarella and Burrata Tasting – 16

Cured Italian Meats Tasting Platter – 18

Bresaola, Arugula, Grana tasting Platter – 14

Assorted Panini Tasting Platter (assorted or choice) – 11

Ciabatta con Caprese - Sfilatino con Speck - Sfilatino Bresaola
e Parmigiano - Ciabatta con Pollo - Focaccia con Tonno
Focaccia con Prosciutto Cotto e Zucchine - Sfilatino con
Crudo e Mozzarella

Obica Verdure Assorted Vegetable Platter – 10

Obica Verdure Grigliate - Assorted Vegetable Platter – 7

Parmigiana Melanzane – 13

Caprese Classica – 14

Pollo Ruspante – 16

Seasonal Fruit Tasting Platter – 7

Trio di Dessert – 10

Soncino – 12

Prosciutto Cotto e Noci – 13

Caponata alla Siciliana – 9

Lasagna – 16

Trofie – With Homemade Basil Pesto - 15

Scialatielli di Gragnano – Pasta with Tomato Sauce, Basil and

Mozzarella di Bufala - 15

Tonno Salad – 16

Continental breakfast pastries (assorted or choice) – 3.5

Yogurt parfait (each) – 6

Fresh Squeezed Orange Juice – Half Gallon – 30

Coffee – 2.2 liters – 18



Hors d'oeuvres

\$18.00 per Person – Choice of 5

Bufala Classica Mozzarella with Basil Pesto

Burrata with Black Truffle

Chicken with Balsmic Reduction

Bufala Affumicata Mozzarella with Radicchio

Prosciutto di Parma and Cantaloupe Skewers

Wild-Caught Alaska Sockeye Salmon Chives, Goat cheese

Caponata alla Siciliana

Parmigiano chunks and honey

We deliver Monday to Friday
between the hours of 12pm-5pm
through the following online services:

Seamless.com

GrubHub.com

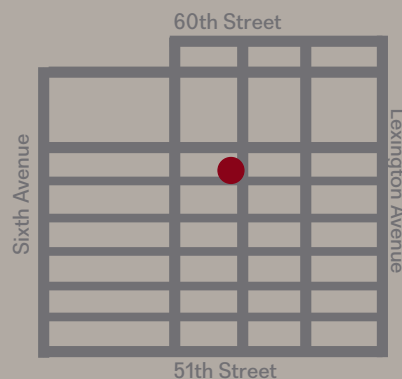
Eat24

UberEats





Or call us directly (212) 355-2217

Delivery Minimum \$ 15

Delivery Area:



For custom catering orders
please write: ny-catering@obicausa.com

obica.com |    

OBICÀ

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Mozzarella Bar, Pizza e Cucina

Take Out &
Delivery Menu

Obica Mozzarella Bar New York Madison

590 Madison Ave • New York City, NY 10022

phone (212) 355-2217

Insalate

Add Soup 4

Salmone - Wild Alaskan Smoked Salmon, Datterini Tomatoes, Arugula, Fennel, Orange, Pantelleria Capers 19

Pollo Ruspante - Free-Range Chicken with Baby Spinach, European Radish, Sundried Tomatoes, Pomegranate, Balsamic Vinaigrette 16

Prosciutto Cotto e Noci - Oven Roasted Ham, Seasonal Greens, Blueberries, Walnuts, Parmigiano Reggiano DOP 13

Tonno - Cured Tuna in Olive Oil, Baby Lettuce, Caperberries, Oven Baked Olives, Sundried Tomatoes 16

Soncino - Mâche, Arugula, Radicchio, Avocado, Toasted Almonds, Lemon Dressing 12

Burrata - Burrata, Red and Gold Beets, Spinach, String Beans, Pine Nuts 18

Add diced Mozzarella di Bufala Campana DOP 6

Zuppe

Zuppa di Zucca - Squash Soup with Fresh Herbs and Goat Cheese Small 6 Large 9

Zuppa del Giorno - Soup of the Day Small 6 Large 9

Antipasti

Antipasto Obicà - Cutting Board with Prosciutto Crudo di Parma, Salame Felino, Grilled Artichokes, Quadrello di Bufala, Crostini 12

Bruschette - Plum Tomatoes and Olives, N'duja Spicy Sausage Spread, Burrata and Anchovies, Mozzarella di Bufala Campana DOP, Roasted Peppers 9

Caprese Classica - Mozzarella di Bufala, Sliced Heirloom Organic Tomatoes, Basil Leaves 14

Parmigiana di Melanzane - Grilled Eggplant, Mozzarella di Bufala, Tomato Sauce 13

Burrata e Prosciutto - Burrata, Prosciutto Crudo di Parma, Basil Pesto 17

Bresaola - Cured Beef, Arugula, Cherry Tomatoes, Parmigiano Reggiano 14

Mozzarella Bar

Bufala Classica 10
delicate

Bufala Affumicata 10
naturally smoked

Burrata 12
deliciously creamy

Burrata al Tartufo 15
with black truffle

Accompany with :

Salumi

Prosciutto Crudo di Parma DOP 9

Prosciutto Cotto al Forno - Oven Roasted Ham 7

Salame Felino 8

Bresaola - Cured Beef 10

Speck Affumicato dell'Alto Adige DOP 10

Selezione di Salumi – Prosciutto Crudo, Salame Felino, Bresaola, Speck 15

Pesci

Acciughe e Pomodori Secchi - Anchovies from Sciacca and Sundried Tomatoes 7

Salmone dell'Alaska - Smoked Wild Alaskan Salmon 13

Verdure

Pomodorini e Pesto - Cherry Tomatoes and Basil Pesto 6

Carciofi Marinati - Marinated Artichokes 7

Caponata alla Siciliana – Sicilian Eggplant Casserole 9

Trio di Pesti – Basil, Black Olives, Sundried Tomatoes 8

Insalata Mista – Mixed Seasonal Greens 8

Pomodori – Organic Red Tomatoes 4

Verdure Grigliate – Grilled Organic Vegetables with Basil Pesto 7

La Degustazione di Mozzarella

Mini-Tasting of Mozzarella di Bufala:
Half Classica, Half Affumicata 10

Tasting of 2 Mozzarella di Bufala
Classica and Affumicata 19

Tasting of 3 Mozzarella di Bufala
Classica, Affumicata, and Burrata 29

Panini

All Panini come pressed unless otherwise indicated.
Add Soup or Insalata Mista 4

Caprese - Ciabatta or Focaccia with Mozzarella di Bufala, Tomato, Basil 9.50

Sfilatino Crudo e Mozzarella - Prosciutto Crudo, Mozzarella di Bufala, Arugula 10

Sfilatino con Speck - Speck Affumicato dell'Alto Adige, Fontina Cheese, Arugula 9

Sfilatino Bresaola e Parmigiano - Bresaola, Parmigiano, Arugula, Cherry Tomatoes 9

Ciabatta con Pollo - Organic Chicken, Mixed Greens, Tomatoes, Homemade Mayonnaise 10

Tonno - Ciabatta or Focaccia with Tuna in Olive Oil, Tomato, Baby Lettuce, Homemade Mayonnaise 10

Focaccia Cotto e Zucchine - Focaccia Bread with Oven Roasted Ham, Grilled Zucchini and Mozzarella di Bufala 10

Dolci

Torta di Capri - Flourless Chocolate and Almond Cake 9.50
Tiramisu Ricetta Tradizionale* - Our Traditional Italian Recipe 10

Crema di Ricotta - Ricotta Cream with Honey, Orange Peel, Pine Nuts 9

Panna Cotta - Panna Cotta, Strawberry Coulis, Shaved Dark Chocolate 9

Cantucci - Tuscan Almond Cookies 2 for 1.50

Macedonia di Frutta - Seasonal Fruit Salad 7

Bevande

Spremuta d'Arancia
Freshly squeezed Orange Juice 5

Spremuta di Limone
Freshly squeezed Lemon Juice 3

San Pellegrino Sparkling Fruit Drinks
Limonata, Aranciata, Chinotto (200 ml. bottle) 3.50

Coke, Diet Coke, Sprite 3

Acqua Minerale
Small Mineral Water (Still or Sparkling) 3
Large Mineral Water (Still or Sparkling) 5.50

* Consuming raw or undercooked eggs may increase your risk of foodborne illness. Peanuts, nuts and other food allergens are present at Obicà. Although we make every effort to keep these items separated, we cannot guarantee that our products will be free of the eight major allergens identified by the FDA.

Our fresh products come from organic and local farmers, according to market availability.

(Menu items and prices are subject to change)