

MOZZARELLA

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

BUFALA CLASSICA 10

Delicate

BUFALA AFFUMICATA 10

Naturally Smoked

RICOTTA DI BUFALA 8

Creamy and Slightly Sweet

BURRATA 11

Deliciously creamy

BURRATA AL TARTUFO 15

with Black Truffle

TRECCIA DI BUFALA 40

*Handmade Mozzarella di Bufala Braid
approx. 1.1 lbs. (serves 3-4)*

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 12

Air-Cured 20-Month Aged Prosciutto

PROSCIUTTO COTTO 11

Roasted Italian Ham

BRESAOLA DELLA VALTELLINA IGP 13

*Aged Air-Dried Cured Beef, Arugula,
Parmigiano Reggiano*

SALAME FELINO 12

Premium Cured Pork Salame

SPECK AFFUMICATO DELL'ALTO ADIGE IGP 11

Smoked Pork Leg

MORTADELLA AL PISTACCHIO IGP 9

Cured Pork Meat with Pistachios

SELEZIONE DI SALUMI 18

3 Salumi of Your Choice

CALDI

✓ SUPPLÌ AL TELEFONO 9

*Fried Croquettes with Rice, Tomato,
Mozzarella di Bufala, Pecorino Romano, Basil*

CROCCHETTE DI PATATE E CIME DI RAPA 8

*Fried Croquettes with Potato, Rapini,
Anchovies, Smoked Mozzarella*

✓ MOZZARELLINE 9

Fried Mozzarella di Bufala Bites

✓ DEGUSTAZIONE 15

*Tasting of Fried Specialties with
Spicy Organic Tomato Sauce*

BRUSCHETTE - Choose Two 10

*Heirloom Tomatoes & Olives;
Anchovy-marinated Shishito Peppers
& Mozzarella di Bufala;
'Nduja & Burrata*

VERDURE

POMODORINI E PESTO 9 ✓

Datterini Tomatoes, Homemade Basil Pesto

CARCIOFINI 9 ✓

Marinated Artichokes

CAPONATA ALLA SICILIANA 9 ✓

Sicilian Eggplant Casserole

VERDURE GRIGLIATE 9 ✓

Selection of Grilled Vegetables

ASPARAGI 9 ✓

Asparagus, Pecorino Romano

CAVOLINI 9

Brussel Sprouts, Speck, Pine Nuts

RAPINI 9

Broccoli Rabe, Anchovies, Chili Peppers

FREDDI

✓ ZUCCHINE ALLA SCAPECE 14

Zucchini, Mozzarella di Bufala, Pine Nuts

BACCALÀ MANTECATO 12

*Whipped Salt Cod, Corn Chips,
Smoked Mozzarella*

ACCIUGHE DI SCIACCA 8

Anchovies from Sciacca, Sun-Dried Tomatoes

PROSCIUTTO E MELONE 14

Prosciutto Crudo di Parma and Cantaloupe

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

MOZZARELLA CLASSICA or AFFUMICATA, BURRATA

SELEZIONE DI SALUMI

CAPONATA, DATTERINI TOMATOES, BASIL PESTO
FOCACCINA

39

Suggested as Appetizer to Share (3 to 4 people)

ANTIPASTO OBICÀ

Prosciutto di Parma DOP, Quadrello di Bufala, Felino, Artichokes, Olives,
Mozzarella and Peppers Bruschetta, Tomato Bruschetta

19

PIZZA

BUFALA DOP E POMODORO 17 ✓

*Organic Tomato, Mozzarella di Bufala, Basil
(Add Stracciatella di Burrata 2.50)*

'NDUJA E BURRATA 18

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

TARTUFO 24

*Black Truffle, Mozzarella and Ricotta
di Bufala, Roasted Ham*

PROSCIUTTO COTTO E CARCIOFINI 20

*Roasted Ham, Grilled Artichokes, Quadrello and
Mozzarella di Bufala, Olives, Fresh Oregano*

PROSCIUTTO CRUDO 19

*Prosciutto Crudo di Parma, Mozzarella
di Bufala, Organic Tomato, Arugula*

SALSICCIA 20

*Bell Peppers, Sausage,
Smoked Mozzarella di Bufala*

✓ **PORCINI 20**

*Porcini Mushrooms, Mozzarella
and Quadrello di Bufala*

✓ **VERDURE GRIGLIATE 19**

*Smoked Mozzarella di Bufala,
Grilled Zucchini, Baked Bell Peppers, Eggplant,
Datterini Tomatoes, Fresh Parsley*

FOCACCINA 5

Oregano and Sea Salt Focaccina

*Our Pizza is prepared with stone-ground white and whole wheat flours imported from Italy.
The dough is left to rise slowly for at least 48 hours, which gives it a unique blend of lightness and taste.
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"

INSALATE – ZUPPE

LA CAPRESE OBICÀ 17 v

Sliced Handmade Mozzarella di Bufala Braid,
Sliced Heirloom Organic Tomatoes, Basil

TONNO 17

Cured Sicilian Tuna, Hard-boiled Egg,
Salted Anchovies, String Beans, Taggia Olives,
Cherry Tomatoes, Mixed Greens

RICOTTA E VERDURE GRIGLIATE 14 v

Grilled Vegetables, Baby
Spinach, Ricotta di Bufala

Add Diced Mozzarella di Bufala, Cured Tuna Filet, or Chicken 6

VELLUTATA DI ZUCCA 10 v

Butternut Squash, Goat Cheese, Thyme

POLLO 18

Free-Range Chicken, Avocado, Datterini
Tomatoes Confit, Olives, Toasted
Almonds, Buffalo Yogurt Sauce

v BURRATA E FRAGOLE 19

Burrata, Strawberries, Arugula,
String Beans, Pine Nuts, Fresh Basil

v SONCINO 13

Mâche, Arugula, Radicchio,
Avocado, Almonds

v PASSATA DI POMODORO 10

Chilled Organic Tomato,
Red Bell Pepper and Basil Soup

PASTA

SCHIAFFONI DI GRAGNANO 17 v

'Pasta Gentile' Tube Pasta, Organic
Tomato, Mozzarella di Bufala, Basil Leaf

RAVIOLI FRESCHI 19 v

Fresh Egg Pasta, Ricotta di Bufala,
Black Kale, Sage Butter Sauce

TROFIE AL PESTO 17 v

Basil Pesto, Potatoes, String Beans

LASAGNA 19

Spinach Lasagna, Grassfed
Beef Ragu, Mozzarella di Bufala

PAPPARDELLE CON RAGÙ DI ANATRA 24

Fresh Egg Pasta, Duck Ragu, Orange Zest

TAGLIOLINI 24

Fresh Egg Pasta, Shrimp, Zucchini,
Datterini Tomatoes, Fresh Thyme

Gluten Free pasta substitutions available

SECONDI

PARMIGIANA 18 v

Grilled Eggplant, Mozzarella di Bufala,
Organic Tomato Sauce

TAGLIATA 29

Sliced Grassfed Angus Filet (8 oz.),
Baby Potatoes, Tomato

MILANESE 24

Breaded Chicken Breast,
Arugula, Cherry Tomatoes

BRANZINO 29

Sea Bass, Green Beans,
Black-Eyed Peas, Cherry Tomatoes

We don't use any garlic or onions.

Consuming raw or undercooked meats, seafood, shell fish, or eggs may increase your risk of foodborne illness. Peanuts, nuts and other food allergens are present at Obica. 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.