

Mozzarella Bar

From the fertile plains of Campania comes the unique Mozzarella di Bufala Campana, endowed with Protected Designation of Origin. We have selected the very best farms, which milk their own herds and ensure a superior product with the characteristic porcelain white shine, milky texture and distinctive taste. We import Mozzarella twice a week to guarantee the freshest product possible.

Mozzarella di Bufala Classica DOP ♦ ❄️ - Delicate 10

Mozzarella di Bufala Affumicata DOP ♦ ❄️ - Naturally Smoked 10

Burrata ♦ ❄️ - Creamy 12

Burrata al Tartufo Nero ♦ ❄️ - with Black Truffle 16

Handmade Mozzarella di Bufala Braid Caprese

Caprese Classica ♦ ❄️ - Heirloom Tomatoes, Basil 19

Caprese dell'Orto ♦ - Eggplant, Mint 20

Caprese di Mare - Sardinian Bottarga, Anchovies 21

Mozzarella Experience ❄️ 26

Bufala Classica and Basil Pesto; Bufala Affumicata and Marinated Artichoke; Stracciatella and Anchovies; Ricotta, Pine Nuts and Cranberries

Degustazione di Burrata 22

Smoked Salmon, Sea Urchin, Bottarga

**raw sea urchin*

Antipasto Obicà 19

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

Small Plates

Prosciutto San Daniele DOP,
Hazelnuts 13

Prosciutto di Parma DOP, Olives 12

Salame Felino, Butter 11

Speck Affumicato Alto Adige DOP 12
Smoked Cured Pork, Dates

Carpaccio di Bresaola 12
Cured Beef, Arugula, Parmigiano
Reggiano

Cavolini e Speck 9
Brussel Sprouts, Speck, Pine Nuts

Asparagi ♦ 9
Asparagus, Pecorino Romano

Rapini 9
Broccoli Rabe, Anchovies, Chili Peppers

Tartare di Manzo 18 **raw beef*
Angus Beef Tartare, Black Truffle, Quail Egg

Tartare di Salmone 15 **raw salmon*
Salmon, Avocado, Poppy Seeds

Caponata alla Siciliana ♦ 10
Sicilian Eggplant Casserole

Parmigiana ♦ ❄️ 14
Eggplant, Mozzarella di Bufala, Tomato

Patate al Tartufo ♦ 12
Potatoes, Black Truffle, Parmigiano Fondue

Mozzarella in Carrozza ♦ 11
Deep Fried Mozzarella di Bufala Toast,
Tomato Dip

Pomodori e Pesto ♦ 8
Datterini Tomatoes, Basil Pesto

Focaccina ♦ - Fresh Oregano Flatbread 5

Pizze

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

Bufala DOP ✖️ ❖ - Tomato, Mozzarella di Bufala, Basil 17

Prosciutto - Prosciutto di Parma, Mozzarella di Bufala, Tomato, Arugula 20

N'Duja e Burrata ✖️ - N'Duja, Burrata, Tomato, Basil 20

Salsiccia e Peperoni - Bell Peppers, Sausage, Smoked Mozzarella di Bufala 19

Porcini ❖ - Porcini Mushrooms, Mozzarella and Quadrello di Bufala 21

Tartufo - Black Truffle, Mozzarella and Ricotta di Bufala, Ham 26

Uovo ❖ - Egg, Parmigiano Reggiano, Asparagus, Mozzarella di Bufala 18

**undercooked egg*

Calzone ❖ - Mozzarella di Bufala, Porcini, Bell Peppers, Arugula, Black Truffle 24

Vegan Option 20

Insalate

Soncino e Avocado ❖ - Mâche, Arugula, Radicchio, Avocado, Almonds 14

Burrata ✖️ ❖ - Burrata, Red and Gold Beets, Spinach, String Beans, Pine Nuts 19

Riso Nero e Polipo ✖️ - Black Rice, Octopus, Green Beans, Peas, Avocado, Yellow Peppers, Taggia Olives, Lime 23

Pollo Ruspante - Free-Range Chicken, Spinach, Radish, Sundried Tomatoes, Pomegranate 18

Cavolo Rosso ❖ - Red Cabbage, Green Apple, Cashews, Squash, Celery 16

Add diced Mozzarella di Bufala Campana DOP 6

La Prima Volta

First Timer Tasting Menu

Caprese Classica - Mozzarella di Bufala Braid, Heirloom Tomatoes, Basil

Caponata alla Siciliana - Sicilian Eggplant Casserole

Pizza Bufala DOP - Tomato, Mozzarella di Bufala, Basil

Lasagna Verde - Spinach Lasagna, Grassfed Beef Ragù, Mozzarella di Bufala
(Vegetarian Option Available)

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Torta di Capri - Flourless Chocolate Almond Cake, Fior di Latte Ice Cream

40 per person

The tasting menu is for the table - Minimum 2 people - No substitutions

Primi

All fresh pasta is handmade in our kitchen.

Zuppa di Zucca ♦ ✖ - Butternut Squash, Goat Cheese 9

Schiaffoni di Gragnano ♦ ✖ - Tube Pasta, Tomato, Mozzarella di Bufala, Basil 17

Nastrini al Pesto ♦ - Whole Wheat Pasta, Basil Pesto, Potatoes, String Beans 18

Lasagna Verde ✖ - Spinach Lasagna, Grassfed Beef Ragu, Mozzarella di Bufala 20

Risotto al Tartufo Nero ♦ - Porcini Mushrooms, Black Truffle 26

Ravioli Freschi ♦ - Ricotta di Bufala, Black Kale, Sage Butter Sauce 21

Taglierini Neri ✖ - Squid Ink Pasta, Sardinian Bottarga, Crab, Sea Urchin 26

*raw sea urchin

Pappardelle all'Anatra ✖ - Rosemary Pasta, Duck Ragu, Orange Zest 23

Gluten Free pasta substitutions available

Secondi

Tagliata ✖ - Sliced Grassfed Angus Ribeye (8 oz.), Baby Potatoes, Tomato 35

Branzino ✖ - Sea Bass, Green Beans, Black-Eyed Peas, Cherry Tomatoes 30

Petto di Pollo - Free-Range Chicken Breast, Black Truffle and Parmigiano Reggiano Stuffing, Wilted Black Kale 25

Brasato - Slow Cooked Grassfed Beef, Nebbiolo Sauce, Whole-Milled Corn Polenta 30

Agnello - Lamb Chops in Hazelnut Crust, Spinach Strudel, Yogurt Blueberry Sauce 36

Dentice - Red Snapper, Passito Wine Reduction, Taggia Olives, Fava Beans, White Turnip Purée 34

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

✖ Signature Dish ♦ Vegetarian

Consuming raw or undercooked meats, seafood, shellfish, 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.