



MOZZARELLA BAR

RISTORANTE

Menu One

Caprese Classica

Tomato, Mozzarella di Bufala Campana DOP and Fresh Basil

or

Tonno Marinato

Marinated Yellowfin Tuna with Lemon and Thyme

or

Antipasto Obikà

Spianata Calabrese Salami, Prosciutto Crudo di Parma DOP, Grilled Artichokes,
Casatica di Bufala and Crostini

All served with homemade Focaccia with Rosemary and Extra Virgin Olive Oil

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Parmigiana di Melanzane

Grilled Aubergines, Mozzarella di Bufala Campana DOP and Organic Tomato Sauce

or

Scialatielli di Gragnano con Tonno

Scialatielli Pasta with Fresh Yellowfin Tuna, Capers, 'La Motticella' Organic Tomatoes
and Black Olives

or

Pappardelle con Ragù di Salsiccia

Fresh Pappardelle Pasta with Sausage and Tomato Ragù

or

Pizza Prosciutto Crudo

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

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Torta di Ricotta di Bufala e Pere

Buffalo Ricotta and Pear Cheesecake with Black Cherry Compote

or

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

or

Torta di Capri

Chocolate and Almond Cake served with Fior di Latte Ice Cream

£25 per person

Some of our dishes may contain nuts, please ask your waiter for advice

One menu is required to be selected in advance for the whole party

We are happy to cater for any guests with specific dietary requirements

A discretionary service charge of 12.5% will be added to all food and beverage items



MOZZARELLA BAR

RISTORANTE

Menu Two

Caprese Classica

Tomato, Mozzarella di Bufala Campana DOP and Fresh Basil

or

Tonno Marinato

Marinated Yellowfin Tuna with Lemon and Thyme

or

Antipasto Obikà

Spianata Calabrese Salami, Prosciutto Crudo di Parma DOP, Grilled Artichokes,
Casatica di Bufala and Crostini

All served with homemade Focaccia with Rosemary and Extra Virgin Olive Oil

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### Pizza Verdure Grigliate

Grilled Aubergines, Courgettes, Roasted Datterini Tomatoes, Smoked Mozzarella di  
Bufala Campana DOP, Chopped Parsley

*or*

### Petto di Pollo alla Griglia

Grilled Free Range Chicken with Caponata alla Sicilana and Seasonal Leaves

*or*

### Filetto di Spigola con Orzo e Finocchio

Seared Sea Bass Fillet with Pearl Barley and Fennel

*or*

### Pappardelle con Ragù di Salsiccia

Fresh Pappardelle Pasta with Sausage and Tomato Ragù

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Torta di Ricotta di Bufala e Pere

Buffalo Ricotta and Pear Cheesecake with Black Cherry Compote

or

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

or

Torta di Capri

Chocolate and Almond Cake served with Fior di Latte Ice Cream

£28 per person

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MOZZARELLA BAR

RISTORANTE

Menu Three

Caprese Classica

Tomato, Mozzarella di Bufala Campana DOP and Fresh Basil

or

Tonno Marinato

Marinated Yellowfin Tuna with Lemon and Thyme

or

La Degustazione Obikà

Tasting Platter of Bufala Classica, Burrata with selezione di Salumi, Caponata alla Siciliana, Pesto di Basilico, Datterini Tomatoes

All served with homemade Focaccia with Rosemary and Extra Virgin Olive Oil

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#### Tagliata di Manzo

Grilled 6oz Rib Eye Steak with Baby Potatoes and Roasted Datterini Tomatoes

*or*

#### Filetto di Tonno

Seared Yellowfin Tuna Fillet with Pistachio, Rocket and Datterini Tomatoes

*or*

#### Risotto al Tartufo Nero e Stracciatella

Risotto with Black Truffle and Stracciatella di Burrata

*or*

#### Pizza Prosciutto Cotto e Carciofi

Charcoal Roasted Ham, Artichokes, Organic Tomato, Black Olives, Mozzarella di Bufala Campana DOP, Oregano

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Torta di Ricotta di Bufala e Pere

Buffalo Ricotta and Pear Cheesecake with Black Cherry Compote

or

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

or

Torta di Capri

Chocolate and Almond Cake served with Fior di Latte Ice Cream

£33 per person

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