

# OBIA

Ristorante | Vinoteca | Bar

## **STARTERS**

### **Minestrone soup £5.50**

With organic spelt, basil pesto & focaccia croutons (V)(N)

### **Beef Carpaccio £8.50**

Pickled wild mushrooms, aged Parmesan, rocket & lemon oil

### **Bruschetta £6**

Toasted Cafone bread, plum tomatoes, garlic, olive oil & herbs (V)

### **Parma ham £8.50**

Figs, lamb's lettuce, basil, honey and aged balsamic

### **Steamed Mussels £7 / £13.50**

Chilli, garlic, parsley, cherry tomatoes and white wine

### **Tagliere Misto £8.50**

Selection of cured meats, giardiniera, smoked Scamorza cheese & sundried tomatoes

### **Fritto Misto £10.50**

King prawns, calamari & whitebait with roasted garlic mayonnaise & lemon

### **Buffalo mozzarella £7.50**

Marinated grilled vegetables, rocket & basil pesto (V)(N)

### **Sharing platter (min 2, £ 9.50 pp)**

Deep fried calamari, buffalo mozzarella, tomato & basil bruschetta,  
Parma ham & smoked Scamorza cheese (min 2, £ 9.50 pp)

*Please ask for our daily changing specials and inform your server of any known allergies or intolerances (V)  
denotes suitable for vegetarians (N) contains nuts*

A discretionary 12.5 % service charge will be added to your bill

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## **RISOTTO & FILLED PASTA**

### **Risotto with prawns £12.50 / £15**

Sauté courgettes, shellfish sauce, chives & lemon

### **Risotto ai funghi £11.50 / £14.50**

Mixed wild mushrooms, porcini, aged Parmesan, white truffle oil & soft herbs

### **Ravioli ai Porcini £11.50 / £14.50**

Brown butter, sage, toasted pine nuts and aged parmesan (V)(N)

### **Ravioli con spinaci & ricotta £11.50 / £14.50**

Tomato, basil and mascarpone sauce (V)

## **PASTA**

### **Fresh eggs fettuccine £11 / £14**

With Bolognese sauce and aged parmesan

### **Spghettini with seafood £ 14/17**

Mixed seafood and shellfish with chilli, garlic, cherry tomatoes & shellfish sauce

### **Fresh Egg fettuccine £11.50 / £14.50**

Smoked salmon, white wine, cream, & dill

### **Spghettini alla Carbonara £11 / £14**

Pancetta, free range egg, Pecorino Romano & black pepper

### **Penne all'Amatriciana £10.50 / £13.50**

Crispy pancetta, red onion, tomato & Pecorino Romano

### **Lasagne alla Bolognese £15**

Baked layered egg pasta with Bolognese, béchamel sauce and aged Parmesan

### **Potato gnocchi £ 11 / £14**

With tomato sauce, buffalo mozzarella, fresh basil & aged Parmesan

**Gluten free pasta, vegetarian and vegan options are available on request**

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# OBLA

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## **CARNE**

### **Twice cooked pork belly**

Spiced red cabbage, apple sauce & sage

**£16**

### **Aberdeen Angus Beef Rib Eye**

10 oz (280 g) chargrilled , with rocket and balsamic

**£18.50**

### **Breast of Corn fed chicken**

Mash potatoes, wild mushroom sauce & fresh tarragon

**£16.50**

### **Veal Scaloppina Milanese**

Rocket & parmesan salad

**£17.50**

## **PESCE**

### **Sea bass fillet**

Spinach, mussels & lemon butter sauce

**£17.50**

### **Fillet of salmon**

Buttered savoy cabbage, new potatoes, crayfish, dill & saffron sauce

**£17**

### **Mixed Seafood Grill**

King prawns, cod, squid, mullet, sea bream, parsley and garlic butter and mixed leaves

**£20.50**

## **SIDE ORDERS @ £ 3.50**

Zucchini fritti /steamed spinach /thick cut chips/polenta chips & rosemary salt

Minted new potatoes /broccolini with chilli & garlic/ spiced red cabbage

mixed leaf salad /rocket & parmesan salad

## **SAUCES £ 1.50 each**

Green peppercorn /wild mushroom /hot chilli sauce / garlic & parsley butter

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## VEGETARIAN MENU

### STARTERS

#### **Minestrone soup £ 5.50 (V)**

With organic spelt, basil pesto & focaccia croutons

#### **Roast beetroot £ 7**

Gorgonzola cheese , walnuts & baby leaf salad with balsamic dressing

#### **Tomato and basil arancini £ 6.50**

Arrabbiata sauce, parsley and aged Parmesan

#### **Caesar salad £ 7.50**

Romaine lettuce, croutons, parmesan and garlic dressing & aged Parmesan

#### **Bruschetta £ 6**

Toasted Cafone bread, plum tomatoes, garlic, olive oil & herbs (V)

#### **Buffalo mozzarella £ 7.50**

Marinated grilled vegetables, rocket & basil pesto (V)(N)

### MAINS

#### **Spaghettoni or penne Arrabbiata £ 9.50/ £ 12.50**

With tomato sauce, fresh chilli, garlic, fresh basil & aged Parmesan

#### **Risotto ai funghi £ 11.50/ £ 14.50**

Mixed wild mushrooms, porcini, aged Parmesan, white truffle oil & soft herbs

#### **Ravioli ai porcini £ 11.50/£14.50**

Brown butter, sage, toasted pine nuts and aged parmesan (V)(N)

#### **Ravioli spinaci & ricotta £ 11.50/£14.50**

Tomato, basil and mascarpone sauce (V)

#### **Fresh Egg fettuccine £ 11.50/£ 14.50**

Wild mushrooms, white wine, cream and white truffle oil

#### **Spaghettoni alla Carbonara di zucchine £ 11/£ 14**

Courgettes, free range egg, Pecorino Romano & black pepper

#### **Potato gnocchi £ 11/ £ 14**

With tomato sauce, buffalo mozzarella, fresh basil & aged Parmesan

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## DESSERTS MENU

### **Tiramisu £5.50**

Sponge fingers soaked in espresso and amaretto with mascarpone mousse and shaved dark chocolate

### **Triple chocolate brownie £6.50**

With vanilla bean ice-cream

### **White chocolate cheesecake £6**

With raspberries and strawberry sauce

### **Praline Semifreddo £6**

Toasted pistachio & caramel sauce (N)

### **Affogato al caffè' £6**

Vanilla ice cream, Bailey's & a double espresso

### **Tagliere of Italian cheeses £8.50**

Oatmeal biscuits, preserved apricots & walnuts

### **Sorbetti & gelati £5**

Please ask your host for flavours

## DESSERT WINES & DIGESTIVES

Served in 75 ml glass

**Passito di Pantelleria DOC 2015, 15% Carlo Pellegrino; Grape - Moscato  
£7.50**

**Dindarello 2015 (Halves) 11% Veneto Maculan  
£10.50**

**Recioto della Valpolicella Classico DOCG 2015, 13% Santa Sofia; Grape – Corvinone  
£7.50**

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