

OBICÀ

Mozzarella Bar, Pizza e Cucina



Obicà Charlotte St

Private Events

About Obicà

Obicà Mozzarella Bar is a casual and contemporary Italian restaurant. With its friendly welcoming atmosphere, its warm and bright design, Obicà proposes a genuine Italian dining experience centered on the freshest Mozzarella di Bufala Campana DOP from Italy, fresh homemade pasta and other authentic products from Italy's rich regional heritage.

Started in Italy in 2004, today Obicà has restaurants in international gateway cities such as Rome, Milan, Florence, London, New York, Tokyo and Los Angeles, where it continues to delight fans of fine Italian food wherever it opens.



Obicà cuisine: freshness, simplicity, authenticity:

Obicà brings classic and regional Italian cuisine to the new levels of taste of contemporary gourmets. The focus is on the ingredients: fresh, organic local produce paired with a curated selection of imported Italian artisanal specialties. Our light cooking methods respect the quality of these ingredients, combining them in dishes which delight the eyes as well as the taste buds.

Obicà offers a sommelier-curated selection of more than 100 wine labels from the most interesting Italian producers; at the bar our cocktail program reflects the same values as our kitchen: the quality of ingredients first and foremost. The best spirits are mixed with fresh herbs, fruit and vegetables; syrups, infusions and juices are homemade daily.

Obicà hospitality: welcoming atmosphere, competent service

We strive to make our restaurant a place where people feel welcomed, comfortable and enjoy their stay. The private dining rooms are warm, inviting and can easily accommodate the seating necessity. The highly trained staff loves to share their passion about the food they serve, and their goal is to make every lunch or dinner an unforgettable experience, be it one guest sitting at the Mozzarella Bar or a private party.

Our Location

Located in the south end of the vibrant Charlotte Street, in Fitzrovia, and few minutes away from the trendy West End, Obicà's warm, bright and contemporary design provides an ideal and flexible setting for private events in the bar, lounge, semi-private dining room, or the entire restaurant.



The restaurant extends in two floors. The ground floor features a Cocktail Bar at the entrance serving our range of cocktails made with house infused spirits, a dining area, and an intimate private dining room. The main restaurant area downstairs offers a more formal dining experience, and, for the most adventurous, the Mozzarella Bar where our guests can enjoy the view of the front kitchen staff at work.

Along the bar, diners can enjoy the full menu as well as small bites, cocktails and an extensive selection of 70 different Italian wines from all Italian regions.



Events-within-the-event are available such as wine appreciation and tastings, cooking lessons, cocktail creation demonstrations, etc.

The Rooms

The little Deli

Accommodates up to:
18 seated
30 standing reception

Available from 5pm
On Wednesdays, Thursdays, and Fridays there would be a minimum spends required, please contact the venue directly for more details.



Main Private Room

Accommodates up to:
44 seated
60 standing reception



Buy-Out

Accommodates up to (lunch):
70 seated
100 standing reception

Accommodates up to (dinner):
88 seated
130 standing reception



Please inquire about buy-outs, holidays and special days minimums and pricing.

EASY LUNCH - £19 pp
Available Monday – Friday

STARTER

Bruschette

Heirloom Tomatoes & Olives; 'Nduja Spicy Sausage
Spread; Burrata & Anchovies; Mozzarella di Bufala & Roasted Peppers

MAIN COURSE

Please Pre-select 2

Schiaffoni di Gragnano

Paccheri Pasta with Tomato Sauce, Basil, and Mozzarella di
Bufala

Trofie al Pesto

Trofie Pasta with Homemade Genovese Basil Pesto, Potatoes , String Beans

Pizza Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, and Basil
(up to 15ppl)

Soncino Salad

Mâche, Wild Arugula, Radicchio, Avocado, Almonds, Lemon Dressing

DESSERT

Please Pre-select 1

Mini Panna Cotta

Mini Italian Classic Panna Cotta

Mini Tiramisù Ricetta Tradizionale

Mini Tiramisù Traditional Recipe

Gelato

ITALIAN LUNCH - £28 pp Available All Week

OBICÀ WELCOME SHARING PLATE

MOZZARELLA

Mozzarella di Bufala Classica, Mozzarella di Bufala Affumicata, Burrata

SALUMI

Prosciutto Crudo di Parma DOP, Prosciutto Cotto alla Brace
Salame Felino

VERDURE

Verdure Grigliate

Grilled Vegetables

MAIN COURSE

Please Pre-select 3

Schiaffoni di Gragnano

Paccheri Pasta with Tomato Sauce, Basil, and Mozzarella di Bufala

Trofie al Pesto

Trofie Pasta with Homemade Genovese Basil Pesto, Potatoes, String Beans

Pizza Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, and Basil (up to 15 ppl)

Salmone Scottato

Seared Salmon, Clarified Butter and Sautéed Broccoli

Petto di Pollo

Organic Free-Range Chicken Breast Stuffed with Parmigiano Reggiano, Black Truffle, Chives, on Wilted Black Kale

DESSERT

Please Pre-select 2

Torta di Capri

Flourless Chocolate and Almond Cake
Fior di Latte Gelato

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

Panna Cotta

Italian Classic Panna Cotta

CLASSIC DINNER - £30 pp Available All Week

OBICÀ WELCOME SHARING PLATE

MOZZARELLA

Mozzarella di Bufala Classica, Mozzarella di Bufala Affumicata, Burrata

SALUMI

Prosciutto Crudo di Parma DOP, Prosciutto Cotto alla Brace, Salame Felino,

VERDURE

Verdure Grigliate

Grilled Vegetables

Focaccina

Fresh Oregano and Trapani Sea Salt Focaccina

MAIN COURSE

Please Pre-select 3

Lasagna

Homemade Spinach Lasagna with Beef Ragù, Mozzarella di Bufala, Bechamel, Parmigiano Reggiano

Petto di Pollo

Organic Free-Range Chicken Breast Stuffed with Parmigiano Reggiano, Black Truffle, Chives, on Wilted Black Kale

Ravioli Freschi

Ricotta di Bufala and Kale Homemade Ravioli in Sage Butter Sauce, Parmigiano Reggiano

Pizza Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, and Basil (up to 15 ppl)

Salmone Scottato

Seared Salmon, Clarified Butter and Sautéed Broccoli

DESSERT

Please Pre-select 2

Torta di Capri

Flourless Chocolate and Almond Cake with Fior di Latte Gelato

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

Torta di Ricotta di Bufala

Ricotta di Bufala Cheesecake

ICONIC DINNER - £40 pp Available All Week

With a Complimentary Glass of Prosecco

OBICÀ WELCOME SHARING PLATE

MOZZARELLA

Mozzarella di Bufala Classica, Mozzarella di Bufala Affumicata, Burrata

SALUMI

Prosciutto Crudo di Parma DOP, Prosciutto Cotto alla Brace, Salame Felino,

VERDURE

Pomodorini Datterini e Pesto
Datterini Tomatoes, Basil Pesto

Verdure Grigliate
Grilled Vegetables

Focaccina

Fresh Oregano and Trapani Sea Salt Focaccina

MAIN COURSE

Please Pre-select 3

Lasagna

Homemade Spinach Lasagna with Beef Ragu, Mozzarella di Bufala, Bechamel, ParmigianoReggiano

Tagliolini

Homemade Thin Pasta with Black Tiger Shrimp, Asparagus, Fresh Thyme

Tagliata di Manzo

8 oz. Angus Ribeye, Roasted Baby Potatoes, Grilled Tomato

Branzino

Sea Bass with Solfino White Beans, Seasonal Vegetables, Roasted Datterini Tomatoes

Pizza Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, and Basil

DESSERT

Please Pre-select 2

Torta di Capri

Flourless Chocolate and Almond Cake with Fior di Latte Gelato

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

Torta di Ricotta di Bufala

Ricotta di Bufala Cheesecake

Semifreddo al Croccante

Salted Caramel Brittle, Zabajone Gelato

Panna Cotta

Italian Classic Panna Cotta

OBICÀ MOZZARELLA & PIZZA PARTY MENU - £26 pp Available All Week for Parties up to 30 people

OBICÀ SHARING PLATE

MOZZARELLA

Mozzarella di Bufala Classica DOP
Mozzarella di Bufala Affumicata DOP
Burrata

SALUMI

Prosciutto Crudo di Parma DOP
Prosciutto Cotto alla Brace
Salame Felino

VERDURE

Verdure Grigliate

*

PIZZA SHARING

Our Pizza is prepared with stone-ground flour. The dough is left to rise slowly for 48 hours
Our brick oven Pizza is made à la minute and will come out four at a time

Please Pre-select 3

Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, Basil

Prosciutto Crudo

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

N'Duja e Burrata

Spicy Sausage Spread, Burrata, Organic Tomato, Basil

Salsiccia e Peperoni

Bell Peppers, Sausage, Smoked Mozzarella di Bufala

Stracchino

- Mozzarella di Bufala, Stracchino, Zucchini, Pine Nuts, Thyme

DESSERT

Torta di Capri

Flourless Chocolate and Almond Cake, Fior di Latte Gelato

Tiramisu

Tiramisu Traditional Recipe

COCKTAIL RECEPTION MENU (Full Cocktail Reception Minimum £23)

Customize your own menu by selecting among the sections

HORS D'OEUVRES

Selection of 5 - £9

Selection of 10 - £16

Red Radicchio and Smoked Mozzarella

Polenta With Porcini Mushrooms

Prosciutto di Parma and Cantaloupe Skewers

Burrata with 25 Year-Aged Balsamic Vinegar

Wild-Caught Alaska Sockeye Salmon
Chives, Goat cheese

Tempura of Market Vegetables

Tuna Tartare with Olives, Cherry Tomato,
Capers Lime, Chives

Branzino Tartare with Mango, Fresh Mint,
European Radish

Belgian Endive with Goat Cheese, Sundried Tomatoes,
Chives, Crumbled Walnuts

Caponata alla Siciliana

Chilled Organic Summer Vegetable Soup

Sautéed Wild Shrimp and Ginger Melon Cocktail

PIZZA - £8

Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, Basil

N'Duja e Burrata

Spicy Sausage Spread, Burrata,
Organic Tomato, Basil

Salsiccia e Peperoni

Bell Peppers, Sausage, Smoked Mozzarella

MOZZARELLA STATION - £8

Mozzarella di Bufala Campana DOP
Mozzarella di Bufala Affumicata DOP
Burrata
Ricottina di Bufala

SALUMI STATION - £8

Prosciutto Crudo di Parma DOP
Prosciutto Cotto alla Brace
Speck dell'Alto Adige IGP
Salame Felino
Focaccina

DESSERT - £6

Mini Torta di Capri

Mini Flourless Chocolate and Almond Cake, Fior di Latte Gelato

Mini Tiramisu

Mini Tiramisu Traditional Recipe

Mini Panna Cotta

Mini Italian Classic Panna Cotta

WINE PACKAGES

LOVER (Max 3 Choices)

£80 – 3 bottles
£135 – 5 bottles
£260 – 10 bottles

Pino & Toi IGT - Maculan
Vermentino Toscana IGT - Belguardo
Bellone Lazio IGT – Casale Del Giglio
Insolia Terre Siciliane IGT - Cusumano
Rosé Belguardo DOC - Mazzei
Burson Ravenna Uva Longanesi IGP - Randi
Aglanico del Vulture DOC – D’Angelo
Nero D’Avola Sicilia IGT - Cusumano
Fiori Monica Sardegna DOC - Pala

CONNOISSEUR (Max 3 Choices)

£140 – 3 bottles
£225 – 5 bottles
£440 – 10 bottles

Brut Trento DOC - Ferrari
Kerner Dolomiti IGT - Zanotelli
La Rocca Soave Classico DOC - Pieropan
Lamelle Toscana IGT – Il Borro Ferragamo
Greco di Tufo DOCG – Terredora
Scalabrone Bolgheri Rosato DOC – Tenuta Guado al Tasso
Pinot Nero Riserva DOC – San Michael Eppan
Barbera D’Alba Superiore DOCG - Sottimano
Vino Nobile di Montepulciano DOCG - Poliziano
Bronzone Morellino di Scansano DOCG - Belguardo
Cerasuolo di Vittoria Classico DOCG – Valle dell’Acate

SOMMELIER (Max 3 Choices)

£280 – 3 bottles
£450 – 5 bottles
£880 – 10 bottles

Perlè Trento DOC 2008 - Ferrari
Nova Domus Alto Adige Terlan DOC – Cantina di Terlan
Cervaro della Sala Umbria IGT – Castello della Sala
Barolo Marcanasco DOCG – Renato Ratti
Barbaresco Pora DOCG – Produttori del Barbaresco
Brunello di Montalcino DOCG - Casanova di Neri
Il Borro Toscana IGT - Ferragamo
Grattamacco Bolgheri DOC Superiore – Colle Massari
Sagrantino di Montefalco DOCG - Perticaglia

WINE & BEER PACKAGE

£10 per person – 2 Glasses
£18 per person – 4 Glasses

House Select Beer
House Select Red Wine
House Select White Wine
House Select Sparkling Wine

PLATINUM PACKAGE

£13 per person – 2 Glasses
£23 per person – 4 Glasses

House Select Beer
House Select Red Wine
House Select White Wine
House Select Sparkling Wine
Classic Italian Cocktails

***Package Includes Top Shelf Spirits**

SOFT DRINKS

£5 per person – 2 Choices

Still Water
Sparkling Water
Soft Drinks
Fresh Juices
Coffee
Tea

ADDITIONAL INFORMATION



GRATUITIES

A discretionary service charge of 12.5% will be added to the bill. All gratuities will be distributed in full to the service staff.

PAYMENTS

A deposit equal to 30% of the estimated total bill, based on your minimum contract guarantee, is required upon signing a booking form. The balance is to be payable upon conclusion of your function.

FLORAL ARRANGEMENTS

We will be happy to make arrangements for floral decorations on your behalf with our local vendor, at an additional charge.

AUDIOVISUAL ARRANGEMENTS

Our private dining rooms are equipped with the following state-of-the-art audiovisual capabilities:

- WIFI: Complimentary
- Piped in music from our house sound system (Buy-out only): Complimentary
- Screen and Projector (based on availability): £100

If you require any additional audiovisual requirements please inquire about pricing.

ACCESSIBILITY

The restaurant offers both proper wheelchair access and accessible disabled facilities. No access to the Main Private Room, located at the lower level.

DELIVERIES

We can accept deliveries for your event up to 2 business days prior to your function. All deliveries must meet the following criteria:

- Each package must be numbered (1 of 2, 2 of 2, etc)
 - The date of function and company name must be clearly marked on the outside of each box
- All packages must be sent directly to:

Obicà Mozzarella Bar
Attention: Marialuisa Severa
11-13 Charlotte Street
W1T 1RH - London

PRESS



The top 10 restaurants for NYC Restaurant Week Summer 2015

The discount-dining blowout returns for summer—here are the 10 restaurants where you should be snagging a reservation






By Time Out contributors
Posted: Wednesday, July 15, 2015

The reservation lines are even deeper—this officially Top 10 restaurant menu just began. For foodporns who dream, the seasonal suggestion offering includes about 100 varieties and 100 options between July 20 and August 14, so the trick is to snag some of the city's top tables without breaking the bank: here are 10 must-try restaurants for cheap, all-you-can-eat dining. Restaurant Week, including happy hours, seasonal pointers, food and more. Get all the details on our Restaurant Week guide.

Recommended NYC Restaurant Week



YOU MIGHT ALSO LIKE

-  [Best new 800 restaurant: NYC's 100 restaurants](#)
-  [Savory: Dirty, salty, Southern food in New York City](#)
-  [The best rooftop brunches in NYC](#)

Forbes

Autumn Flavors: 15 Fall Cocktails to Try Right Now



The best fall is our life's greatest blessing. Be prepared.

And so let us recommend, this applies to everything - even libations. (Note: This is coming from a woman who never travels without a fall jar and can't be around our party's fall libations.)

Labor Day Fun this Weekend

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SEPTEMBER 4TH, 2015 by Mackenzie Allison

A There are plenty of things to do in and around NYC this holiday weekend—from delectable dining experiences to worthwhile events and even fun-filled day trips. Here are a few suggestions:

On the food front, folks with an affinity for open-air dining and deals can enjoy both tonight at **STK Midwest**, where buy-one-get-one cocktails and \$10 bites will be offered on its spacious patio. For more dining offerings, turn to page 10.



From *happened to* to *happens to*, *Amelia* takes a closer look at

[illegible]

The first step toward a good blog is a well-organized database upon which you can draw all of the facts in the bibliography to give the blog a unified, well-organized, and interesting presentation. This is a task that will be made easier by the fact that the database is organized in a way that is similar to the way that a good writer would organize a paper.



EATER

17 Stellar Wine Deals in New York City

Levi Dalton on Aug 16, 2015, 3:44p



[Aldo Soares wine bar]
Paul Cropan Querlesbar

Here is a updated roundup of discounts on interesting and delicious wines, with all the details you'll need to take advantage. Big bottles, discounts, happy hours, Champagne and more, from some of NYC's best wine restaurants, right this way...

3 3 After 3 at Obicà

A large format 3L bottle of Italian wine is opened every day at 3 p.m. and poured by the glass for pricing around \$18 a glass. (Photo: Facebook)

