

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 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 are authentic and packed with flavor.

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

Please Pre-select 1

Bruschette (choose 2)

Heirloom Tomatoes & Olives; Anchovies-marinated Friggitelli;
'Nduja di Spilinga & Stracciatella di Burrata

Degustazione Fritti

Tasting of Fried Specialties with a Spicy Organic Tomato Sauce

MAIN COURSE

Please Pre-select 2

Passata di Pomodoro

'La Motticella' Organic Tomato Soup
with Stracciatella di Burrata and Fresh Basil

Schiaffoni di Gragnano

'Pasta Gentile' with Organic Tomato Sauce 'La Motticella', Mozzarella di Bufala,
Basil Leaf and Parmigiano Reggiano

Ravioli Freschi

Fresh Ravioli with Ricotta and Spinach in Sage Butter Sauce, Parmigiano Reggiano

Pizza Bufala DOP e Pomodoro

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

Soncino Salad

Lamb's Lettuce, Rocket, Radicchio, Avocado, Toasted Almonds, Lemon Dressing

MINI DESSERT

Please Pre-select 1

Torta di Capri

Flourless Chocolate and Almond Cake,
Ice Cream

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

Gelato

ITALIAN LUNCH - £27 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 Arrosto, Salame Felino IGP

VERDURE

Verdure Grigliate

Grilled Vegetables

MAIN COURSE

Please Pre-select 3

Schiaffoni di Gragnano

'Pasta Gentile' with Organic Tomato Sauce 'La Motticella', Mozzarella di Bufala, Basil Leaf and Parmigiano Reggiano

Ravioli Freschi

Fresh Ravioli with Ricotta and Spinach in Sage Butter Sauce, Parmigiano Reggiano

Pizza Bufala DOP e Pomodoro

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

Tonno Sott'Olio Salad

Olive Oil Tuna Fillets, Baby Lettuce, Datterini Tomatoes, Olives, Sun-Dried Tomatoes, Croutons, Capers

Petto di Pollo Ruspante

Free-Range Chicken Breast Stuffed with Parmigiano Reggiano and Turnip Green, Roasted Potatoes on a Lemon Sauce

DESSERT

Please Pre-select 2

Torta di Capri

Flourless Chocolate and Almond Cake, Ice Cream

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

Sbrisolona

Traditional Crunchy Almond Cake with Passito and Mascarpone Cream

CLASSIC DINNER - £29 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

Oregano and Sea Salt Focaccina

MAIN COURSE

Please Pre-select 3

Lasagna

Homemade Beef Ragu, Mozzarella di Bufala, White Sauce, Parmigiano Reggiano

Petto di Pollo Ruspante

Free-Range Chicken Breast Stuffed with Parmigiano Reggiano and Turnip Green, Roasted Potatoes on a Lemon Sauce

Ravioli Freschi

Fresh Ravioli with Ricotta and Spinach in Sage Butter Sauce, Parmigiano Reggiano

Pizza Bufala DOP e Pomodoro

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

Parmigiana

Grilled Aubergine, Mozzarella di Bufala, Organic Tomato Sauce

DESSERT

Please Pre-select 2

Torta di Capri

Flourless Chocolate and Almond Cake,
Ice Cream

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

Torta di Ricotta di Bufala e Pere

Light Ricotta di Bufala and Pear Cheesecake

ICONIC DINNER - £37 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 Arrosto, Salame Felino IGP

VERDURE

Pomodorini Datterini e Pesto

Datterini Tomatoes, Basil Pesto

Verdure Grigliate

Grilled Vegetables

Focaccina

Oregano and Sea Salt Focaccina

MAIN COURSE

Please Pre-select 3

Pappardelle con Ragù di Salsiccia

Fresh Thick Pasta Ribbons with Sausage Ragù

Tagliolini

Fresh Pasta with Tiger Prawns, Courgettes, Datterini Tomatoes, Fresh Thyme

Pizza Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, and Basil

Petto di Pollo Ruspante

Free-Range Chicken Breast Stuffed with Parmigiano Reggiano and Turnip Green, Roasted Potatoes on a Lemon Sauce

Branzino

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

DESSERT

Please Pre-select 2

Torta di Capri

Flourless Chocolate and Almond Cake,
Ice Cream

Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

Torta di Ricotta di Bufala e Pere

Light Ricotta di Bufala and Pear Cheesecake

Sbrisolona

Traditional Crunchy Almond Cake with Passito and Mascarpone Cream

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 Arrosto
Salame Felino IGP

VERDURE

Verdure Grigliate

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PIZZA SHARING

Our Pizza is prepared with stone-ground 'Petra del Molino Quaglia' flour. 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.

Any of our Pizza is also available with 100% Whole Wheat Flour

Please Pre-select 3

Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, Basil

Prosciutto Cotto e Carciofini

Roasted Ham, Grilled Artichokes, Casatica di Bufala, Mozzarella di Bufala, Olives and Oregano

N'Duja e Burrata

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

Prosciutto Crudo

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

Verdure Grigliate

Smoked Mozzarella di Bufala, Grilled Courgettes, Baked Bell Peppers, Aubergines, Pumpkin, Datterini Tomatoes and Fresh Parsley

DESSERT

Torta di Capri

Flourless Chocolate and Almond Cake,
Ice Cream

Tiramisù Ricetta Tradizionale

Tiramisu Traditional Recipe

COCKTAIL RECEPTION MENU (Full Cocktail Reception Minimum £23)

Customize your own menu by selecting among the sections

CANAPES

Selection of 5 - £9
Selection of 10 - £16

Red Radicchio and Smoked Mozzarella
Polenta With Porcini Mushrooms

Prosciutto di Parma and Bocconcino di Bufala

Burrata with Aged Balsamic Vinegar

Wild-Caught Alaska Sockeye Salmon,
Goat cheese

Tempura of Market Vegetables

Branzino Tartare with Olives, Cherry Tomato,
Capers Lime

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

Caponata alla Siciliana

Passata di Pomodoro

Bocconino di Bufala Affumicata and Cetara Anchovies

Stracciatella di Burrata and Basil Pesto

PIZZA - £8

Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, Basil

N'Duja e Burrata

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

Prosciutto Crudo

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

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 Arrosto

Speck dell'Alto Adige IGP

Salame Felino IGP

Focaccina

MINI DESSERT - £6

Torta di Capri

Flourless Chocolate and Almond Cake,
Ice Cream

Tiramisù Ricetta Tradizionale

Tiramisu Traditional Recipe

Sbrisolona

Traditional Crunchy Almond Cake with Passito and Mascarpone Cream

WINE PACKAGES

LOVER (Max 3 Choices)

£70 – 3 bottles
£110 – 5 bottles
£215 – 10 bottles

Villa Mura Malvasia delle Venezie IGT – Sartori di Verona
Falanghina Picco del Sole Beneventano IGT – Picco del Sole
Barbera DOC – Amonte
Primitivo Salento IGT – Boheme

CONNOISSEUR (Max 3 Choices)

£80 – 3 bottles
£130 – 5 bottles
£250 – 10 bottles

Due Uve Venezia Giulia IGT – Giovanni Puiatti
Insolia Terre Siciliane IGT – Cusumano
Rosé Belguardo DOC – Mazzei
Podere Montepulciano d’Abruzzo DOC – Umani Ronchi
Nero D’Avola Sicilia IGT – Cusumano

SOMMELIER (Max 3 Choices)

£120 – 3 bottles
£190 – 5 bottles
£370 – 10 bottles

La Minaia Gavi di Gavi DOCG – Nicola Bergaglio
Ostrea Vernaccia di San Gimignano DOCG – Mormoraia
Chianti Classico ‘Storie di Famiglia’ DOCG – Cecchi
Lagrein Linea Classico DOC – St. Michael-Eppan

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