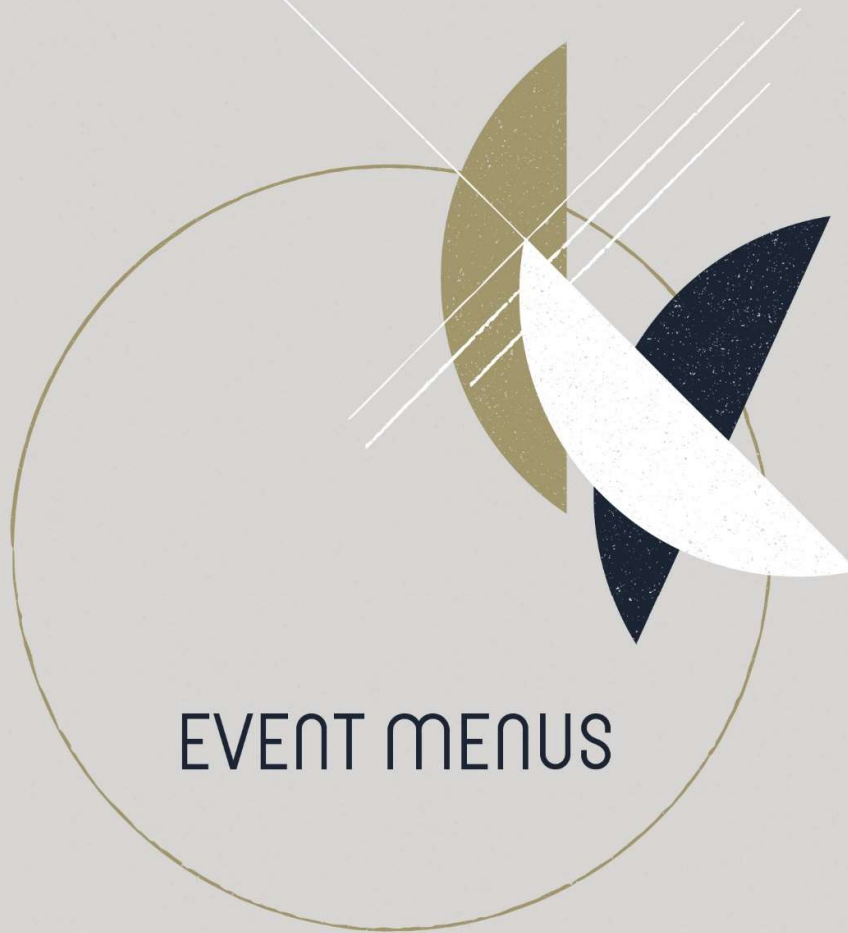


OBICÀ

Mozzarella Bar, Pizza e Cucina



EVENT MENUS

Every Obicà in the world shares the same passion for good Italian food, made with high-quality and fresh ingredients to enjoy in starters, pasta, pizza and salads.

Thanks to our varied selection, we offer custom-made solutions for dinners and cocktail receptions, meetings and parties: whether for small or large groups, our goal is always to make every event an unforgettable experience.

OBICÀ LONDON

MOZZARELLA BREAK

Our Mozzarella Break is served at the table every day from 3pm to 5pm

A pleasant break with the authentic Mozzarella di Bufala Campana DOP.
A special tasting to discover the secrets of this Italian food excellence.

MOZZARELLA BREAK

MOZZARELLA DI BUFALA CAMPANA
your choice of

Mozzarella di Bufala Braid
Smoked Mozzarella di Bufala

PROSCIUTTO CRUDO DI PARMA DOP
24-month Air-Cured Aged Pork

FOCACCINA DATTERINI V
with Datterini Tomatoes and Fresh Basil

DRINKS
one of your choice

GLASS OF HOUSE WINE
MENABREA OR DRAFT BEER

V vegan dish

FROM £20 PER PERSON

Specialties may vary depending on location and number of guests

APERITIVO EXPERIENCE

Our Aperitivo Experience is served at the table every day from 5pm to 8pm

MOZZARELLA BAR

MOZZARELLA DI BUFALA BITES

CULATTA

Premium Cured Pork

BRUSCHETTE

- Stracciatella, Pan Seared Prawn, Marinated Courgette and Lemon Zest
- Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano **V**

RED PEPPER HUMMUS **V**

with Crusco Pepper from Senise IGP, Balsamic Vinegar

FOCACCINA ORIGANO **V**

with Sea Salt and Oregano

DRINKS

one of your choice

GLASS OF HOUSE WINE

MENABREA OR DRAFT BEER

V vegan dish

FROM £30 PER PERSON

Specialties may vary depending on location and number of guests

TASTING OBICÀ

SPECIALTIES TO SHARE

GRAN DEGUSTAZIONE DI MOZZARELLE

Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Burrata and Ricotta di Bufala, served with Baby Spinach, Yellow and Red Datterini Tomatoes, Black Olives

SELEZIONE DI SALUMI

Selection of Prosciutto Crudo di Parma DOP, Bresaola di Chianina IGP, Salame Piacentino DOP, Ventricina del Vastese

FOCACCINA POMODORINI **V**

with Datterini Tomatoes and Fresh Basil

RED PEPPER HUMMUS **V**

with Crusco Pepper from Senise IGP, Balsamic Vinegar

FRIED MEZZO PACCHERO

filled with Potatoes and Ventricina del Vastese, with Rocket, Datterini Tomatoes Confit, Yoghurt and Mint Sauce

QUINOA **V**

with Lamb's Lettuce, Sweet and Sour Bell Peppers, Pomodorini del Piennolo del Vesuvio DOP, Avocado, Carrot, Taggiasche Olives

PIZZA BUFALA DOP

with Mozzarella di Bufala, Organic Tomato, Fresh Basil

V *vegan dish*

FROM £30 PER PERSON

Specialties may vary depending on location and number of guests

LA PIZZA OBICÀ

ANTIPASTO TO SHARE

MOZZARELLA BAR EXPERIENCE

Choice of 2 Types of Mozzarella,
Salame Piacentino DOP, Bresaola di Chianina IGP, Prosciutto Crudo di Parma DOP,
Ventricina del Vastese, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano,
Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata, Red Pepper
Hummus, Basil Pesto, Focaccina Origano

LE PIZZE

BUFALA DOP

with Mozzarella di Bufala,
Organic Tomato, Fresh Basil

PROSCIUTTO DI PARMA

with Mozzarella di Bufala,
Organic Tomato, Rocket

VEGETABLES

with Smoked Mozzarella di Bufala, Baby Spinach,
Courgette, Yellow Datterini Tomatoes, Purple
Cabbage, Sun-dried Tomatoes

FORMAGGI

with Mozzarella di Bufala, Pecorino di
Farindola, Gorgonzola DOP,
Cremoso di Bufala, Fried Sage

ANCHOVIES FILLETS AND STRACCIATELLA

with Mozzarella di Bufala, Organic Tomato,
Datterini Tomatoes, Caperberries, Fresh Basil

'NDUJA

with Organic Tomato,
Stracciatella, Basil Grana Padano DOP

DESSERT

TIRAMISÙ

FROM £35 PER PERSON - MAXIMUM 15 PAX

Specialties may vary depending on location and number of guests

THE ITALIAN

3-course menu available every day from 12pm to 3pm

ANTIPASTO TO SHARE

CAPRESE

with Mozzarella di Bufala Braid, San Marzano
Tomato, Basil Sauce

RED PEPPER HUMMUS **V**

with Crusco Pepper from Senise IGP, Balsamic
Vinegar, Focaccina Origano

DEGUSTAZIONE BRUCHETTE

Cremoso di Bufala, Fried Artichoke and
Black Summer Truffle
Culatta, Burrata and Marinated Peach
Pomodorini del Piennolo del Vesuvio DOP and
Fresh Oregano **V**
Stracciatella, Pan Seared Prawn, Marinated
Courgette and Lemon Zest

SICILIAN AUBERGINE CAPONATA **V**

with Guttiau Bread

MAIN COURSE

LASAGNA

with Beef Ragù

FRESH TORTELLONI

with Pomodorini del Piennolo del Vesuvio DOP
Cream, Small Burrata, Basil Sauce

TROFIE AL PESTO

with Basil Pesto, Potatoes,
Green Beans, Pine Nuts

PIZZA BUFALA DOP

with Organic Tomato and Mozzarella

ITALIAN CHICKEN BREAST

with Baby Potatoes, Friggitelli Peppers,
Organic Tomato Ketchup

QUINOA SALAD **V**

with Baby Spinach, Purple Cabbage, Yellow and
Red Datterini Tomatoes, Courgette, Bell Pepper,
Cabbage, Black Olives, Pumpkin Seeds, Croutons

All Served With

Garden Salad and Datterini Tomatoes

DESSERTS +£7

COCONUT PANNACOTTA

with Caramelized Peach, Vanilla Crumble

TIRAMISÙ

TORTA DI CAPRI

Flourless Chocolate and Almond Cake
with Italian Gelato

FRESH FRUIT SALAD

V vegan dish

FROM £35 PER PERSON

Specialties may vary depending on location and number of guests

THE ICONIC

3-course menu

WELCOME

A Glass of Prosecco

ANTIPASTO TO SHARE

GRAN DEGUSTAZIONE DI MOZZARELLE

Tasting of Mozzarella di Bufala,
Smoked Mozzarella di Bufala, Burrata and
Ricotta di Bufala, served with Baby Spinach,
Yellow and Red Datterini Tomatoes, Black Olives

SELEZIONI DI SALUMI

Selection of Prosciutto Crudo di Parma DOP,
Bresaola di Chianina IGP, Salame Piacentino DOP,
Ventricina del Vastese

FOCACCIA ORIGANO V

with Sea Salt and Oregano

GRILLED AND BAKED VEGETABLES V

with Baby Spinach, Yellow and Red Datterini
Tomatoes, Courgette, Bell Pepper, Black Olives, Purple
Cabbage, Pumpkin Seeds, Croutons

MAIN COURSES

PIZZA CULATTA

with Mozzarella di Bufala, Lamb's Lettuce,
Crescenza, Yellow Pomodorini a Pacchettelle,
Caramelized Apple

BRESAOLA DI CHIANINA SALAD

with Baby Spinach, Rocket,
Lamb's Lettuce, Cremoso di Bufala, Marinated Peach,
Taggiasche Olives, Toasted Almond Flakes,
Balsamic Vinegar and Caper Dressing

TONNARELLI

with Mussels, Yellow Pomodorini a Pacchettelle Cream,
Toasted Breadcrumbs with Lemon

POTATO GNOCCHI

with Prawns, Bisque Sauce,
Marinated Courgette, Stracciatella

VITELLO TONNATO

with Veal, Tuna Sauce, Fried Caperberries,
Datterini Tomatoes Confit, Rocket

TAGLIOLINI

with Black Summer Truffle

All Served With

Friggitelli and Melon, Sicilian Aubergine Caponata and Garden Salad

DESSERTS

TASTING OF DESSERTS

V vegan dish

FROM £50 PER PERSON

Specialties may vary depending on location and number of guests

FINGER FOOD

Selection of 7 or 10 specialties - price upon request

FROM THE MOZZARELLA BAR

Revisited Caprese
with Mozzarella di Bufala, Four Tomato Varieties,
Basil Pesto, Croutons

Small Mozzarella Bite
with Anchovy Fillets

Small Mozzarella Bite
With Scapece Courgette, Pine Nuts and Mint

Stracciatella di Burrata
with Black Summer Truffle in Olive Oil

Red Pepper Hummus ✓
with Crusco Pepper from Senise IGP, Balsamic
Vinegar, Focaccina Origano

Organic Tomato Tartare
with Mustard, Burrata, Crumbled Tarallo, Basil Sauce

Sautéed Friggittelli Peppers and Melon ✓
with Lamb's Lettuce, Mint, Sea Salt

Scottish Smoked Salmon
with Fennel, Orange

Fried Mezzo Pacchero
filled with Potatoes and Ventricina del Vastese,
with Rocket, Datterini Tomatoes Confit,
Yoghurt and Mint Sauce

Fried Mozzarella Bites
with Sage

BRUSCHETTE

Crema di Bufala, Fried Artichoke
and Black Summer Truffle

Culatta, Burrata and Marinated Peach

Pomodorini del Piennolo del Vesuvio DOP
and Fresh Oregano ✓

Stracciatella, Pan Seared Prawn, Marinated
Courgette and Lemon Zest

PIZZA AND FOCACCIA

A selection of sliced Pizzas from our main menu
or prepared as small "Pizzetta"

Focaccia Caprese
with Mozzarella, Tomato and Basil Pesto

Grilled Vegetables Focaccia
and Sun-dried Tomato Pesto ✓

FROM THE KITCHEN

Fresh Tortellone with Pomodorini del Piennolo del
Vesuvio DOP Cream, Small Burrata, Basil Sauce

Trofie with Basil Pesto with Potatoes,
Green Beans, Italian Pine Nuts

Burrata Burger
with Angus, Bacon, Marinated Purple Cabbage, Bell
Pepper, Avocado Sauce

Vitello Tonnato
with Veal, Tuna Sauce, Fried Caperberries,
Datterini Tomatoes Confit, Rocket

Grilled Octopus
with Small Burrata, Italian Gazpacho, Toasted
Breadcrumbs with Capers

DESSERT

Tiramisù

Ricotta di Bufala Cake with Lemon

Torta Capri Flourless Chocolate and Almond Cake

Cocconut Panna cotta
with Caramelized Peach, Vanilla Crumble

Fresh Fruit Salad Skewer ✓

TERMS & CONDITIONS

CONFIRMATION POLICY

To secure your reservation we require a £15pp deposit, which will be deducted from the final bill on the day of the event. Please note that your booking is provisional until the receipt of the deposit. The remaining balance must be paid at the end of your event.

A discretionary 13.5% service charge will be added to your final bill.

CANCELLATION POLICY

We have a cancellation policy in place depending on the type of event.

If you fail to cancel your booking within the cancellation policy, instructed in the contract, the deposit will be retained.

PRE-ORDER POLICY

Food and Beverage pre-orders must be submitted no later than 7 days before the event.

MINIMUM GUARANTEED

The client agrees to pay the Minimum Guaranteed amount indicated in the Contract regardless of the number of guests attending the party.

FOR INFORMATIONS AND BOOKINGS

To make an enquiry for your next event please write to:

CLAUDIA MEROLLA
Sales and Events Manager
events.london@obica.com

OBICÀ

Mozzarella Bar, Pizza e Cucina

Follow us: @obicamozzarellabar
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