

# OBICÀ

Mozzarella Bar, Pizza e Cucina



POLAND 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 centred 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 heart of Soho, one block from Oxford St shops and at a walking distance from London Palladium and Leicester Square theatres, 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 features two floors with a large private dining room, one basement and a large bar area serving our range of house infused spirits.

Along the bar, diners can enjoy the full menu as well as small bites, cocktails and an extensive selection of 30 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 Bar

Accommodates up to:  
45 seated in bar stools



### Dining Room

Accommodates up to:  
35 seated  
50 standing reception



### Private Room

Accommodates up to:  
55 seated  
75 standing reception



### Buy-Out

Accommodates up to:  
90 seated (low tables)  
120 standing reception



# EASY LUNCH

19 PP

Available Monday – Friday

## STARTER

### **Bruschette (choose 2)**

Heirloom Tomatoes & Olives; Roasted Marinated Artichokes & Mozzarella di Bufala;  
'Nduja di Spilinga & Stracciatella di Burrata

### **Degustazione**

Tasting of Fried Specialties with a Spicy Organic Tomato Sauce



## MAIN COURSE

### **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, Sage

### **Pizza Bufala DOP e Pomodoro**

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

### **Verdure Grigliate Salad**

Grilled and Baked Vegetables, Baby Spinach, Olives, Datterini Tomatoes, Croutons

### **Crema di Zucca**

Pumpkin Soup with Amaretti and Pecorino Romano



## MINI DESSERT

### **Torta di Capri**

Flourless Chocolate and Almond Cake, Ice Cream

### **Tiramisù Ricetta Tradizionale**

Tiramisù Traditional Recipe

# ITALIAN LUNCH

27 PP

Available All Week

## OBICA WELCOME ANTIPASTO

Bocconcini di Bufala  
Salame Felino IGP  
Prosciutto Crudo di Parma DOP  
Focaccina  
Verdure Grigliate



## MAIN COURSE

### Schiaffoni di Gragnano

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

### Pizza Bufala DOP e Pomodoro

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

### Ravioli Freschi

Fresh Ravioli with Ricotta and Spinach, Sage

### Tonno Sott'Olio Salad

Olive Oil Tuna Fillets, Lamb's Lettuce,  
Rocket, Olives, Sun-Dried Tomatoes,  
Croutons, Capers

### Petto di Pollo Ruspante

Free-Range Chicken Breast with Grilled and  
Baked Vegetables and Buffalo Yoghurt Sauce



## DESSERT

### Torta di Capri

Flourless Chocolate and Almond Cake, Ice Cream

### Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

### Torta di Ricotta di Bufala e Pere

Ricotta di Bufala and Pear Cake



# CLASSIC DINNER

29 PP

Available All Week

## OBICA WELCOME ANTIPASTO

Bocconcini di Bufala  
Salame Felino IGP  
Prosciutto Crudo di Parma DOP  
Verdure Grigliate  
Focaccina



## MAIN COURSE

### Lasagna

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

### Pizza Bufala DOP e Pomodoro

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

### Ravioli Freschi

Fresh Ravioli with Ricotta and Spinach, Sage

### Parmigiana

Grilled Aubergine, Mozzarella di Bufala,  
Organic Tomato Sauce

### Petto di Pollo Ruspante

Free-Range Chicken Breast with Grilled and  
Baked Vegetables and Buffalo Yoghurt Sauce



## DESSERT

### Torta di Capri

Flourless Chocolate and Almond Cake, Ice Cream

### Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

### Torta di Ricotta di Bufala e Pere

Ricotta di Bufala and Pear Cake



# ICONIC DINNER

WITH A COMPLIMENTARY GLASS OF PROSECCO

37 PP

Available All Week

## OBICA WELCOME ANTIPASTO

Bocconicini di Bufala  
Salame Felino IGP  
Prosciutto Crudo di Parma DOP  
Verdure Grigliate  
Caponata alla Siciliana  
Focaccina



## MAIN COURSE

### Pappardelle con Ragù

Fresh Thick Pasta Ribbons with Sausage  
Ragu

### Ravioli Freschi

Fresh Ravioli with Ricotta and Spinach, Sage

### Tagliolini

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

### Salmone Scottato

Seared Scottish Salmon with Tenderstem  
Broccoli and Pomegranate

### Petto di Pollo Ruspante

Free-Range Chicken Breast with Grilled and  
Baked Vegetables and Buffalo Yoghurt Sauce



## DESSERT

### Torta di Capri

Flourless Chocolate and Almond Cake, Ice Cream

### Tiramisù Ricetta Tradizionale

Tiramisù Traditional Recipe

### Torta di Ricotta di Bufala e Pere

Ricotta di Bufala and Pear Cake

# MOZZARELLA AND PIZZA PARTY MENU

26 PP

Available All Week for Parties up to 30 people

## OBICA 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

Grilled Vegetables



## 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

### Bufala DOP e Pomodoro

Organic Tomato, Mozzarella di Bufala, Basil

### Salsiccia e Blu di Bufala

Sausage, Blu di Bufala, Organic Tomato, Potatoes

### 'Nduja 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

Tiramisù Traditional Recipe

## WINE PACKAGES

### LOVER

(Max 3 Choices)

£80 – 3 bottles  
£130 – 5 bottles  
£255 – 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)

£125 – 3 bottles  
£205 – 5 bottles  
£400 – 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)

£210 – 3 bottles  
£345 – 5 bottles  
£680 – 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 PARTY

£130 – 6 bottles  
£250 – 12 bottles  
£360 – 18 bottles

House Selected Red Wine  
House Selected White Wine



## BEER BUCKETS

£40 – 10 bottles  
£95 – 25 bottles

House Selected Beer



## 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: Ola Grochowska**  
**19-20, Poland Street**  
**W1F 8QF - London**