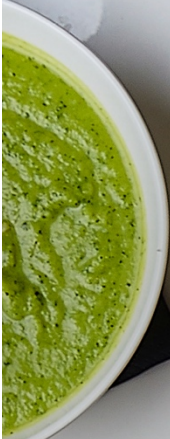


**OBICÀ**

Mozzarella Bar, Pizza e Cucina



# *Private Events*

Obicà South Kensington



# OBICÀ

Mozzarella Bar, Pizza e Cucina



## About Obicà

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

The philosophy of Obicà is summed up in the concept of **Food to Share**, the pleasure of sharing good food with family and friends: a food concept created with Chef Alessandro Borghese, Obicà Creative Chef.

Started in Italy in 2004, today Obicà has 24 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.

### OBICA CUISINE: FRESHNESS, SIMPLICITY, AUTHENTICITY

At **Obicà** the focus is on fresh and high-quality ingredients, that you can discover and taste in pasta dishes and pizza, salads, panini and desserts.

All ingredients come from carefully selected suppliers, to offer you the best of Italian food culture: 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.

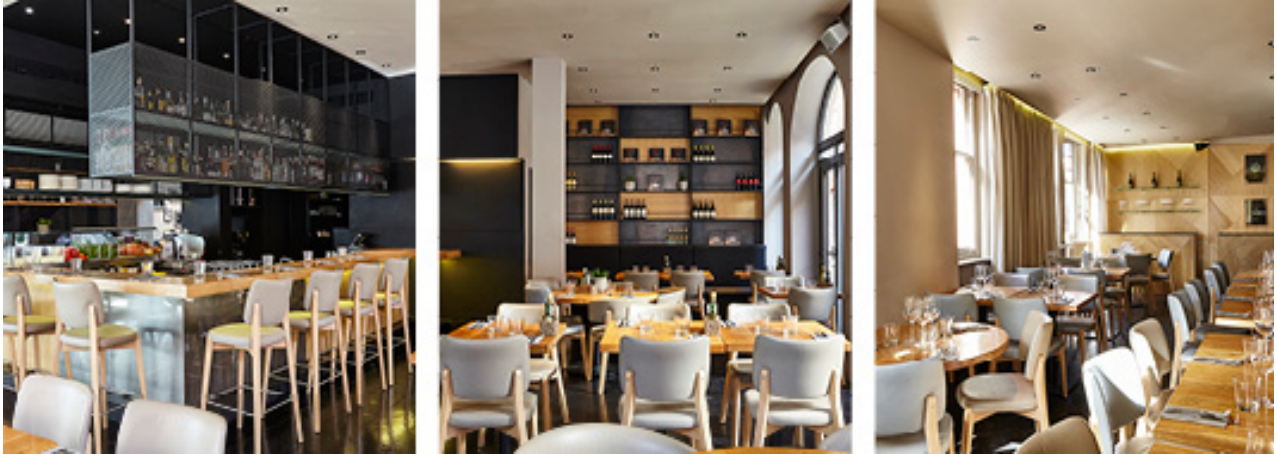
**Obicà** offers a sommelier-curated selection of wine labels from the most interesting Italian producers. At the bar our cocktail program reflects the same values as our kitchen: the quality of ingredients first and foremost. The best spirits are mixed with fresh herbs, fruit and vegetables; syrups,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

### OBICA 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.

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## Obicà South Kensington




### OBICA MOZZARELLA BAR

96 Draycott Avenue, SW3 3AD London

Obicà is located in the middle of Draycott Avenue, in the heart of the luxurious South Kensington, just a few minutes away from the tube station and within walking distance of Knightsbridge and Sloane Square. Glass doors and windows, giving it a real continental feel, surround the restaurant ideal for al fresco lunches or cozy dinners. Our wine list and cocktail selection is designed to meet every need and, while dining in our beautiful set up you will feel part of the luxury that surrounds you. The restaurant features two doors with a large private dining room, a conservatory and a main dining room with a large bar. At the bar, diners can enjoy the full menu as well as small bites, cocktails and an extensive selection of 56 different Italian wines from all Italian regions.

#### FACILITIES

-  2 Floor Venue
-  Area in 170 m<sup>2</sup>
-  Seated: 100
-  Standing: 150

-  Wi-Fi
-  Flatscreen tv
-  Suitable for Wedding

## The Rooms



### Dining Room

Accommodates up to:

 Seated: 44

 Standing: 70

 90 m<sup>2</sup>



### Private Dining Room

Accommodates up to:

 Seated: 32

 Standing: 55

 50 m<sup>2</sup>



### Conservatory

Accommodates up to:

 Seated: 22

 Standing: 30

 30 m<sup>2</sup>

# OBICÀ

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## EASY LUNCH – £20 pp

### ANTIPASTO

**Bruschette** – Choose two – Casatica di Bufala and Roasted Artichokes in Olive Oil; Stracciatella, Turnip Greens and Anchovy Fillets; Datterini Tomatoes and Fresh Basil

**Degustazione di Fritti** – Tasting of Fried Specialties with a Spicy Organic Tomato Sauce with Herbs

**Caprese Invernale** – Mozzarella di Bufala, Baked Pumpkin, Beetroot and Pumpkin Seeds

### MAIN COURSE

**Cereali e Verdure** – Rice, Spelt and Barley with Snow Peas, Radish, Red Beans and Broccoli, Baby Spinach, Bu alo Yoghurt Sauce

**Pizza Bufala DOP e Pomodoro** – Organic Tomato, Mozzarella di Bufala, Basil

**Pizza Verdure Grigliate** – Grilled and Baked Vegetables, Smoked Mozzarella di Bufala

**Cacio e Pepe** – Spaghettoni di Gragnano 'Pasta Gentile', Pecorino Romano, Black Pepper

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

**Crema di Zucca** – Pumpkin Soup with Amaretti and Pecorino Romano

### DESSERTS

**Mini Tiramisù** – Our Tiramisù Traditional Recipe

**Mini Torta di Ricotta, Cioccolato e Pere** – Ricotta di Bufala, Dark Chocolate and Pear Cake

# OBICÀ

Mozzarella Bar, Pizza e Cucina



## THE ITALIAN – £22 pp

### ANTIPASTO TO SHARE

Ricottina di Bufala – Creamy and Slightly Sweet

Salame di Cinghiale – Cured Wild Boar Salami

Petto di Tacchino al Forno – Baked Turkey Breast

Verdure Grigliate – Selection of Grilled and Baked Vegetables

Focaccina – Oregano and Sea Salt Focaccina

### MAIN COURSE

Tonno Sott'Olivo Salad – Olive Oil Tuna Fillets, Lamb's Lettuce, Rocket, Olives, Sun-Dried Tomatoes, Crostini, Capers

Lasagna – Homemade Beef Ragù, Mozzarella di Bufala, White Sauce, Parmigiano Reggiano

Gnocchi con Burrata e Verdure – Gnocchi di Patate with Smoked Burrata, Bell Peppers, Snow Peas, Red Beans, Cauliflower, Broccoli and Datterini Tomatoes

Pizza Bufala DOP e Pomodoro – Organic Tomato, Mozzarella di Bufala, Basil

Pizza Verdure Grigliate – Grilled and Baked Vegetables, Smoked Mozzarella di Bufala

Parmigiana – Grilled Aubergine, Mozzarella di Bufala, Tomato Sauce, Fresh Basil

### DESSERTS (+£5)

Torta di Ricotta, Cioccolato e Pere – Ricotta di Bufala, Dark Chocolate and Pear Cake

Torta di Capri – Flourless Chocolate and Almond Cake, Ice Cream

Tiramisù – Our Tiramisù Traditional Recipe

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## THE ICONIC – £38 pp

*With a Complimentary Glass of Prosecco*

### ANTIPASTO TO SHARE

Bufala Classica – Delicate

Arancine Obicà – Breadcrumbs, Rice, Mozzarella di Bufala, Black Angus Ragù and Sa ron Croquettes

Prosciutto Crudo di Parma DOP – Air-Cured 20-Month Aged Pork Leg

Verdure Grigliate – Selection of Grilled and Baked Vegetables

Focaccina – Oregano and Sea Salt Focaccina

### MAIN COURSE

Ravioli Freschi – Ravioli with Ricotta and Black Kale, served with Stracciatella di Burrata and Datterini Tomatoes Confit

Pappardelle con Ragù – Fresh Thick Pasta Ribbons with Sausage Ragù

Pizza Bufala DOP e Pomodoro – Organic Tomato, Mozzarella di Bufala, Basil

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

Branzino – Sea Bass with Sauteed Vegetables and Orange

Petto di Pollo Ruspante – Free-Range Chicken Breast Fillet, Turnip Greens, Grilled and Baked Vegetables, Green Sauce

### DESSERTS

Tiramisù – Our Tiramisù Traditional Recipe

Torta di Ricotta, Cioccolato e Pere – Ricotta di Bufala, Dark Chocolate and Pear Cake

Crema con Pistacchi Siciliani – Cream with Sicilian Pistachios

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## CANAPE - £2.50 each

### *Savory Canapès*

**Carciofini e Mozzarella** – Small Taster of Artichokes and Mozzarella di Bufala

**Stracciatella Pesto e Basilico** – Small Taster of Stracciatella & Basil Pesto

**Bruschette** – To choose – Heirloom Tomatoes & Olives; Roasted Marineted Artichokes & Mozzarella di Bufala; 'Nduja di Spilinga & Stracciatella di Burrata

**Stuzzichini Prociutto e Melone** – Skewer with Parma Ham and Melon

**Stuzzichini Mozzarella di Bufala e Pomodoro** – Skewer with Mozzarella di Bufala and Tomatoes

**Stuzzichini Mozzarella Affumicata e Verdure Grigliate** – Skewer with Smoked Mozzarella di Bufala and Grilled Vegetables

**Suppli al Telefono** – Breadcrumbed Rice, Mozzarella di Bufala, Tomato, Pecorino Romano and Basil Croquettes

**Mozzarelline Fritte** – Fried Mozzarella di Bufala Bites

**Crocchette di Patate e Prugne** – Breadcrumbed Potato, Bacon and Dried Plums

**Zeppole** – To choose – Tomato and Mozzarella di Bufala; Turnip Greens, Sausage and Smoked Mozzarella di Bufala; Ricotta di Bufala, Anchovies and Black Bee Honey

**Mini Parmigiana di Melanzane** – Sicilian Aubergine Casserole with Carasau Bread

**Focaccina al Salmone** – Toasted Focaccia Bread with Mascarpone, Salmon and Dill

**Rotolino Speck, Casatica & Rucola** – Small Roll with Speck, Rocket and Casatica Cheese

**Polpetta Burger** – Milk Bun, Black Angus and Sausage Meatball, Smoked Mozzarella di Bufala, Baby Spinach, Buffalo Yoghurt and Mustard Sauce, served with Grilled Vegetables

**Stuzzichini Zucchine alla Scapace** – Skewer with Courgettes, Mozzarella di Bufala, Pine Nuts

**Mini Polpette Pomodoro e Stracciatella** – Black Angus and Sausage Meatballs, Organic Tomato Sauce with Herbs, Stracciatella

**Crema di Zucchine e Stracciatella con Crostini** – Creamy Stracciatella and Courgette soup with Crostini

### *Sweet Canapès*

**Tiramisù** – Our Tiramisù Traditional Recipe

**Torta Di Capri** – Flourless Chocolate and Almond Cake, Ice Cream

**Crema con Pistacchi Siciliani** – Cream with Sicilian Pistachios

**Torta di Ricotta, Cioccolato e Pere** – Ricotta di Bufala, Dark Chocolate and Pear Cake



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## Services



### LIVE MUSIC

The musical touch to make unique the atmosphere of your event



### DJ SET

A contemporary sound for a great party



### TASTING EXPERIENCES

The best suppliers to discover the Italian gastronomic and enologic culture



### PHOTOGRAPHER

A professional that captures every unforgettable moment



### FLOWER DESIGN

Original and exclusive floral arrangements to enchant the space



### MIXOLOGIST

Stories and tips about the most famous cocktails and spirits

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## Additional Information



### AUDIO VISUAL ARRANGEMENTS:

Piped in music from our house sound system (buy-out only): Complimentary  
Screen and Projector (upon request): £100

*If you require any additional audio visual requirements, please inquire about availability and pricing.*



### ACCESSIBILITY:

The restaurant offers proper wheelchair access. Facilities located at the first floor with no disabled accessibility.



### PAYMENTS AND GRATUITES:

A discretionary service charge of 12.5% will be added to the bill. All gratuities will be distributed in full to the service staff.  
We will need to confirm your reservation, with the deposit being £10 per person, with your credit or debit card on the day you make your booking by visiting the restaurant or via bank transfer.



### PRE-ORDERS:

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

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