

OBICÀ

Mozzarella Bar, Pizza e Cucina



SOUTH KENSINGTON

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

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. Obicà's warm, bright and contemporary design provides an ideal and flexible setting for private events in the bar, lounge, private dining room, or the entire restaurant.



The restaurant features two floors with a large private dining room, a conservatory and a main dining room with a large bar area serving our range of house infused spirits.

At 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

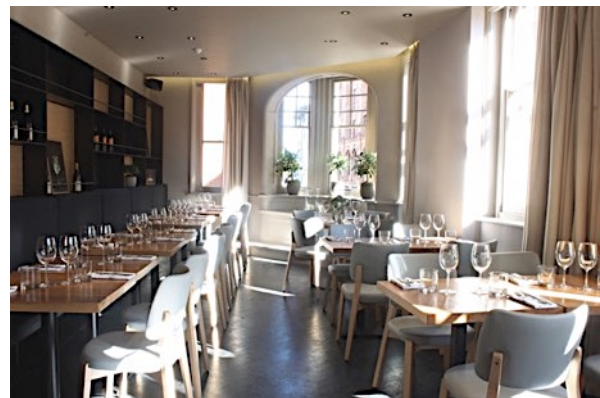
Dining Room

Accommodates up to:
44 seated
70 standing reception



Private Dining Room

Accommodates up to:
32 seated
55 standing reception



Conservatory

Accommodates up to:
22 seated
30 standing reception



Buy-Out

Accommodates up to:
100 seated
150 standing reception



OBICA THREE-COURSE LUNCH

32 PP

Available All Week

OBICA WELCOME ANTIPASTO

Bocconicini di Bufala

Prosciutto Crudo di Parma DOP
Salame Felino IGP

Verdure Grigliate
Focaccina



MAIN COURSE

Lasagna

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

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)

Salmone Scottato

Seared Scottish Salmon with Tenderstem Broccoli and Pomegranate

Spaghettoni al Tartufo Nero

Fresh Pasta with Black Truffle



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

OBICA FOUR-COURSE LUNCH

39 PP

Available All Week

OBICA WELCOME ANTIPASTO

Bocconicini di Bufala

Prosciutto Crudo di Parma DOP
Salame Felino IGP

Verdure Grigliate
Focaccina

MID COURSE

Degustazione
Tasting of Fried
Specialties with a Spicy
Organic Tomato Sauce

Bruschette (choose 2)
Heirloom Tomatoes & Olives;
Roasted Marinated Artichokes &
Mozzarella di Bufala;
'Nduja di Spilinga & Stracciatella di
Burrata

Ricotta e Uva
Ricotta di Bufala,
Grapes, Olives and
Mint

MAIN COURSE

Lasagna
Homemade Beef Ragu, Mozzarella di Bufala,
White Sauce, 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)

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

Torta di Ricotta di Bufala e Pere
Ricotta di Bufala and Pear Cake

Tiramisù Ricetta Tradizionale
Tiramisù Traditional Recipe

OBICA THREE-COURSE DINNER

WITH A COMPLIMENTARY GLASS OF PROSECCO

42 PP

Available All Week

OBICA WELCOME ANTIPASTO

Bocconicini di Bufala
Focaccina

Prosciutto Crudo di Parma DOP
Salame Felino IGP

Caponata alla Siciliana
Verdure Grigliate

MAIN COURSE

Pappardelle con Ragù
Fresh Thick Pasta Ribbons with Sausage Ragù

Spaghettoni al Tartufo Nero
Fresh Pasta with Black Truffle

Pizza Bufala DOP e Pomodoro
Organic Tomato, Mozzarella di Bufala,
and Basil
(up to 15ppl)

Salmone Scottato
Seared Scottish Salmon with Tenderstem Broccoli and Pomegranate

Tagliata di Manzo
8 oz Grassfed Angus Ribeye served with Turnip Green and Roasted Potatoes

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

OBICA FOUR-COURSE DINNER

WITH A COMPLIMENTARY GLASS OF PROSECCO

52 PP

Available All Week

OBICA WELCOME ANTIPASTO

Bocconicini di Bufala
Verdure Grigliate

Salame Felino IGP
Prosciutto Crudo di Parma DOP
Focaccina

Caponata alla Siciliana
Pomodorini e Pesto

MID COURSE

Degustazione
Tasting of Fried
Specialties with a Spicy
Organic Tomato Sauce

Bruschette (choose 2)
Heirloom Tomatoes & Olives;
Roasted Marinated Artichokes &
Mozzarella di Bufala;
'Nduja di Spilinga & Stracciatella di
Burrata

Ricotta e Uva
Ricotta di Bufala,
Grapes, Olives and
Mint

MAIN COURSE

Pappardelle con Ragú
Fresh Thick Pasta Ribbons with Sausage
Ragu

Tagliolini with Porcini Mushrooms
Fresh Pasta With Porcini Mushrooms,
Pumpkin, Black Truffle, Casatica and Thyme

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

Tagliata di Manzo
8 oz Grassfed Angus Ribeye served with
Turnip Green and Roasted Potatoes

Salmone Scottato
Seared Scottish Salmon with Tenderstem Broccoli and Pomegranate

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 Sunday – Wednesday 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

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)

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

£210 – 3 bottles
£345 – 5 bottles
£680 – 10 bottles

Perlé 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 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 proper wheelchair access. Facilities located at the first floor with no disabled accessibility.

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: Mauro Scomerza
96 Draycott Avenue
SW3 3AD - London