

OBICÀ

Mozzarella Bar, Pizza e Cucina



ST PAUL

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 the City of London, around the corner from the iconic St Paul's Cathedral, Obicà's warm, bright and contemporary design provides an ideal and flexible setting for private events at the bar, lounge, semi-private dining room, or the entire restaurant.



The restaurant features one long bar that separates the dining room from the bar area, divided in two sections: a cocktail bar, featuring our range of house infused spirits with our barman mixing in front of your eyes, and the Mozzarella Bar, where we display our mozzarella and cold cuts.

At 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

Lounge

Accommodates up to:
24 seated



Semi-Private Room

Accommodates up to:
18 seated
30 standing reception
Screen available for presentations



Deli & Small Bar

Accommodates up to:
25 seated
45 standing reception



Dining Room

Accommodates up to:
40 seated
80 standing reception



Buy-Out

Accommodates up to:
82 seated (low tables)
120 seated (mix low and high tables)
200 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 Monday – Friday

OBICA WELCOME ANTIPASTO

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



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 Monday – Friday

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 15 ppl)

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 Monday – Friday

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

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
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.

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: Paloma Ysande
Unit 4, 5-7 Limeburner Lane
EC4M 7AX – London