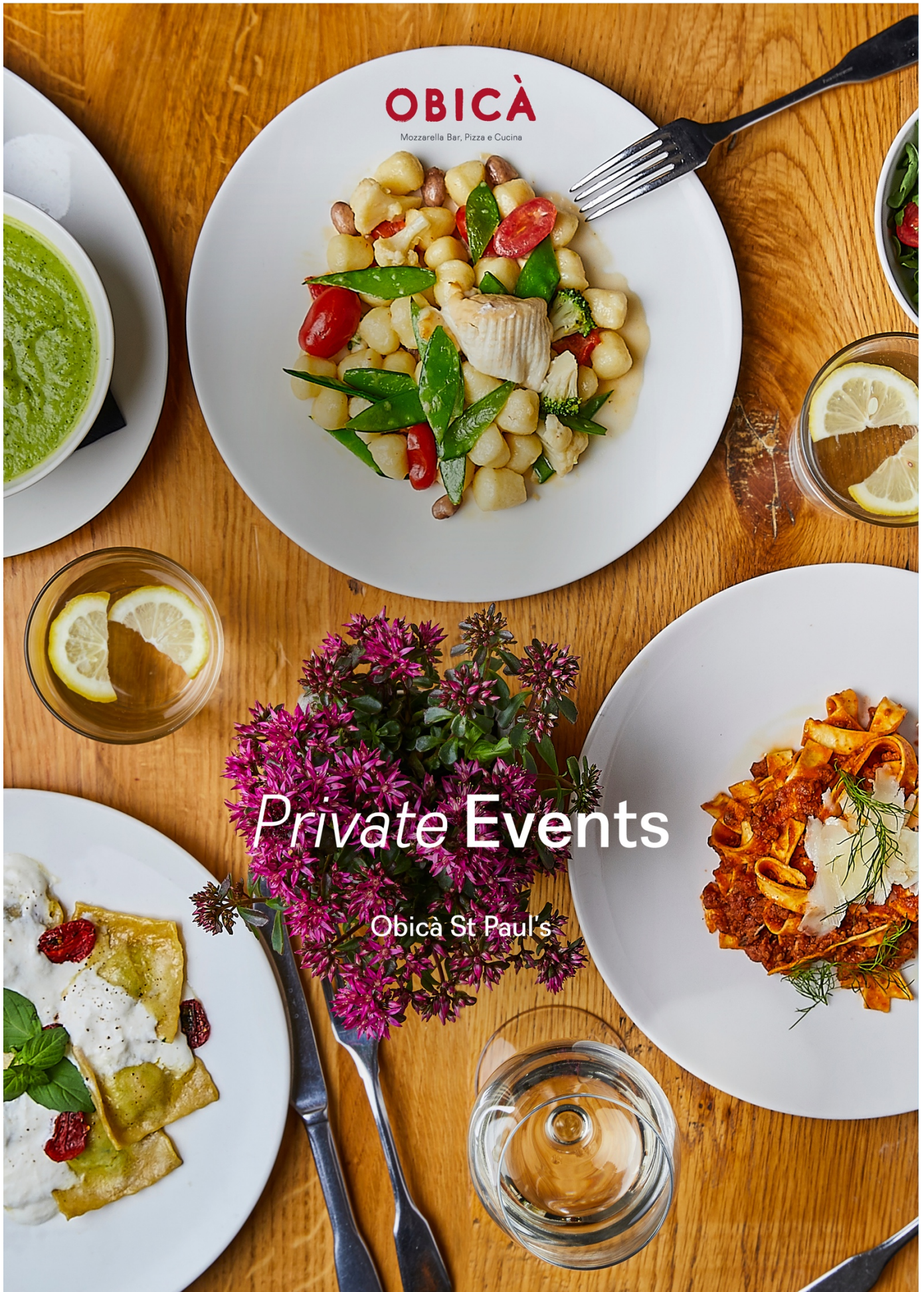


**OBICÀ**

Mozzarella Bar, Pizza e Cucina

# *Private Events*

Obicà St Paul's







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 St Paul's






### OBICA MOZZARELLA BAR






Unit 4, 5-7 Limeburner Lane  
EC4M 7AX London

Located in the heart of the City of London, around the corner from the iconic St Paul's Cathedral, the restaurant features one long bar that separates the dining room from the bar area, divided in two sections: a cocktail bar, 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.

#### FACILITIES

-  One Floor Venue
-  Area in 160 m<sup>2</sup>
-  Seated: 82
-  Standing: 120
-  Wi-Fi

-  Disabled Access
-  Terrace
-  Projector
-  Flatscreen tv
-  Suitable for Wedding



## The Rooms



### Lounge

Accommodates up to:

 Seated: 24

 20 m<sup>2</sup>



### Dining Room

Accommodates up to:

 Seated: 40

 Standing: 80


 30 m<sup>2</sup>




### Semi - Private Area

Accommodates up to:

 Seated: 18

 Standing: 30

 30 m<sup>2</sup>


Screen available for presentations



### Deli & Small Bar

Accommodates up to:

 Seated: 25

 Standing: 45

 20 m<sup>2</sup>

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## EASY LUNCH – £20 pp

### ANTIPASTO

**Bruschette** – To choose – Casatiga 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, Buffalo 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

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## APERITIVO EXPERIENCE - £20 pp

*Served at the table from 3pm until 8pm*

### MOZZARELLA

Bocconcini di Bufala Classica – Small Mozzarella di Bufala Bites

### SMALL PLATES

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

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

Verdure Grigliate – Selection of Grilled and Baked Vegetables

Focaccina – Oregano and Sea Salt Focaccina

### PIZZA

Bufala Dop e Pomodoro – Tomato, Mozzarella di Bufala, Basil Pizza

### DRINKS

N°1 Cocktail/Glass of Wine/ Beer per person



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## 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'olio Salad** – Olive Oil Tuna Fillets, Lamb's Lettuce, Rocket, Olives, Sun-Dried Tomatoes, Crostini, Capers

**Lasagna** – Homemade Beef Ragu, 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** – Breadcrumbed Rice, Mozzarella di Bufala, Black Angus Ragù and Saffron 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

### DESSERT

**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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## 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 both proper wheelchair access and accessible disabled facilities.



### 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.





Mozzarella Bar, Pizza e Cucina

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