

OBICÀ

Mozzarella Bar, Pizza e Cucina

PRIVATE
Dining





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.

Started in Italy in 2004, today Obicà has 24 restaurants in international gateway cities such as Rome, Milan, Florence, Palermo, London, New York, Tokyo and Los Angeles, where it continues to delight fans of fine Italian food wherever it opens.

OBICÀ CUISINE: FRESH, SIMPLE, AUTHENTIC

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 bartenders created a special selection of cocktails made with the best spirits: drinks ideal for any occasion!

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.



Obicà Canary Wharf

Unit 1 West Wintergarden - 35 Bank Street
E14 5NW London

Located in the heart of London's business and financial district, one minute's walk away from Canary Wharf Jubilee Line and Heron Quays DLR Station, Obicà Canary Wharf is set in a stunning glass atrium with a water side outdoor terrace.

The restaurant features a large dining room area and a bar area. At the bar, diners can enjoy the full menu as well as small bites, cocktails and an exclusive selection of the best Italian wines.

FACILITIES



1 Floor Venue



Area: 135 m²



Seated: 130



Standing: 236



Wi-Fi



Disabled-Access



Terrace



Projector



Outside Smoking Area


The rooms




Dining Room

accommodates up to:

 Seated: 40

 Standing: 86

 70 m²




Semi-Private Area

accommodates up to:

 Seated: 30


 Standing: 50


 25 m²




The Garden

accommodates up to:

 Seated: 60

 Standing: 100

 40 m²



APERITIVO EXPERIENCE £20 pp
served at the table from 3pm until 8pm (min 10pax)

MOZZARELLA

Mozzarella di Bufala Bites

SMALL PLATES

Prosciutto Crudo di Parma DOP

Air-cured Aged Pork Leg

Prosciutto Cotto Arrosto

Roasted Ham

Bruschette

Datterini Tomatoes and Fresh Basil (v)

Verdure Grigliate

Selection of Grilled Vegetables

Focaccina Origano

with Sea Salt

DRINKS

One of your choice

Obicà or Campari Cocktail

Glass of House Wine

Menabrea Beer 33cl



THE ITALIAN £22 pp

ANTIPASTO TO SHARE

Bufala Classica

Prosciutto Crudo di Parma DOP

Air-Cured Pork Leg

Verdure Grigliate

Selection of Grilled Vegetables

Focaccina Origano

with Sea Salt

MAIN COURSE

Cacio e Pepe

Pappardelle with Fennel Sausage Ragù

Parmigiana di Melanzane with Aubergine, Mozzarella di Bufala and Tomato

Pizza Bufala DOP with Organic Tomato and Fresh Basil

Filetti di Tonno Salad

Tuna in Olive Oil with Lamb's Lettuce, Olives, Sun-dried Tomatoes, Caperberries and Croutons

DESSERTS +£5

Tiramisù

Torta di Ricotta di Bufala
with Winter Fruit Compote

Torta di Capri

Flourless Chocolate and Almond Cake with Italian Gelato



THE ICONIC £38 pp
with a complimentary Glass of Prosecco

ANTIPASTO TO SHARE

Burrata

Prosciutto Crudo di Parma DOP
Air-Cured Pork Leg

Zucca e Mele

Baked Pumpkin and Apples with Quinoa, Toasted Almonds and Baby Spinach

Focaccina Origano with Sea Salt

MAIN COURSE

Lasagna with Beef Ragù

Caserecce with Pumpkin, Bacon, Smoked Burrata and Thyme

Gnocchi with Blu di Bufala Cream, Walnuts and Radicchio

Tortino di Riso with Pioppini and Porcini Mushrooms, Taleggio Fondue

Petto di Pollo

Italian Chicken Breast with Grilled Vegetables and Brussel Sprouts

DESSERTS

Tiramisù

Panna Cotta all'Amarena
with Black Cherry and Almond Crumble

Frangipane

Pear Tart with Vanilla Ice Cream



Services



LIVE MUSIC

The musical touch to make the atmosphere of your event unique



DJ SET

A contemporary sound for a great party



TASTING EXPERIENCES

The best suppliers to discover the Italian gastronomic 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



Additional Information

AUDIO VISUAL ARRANGEMENTS

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

If you require any additional audiovisual requirements, please inquire about availability and pricing.

ACCESSIBILITY

The restaurant offers both proper wheelchair access and accessible disabled facilities.

PAYMENTS AND 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.

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.

For Bookings

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