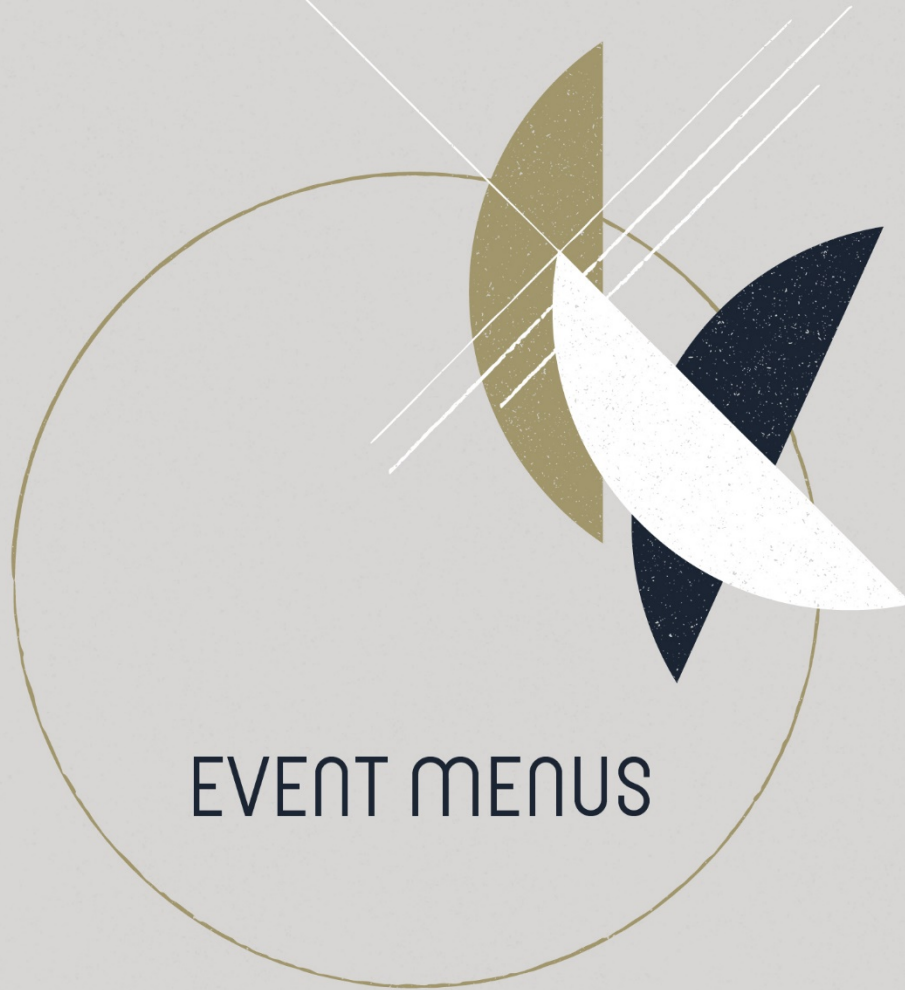


OBICÀ

Mozzarella Bar, Pizza e Cucina



EVENT MENUS

Every Obicà in the world shares the same passion for good Italian food, made with high-quality and fresh ingredients to enjoy in starters, pasta, pizza and salads.

Thanks to our varied selection, we offer custom-made solutions for dinners and cocktail receptions, meetings and parties: whether for small or large groups, our goal is always to make every event an unforgettable experience.

OBICÀ LONDON

MOZZARELLA BREAK

Our Mozzarella Break is served at the table every day from 3pm to 5pm

A pleasant break with the authentic Mozzarella di Bufala Campana DOP.
A special tasting to discover the secrets of this Italian food excellence.

MOZZARELLA BREAK

MOZZARELLA DI BUFALA CAMPANA

your choice of

Mozzarella di Bufala
Smoked Mozzarella di Bufala
Burrata

PROSCIUTTO CRUDO DI PARMA DOP

24-month Air-Cured Aged Pork

FOCACCINA DATTERINI **V**

with Datterini Tomatoes and Fresh Basil

DRINKS

one of your choice

GLASS OF HOUSE WINE
MENABREA OR DRAFT BEER

V vegan dish

FROM £20 PER PERSON

Specialties may vary depending on location and number of guests

APERITIVO EXPERIENCE

Our Aperitivo Experience is served at the table every day from 5pm to 8pm

MOZZARELLA BAR

MOZZARELLA DI BUFALA BITES

CAPOCOLLO DI MARTINA FRANCA

Cured Pork Neck

BRUSCHETTE

- Stracciatella, Pan Seared Prawn, Crispy Black Cabbage, Toasted Breadcrumbs with Capers
- Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano **V**

BEETROOT HUMMUS **V**

with Pumpkin Seeds, Focaccina Origano

FOCACCINA ORIGANO **V**

with Sea Salt and Oregano

DRINKS

one of your choice

GLASS OF HOUSE WINE
MENABREA OR DRAFT BEER

V vegan dish

FROM £30 PER PERSON

Specialties may vary depending on location and number of guests

TASTING OBICÀ

SPECIALTIES TO SHARE

GRAN DEGUSTAZIONE DI MOZZARELLE

Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Burrata and Ricotta di Bufala, served with Baby Spinach, Dates, Walnuts

SELEZIONE DI SALUMI

Selection of Prosciutto Crudo di Parma DOP, Bresaola di Chianina, Salame Piacentino DOP, Capocollo di Martina Franca

FOCACCINA DATTERINI **V**

with Datterini Tomatoes and Fresh Basil

BEETROOT HUMMUS **V**

with Pumpkin Seeds, Focaccina Origano

ESCAROLE AND ANCHOVY CROQUETTES

with Ricotta, Potatoes, Capers, Taggiasche Olives, served with Smoked Mozzarella di Bufala Fondue, Crispy Escarole

QUINOA **V**

with Lamb's Lettuce, Sweet and Sour Bell Peppers, Avocado, Taggiasche Olives, Carrot, Pomodorini del Piennolo del Vesuvio DOP, Pumpkin Seeds

PIZZA BUFALA DOP

with Mozzarella di Bufala, Organic Tomato, Fresh Basil

V vegan dish

FROM £30 PER PERSON

Specialties may vary depending on location and number of guests

LA PIZZA OBICÀ

ANTIPASTO TO SHARE

BRUSCHETTE

- Stracciatella, Pan Seared Prawn, Crispy Black Cabbage, Toasted Breadcrumbs with Capers
- Tomino, Apple and Pumpkin Mustard, Truffle-infused Olive Oil

MOZZARELLINE FRITTE

Fried Mozzarella Bites with Sage

LE PIZZE

BUFALA DOP

with Mozzarella di Bufala,
Organic Tomato, Fresh Basil

PROSCIUTTO DI PARMA

with Mozzarella di Bufala, Prosciutto Crudo di
Parma DOP, Organic Tomato, Rocket

VERDURE

with Smoked Mozzarella di Bufala, Turnip Greens,
Courgette, Sautéed Datterini Tomatoes,
Roasted Potatoes

'NDUJA

with Organic Tomato, Stracciatella, 'Nduja
Spicy Spreadable Sausage,
Basil Grana Padano DOP

CALZONE

with Mozzarella di Bufala, Anchovy Fillets, Escarole,
Pine Nuts, Raisins, Capers, Organic Tomato

FORMAGGI

with Mozzarella di Bufala, Pecorino Moliterno,
Gorgonzola DOP, Tomino, Fried Sage

DESSERT

TIRAMISÙ

V vegan dish

FROM £35 PER PERSON - MAXIMUM 15 PAX

Specialties may vary depending on location and number of guests

THE ITALIAN

3-course menu available every day from 12pm to 3pm

ANTIPASTO TO SHARE

MOZZARELLA BAR EXPERIENCE

Choice of 2 Types of Mozzarella,
Salame Piacentino DOP, Bresaola di Chianina, Prosciutto Crudo di Parma DOP, Capocollo di Martina Franca, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP and Fresh Oregano,
Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata,
Beetroot Hummus, Basil Pesto, Focaccina Origano

MAIN COURSE

PIZZA BUFALA DOP

with Mozzarella di Bufala, Organic Tomato,
Fresh Basil

ITALIAN CHICKEN BREAST

with Baby Potatoes, Turnip Greens,
Bell Pepper Ketchup

FRESH RAVIOLI

filled with Potatoes and Pecorino Romano, served
with Pomodorini del Piennolo del Vesuvio DOP,
Crumbled Tarallo, Fresh Oregano

BLACK CABBAGE SOUP

with Burrata Cream, Datterini Tomatoes, Crispy
Capocollo di Martina Franca, Toasted
Breadcrumbs with Thyme and Lemon

LASAGNA

with Beef Ragù

AUBERGINE PARMIGIANA V

with Mozzarella di Bufala and Tomato

served with

Grilled and Baked Vegetables or Garden Salad

DESSERTS +£7

HAZELNUT PANNACOTTA

with Caramelized Hazelnut Crumble

TORTA DI CAPRI

Flourless Chocolate and Almond Cake
with Italian Gelato

AMARETTO PARFAIT

FRESH FRUIT SALAD

V vegan dish

FROM £35 PER PERSON

Specialties may vary depending on location and number of guests

THE ICONIC

3-course menu

WELCOME

A glass of Prosecco per person

ANTIPASTO TO SHARE

GRAN DEGUSTAZIONE DI MOZZARELLE

Tasting of Mozzarella di Bufala, Smoked Mozzarella di Bufala, Burrata and Ricotta di Bufala, served with Baby Spinach, Dates, Walnuts

SELEZIONI DI SALUMI

Selection of Prosciutto Crudo di Parma DOP, Bresaola di Chianina, Salame Piacentino DOP, Capocollo di Martina Franca

GRILLED AND BAKED VEGETABLES SALAD **V**

with Baby Spinach, Yellow and Red Datterini Tomatoes, Courgette, Bell Pepper, Black Olives, Purple Cabbage, Pumpkin Seeds, Croutons

FOCACCINA ORIGANO **V**

with Sea Salt and Oregano

MAIN COURSES

PIZZA ZUCCA E TARTUFO NERO

with Mozzarella di Bufala, Pumpkin, Black Truffle in Olive Oil, Cave-aged Caciocavallo Irpino

BEEF TAGLIATA +5

with Roasted Potatoes, Fried Artichokes

TAGLIOLINI

with Prawns and Baby Squids, Bisque Sauce, Datterini Tomatoes, Parsley

ITALIAN CHICKEN BREAST

with Baby Potatoes, Turnip Greens, Bell Pepper Ketchup

PAPPARDELLE

with Fennel Sausage Ragù, Pecorino Romano DOP

SALMON FILLET

with Aubergine Cream, Sautéed Spinach, Lemon Zest

served with

Grilled and Baked Vegetables, Garden Salad or Sicilian Aubergine Caponata

DESSERTS

TASTING OF DESSERTS

V vegan dish

FROM £55 PER PERSON

Specialties may vary depending on location and number of guests

FINGER FOOD

Selection of 7 or 10 specialties - price upon request

FROM THE MOZZARELLA BAR

Revisited Caprese
with Mozzarella di Bufala, Four Tomato Varieties,
Basil Pesto, Croutons

Small Mozzarella Bite
with Anchovy Fillets

Ricotta di Bufala
with Capocollo di Martina Franca

Stracciatella di Burrata
with Black Truffle in Olive Oil

Beetroot Hummus ✓
with Pumpkin Seeds, Focaccina Origano

Scottish Smoked Salmon
with Fennel, Parsley and Anchovy Dressing,
Toasted Breadcrumbs

Sicilian Aubergine Caponata ✓
with Guttiau Bread

Escarole and Anchovy Croquettes
with Ricotta, Potatoes, Capers, Taggiasche Olives,
served with Smoked Mozzarella di Bufala Fondue,
Crispy Escarole

Fried Mozzarella Bites
with Sage

BRUSCHETTE

Tomino, Apple and Pumpkin Mustard,
Truffle-infused Olive Oil

Stracciatella, Pan Seared Prawn, Crispy Black
Cabbage, Toasted Breadcrumbs with Capers

Pomodorini del Piennolo del Vesuvio DOP
and Fresh Oregano ✓

PIZZA AND FOCACCIA

A selection of sliced Pizzas from our main menu
or prepared as small "Pizzetta"

Focaccia Caprese
with Mozzarella, Tomato and Basil Pesto

Grilled Vegetables Focaccia ✓
and Sun-dried Tomato Pesto

FROM THE KITCHEN

Fresh Raviolo
filled with Potatoes and Pecorino Romano, served
with Pomodorini del Piennolo del Vesuvio DOP,
Crumbled Tarallo, Fresh Oregano

Pappardelle
with Fennel Sausage Ragù,
Pecorino Romano DOP

Pumpkin Soup
with Cave-aged Caciocavallo Irpino, Sautéed Spinach,
Thyme-infused Olive Oil

Burrata Burger
with Chianina Beef, Rolled Bacon, Turnip Greens, Bell
Pepper Ketchup, Baby Potatoes

Salmon Fillet
with Aubergine Cream, Sautéed Spinach, Lemon Zest

DESSERT

Tiramisù

Torta Capri
Flourless Chocolate and Almond Cake

Hazelnut Panna Cotta
with Caramelized Hazelnut Crumble

Fresh Fruit Salad ✓

✓ **vegan dish**

Specialties may vary depending on location and number of guests

TERMS & CONDITIONS

CONFIRMATION POLICY

To secure your reservation we require a £15pp deposit, which will be deducted from the final bill on the day of the event. Please note that your booking is provisional until the receipt of the deposit. The remaining balance must be paid at the end of your event.

A discretionary 13.5% service charge will be added to your final bill.

CANCELLATION POLICY

We have a cancellation policy in place depending on the type of event.

If you fail to cancel your booking within the cancellation policy, instructed in the contract, the deposit will be retained.

PRE-ORDER POLICY

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

MINIMUM GUARANTEED

The client agrees to pay the Minimum Guaranteed amount indicated in the Contract regardless of the number of guests attending the party.

FOR INFORMATIONS AND BOOKINGS

To make an enquiry for your next event please write to:

SARA POMPARELLI

events.london@obica.com

OBICÀ

Mozzarella Bar, Pizza e Cucina

Follow us: @obicamozzarellabar

www.obica.com