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 St Paul's

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

Obicà St. Paul's is our newest London flagship store, winner of the Restaurant & Bar Design Awards in 2017, located in the heart of the City 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 into two sections: a cocktail bar with an exclusive selection of wines from all Italian regions, and the Mozzarella Bar where you can find our premium selection of mozzarella and cold cuts.

FACILITIES

- 1 Floor Venue
- Area: 160 m^2
- Seated: 82
- Standing: 120
- Wi-Fi
- Disabled-Access
- Terrace
- Projector
- Flat Screen

The rooms

Lounge

accommodates up to:

Seated: 24

20 m²

Dining Room

accommodates up to:

Seated: 40

Standing: 80

30 m²

Semi – Private Area

accommodates up to:

Seated: 18

Standing: 30

30 m²

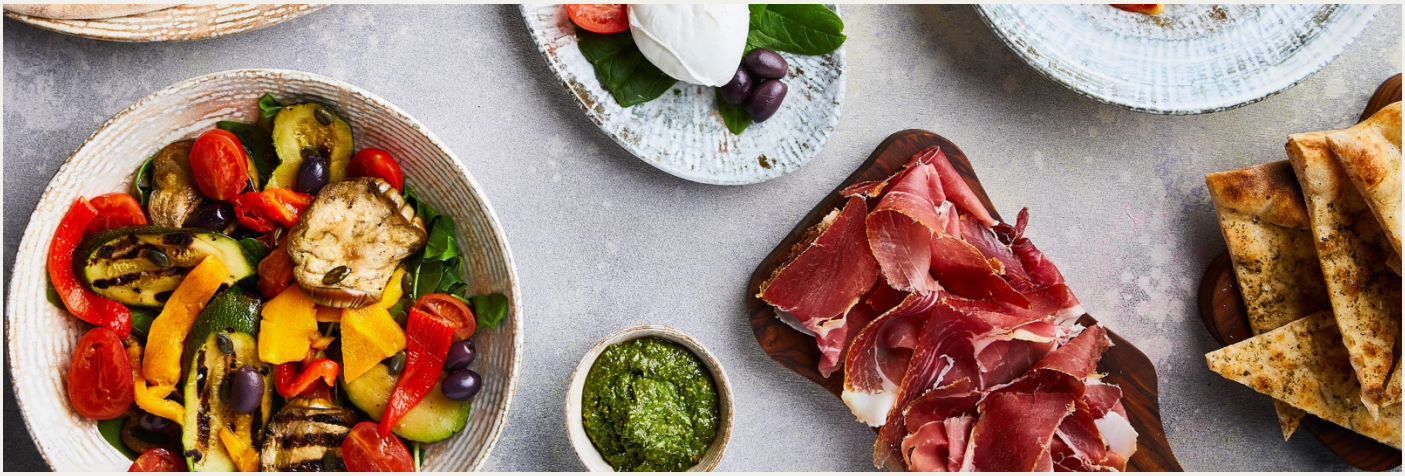
Delì & Small Bar

accommodates up to:

Seated: 25

Standing: 45

20 m²



APERITIVO EXPERIENCE £20 pp

served at the table from 3pm until 8pm (min 10pax)

MOZZARELLA

Mozzarella di Bufala Bites

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SMALL PLATES

Prosciutto Crudo di Parma DOP
Air-cured Aged Pork Leg

Crocchette di Ricotta e Spinaci
with Sun-dried Tomatoes Cream and Fried Basil

Verdure Grigliate
Selection of Grilled Vegetables

Focaccina Origano
with Sea Salt

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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

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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

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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

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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

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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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