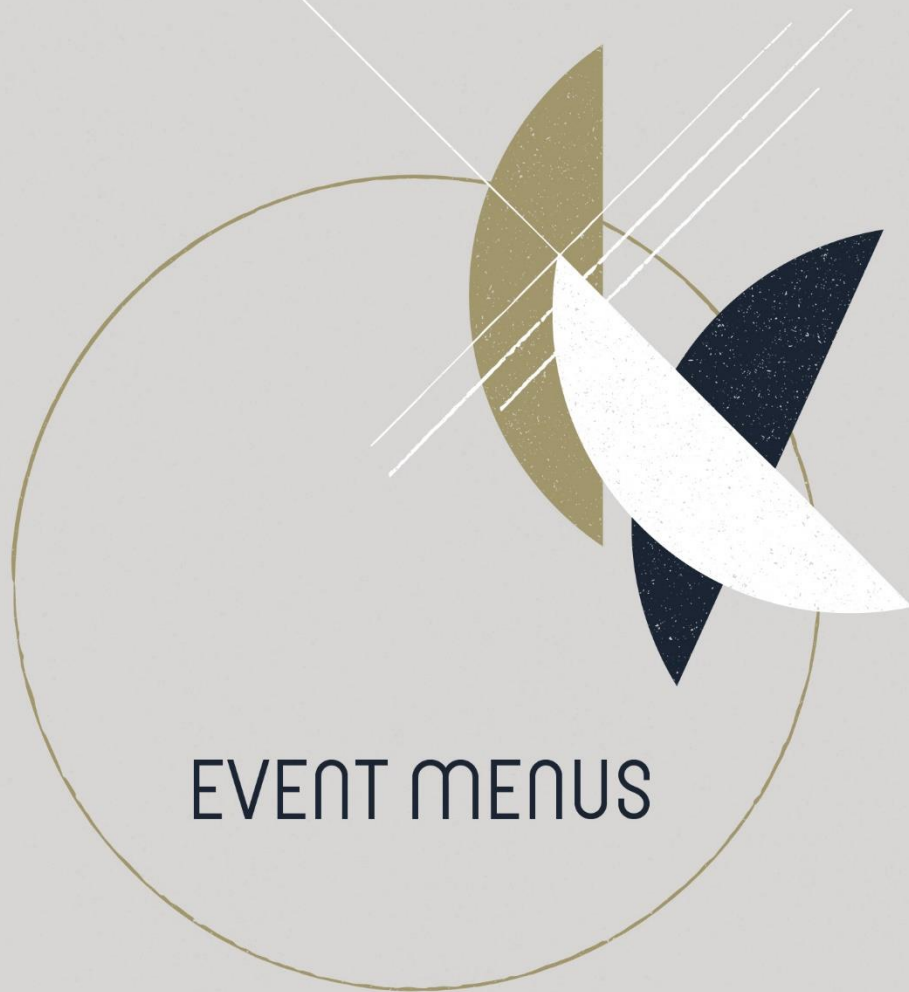


OBICÀ

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 7pm

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 DOP
your choice of

Mozzarella di Bufala
Smoked Mozzarella di Bufala

PROSCIUTTO DI PARMA DOP
Air-Cured Aged Pork

FOCACCINA ORIGANO V
with Sea Salt and Oregano

DRINKS

one of your choice

GLASS OF HOUSE WINE
PERONI 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

FRIED MOZZARELLA DI BUFALA BITES

PROSCIUTTO DI PARMA DOP

Air-Cured Aged Pork

BRUSCHETTE

Schiena d'Asino Cheese, Pumpkin, Black Truffle in Olive Oil
Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano V

PUMPKIN HUMMUS V

with Rosemary-infused EVO Oil, Pumpkin Seeds, Guttiau Bread

FOCACCINA ORIGANO V

with Sea Salt and Oregano

DRINKS

one of your choice

GLASS OF HOUSE WINE

PERONI BEER 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 di Parma DOP, Bresaola della Valtellina IGP, Salame Piacentino DOP, Speck Alto Adige IGP

FOCACCINA DATTERINI V

with Datterini Tomatoes and Fresh Basil

SICILIAN AUBERGINE CAPONATA V

with Guttiau Bread

QUINOA SALAD V

with Baby Spinach, Pumpkin, Beetroot, Toasted Almonds, Purple Carrot, Avocado, Lemon Dressing

PIZZA BUFALA DOP *

with Mozzarella di Bufala, Organic Tomato, Fresh Basil

V vegan dish
* vegan version available

FROM £35 PER PERSON

Specialties may vary depending on location and number of guests

LA PIZZA OBICÀ

ANTIPASTO TO SHARE

DEGUSTAZIONI DI FRITTI

Tasting of Fried Mozzarella di Bufala Bites, Prawns and Lemon Arancini, Potato Croquettes with Spinach and Smoked Mozzarella di Bufala, Courgette in Batter with Mustard, served with Bell Pepper Ketchup

LE PIZZE

BUFALA DOP *

with Mozzarella di Bufala,
Organic Tomato, Fresh Basil

PROSCIUTTO DI PARMA

with Organic Tomato, Mozzarella Fiordilatte di
Agerola, Prosciutto di Parma DOP, Rocket

VERDURE *

with Smoked Mozzarella di Bufala, Yellow and Red
Datterini Tomatoes, Courgette, Friarielli in Olive Oil,
Potato Chips, Bell Pepper Sauce

CACIO PEPE

with Mozzarella Fiordilatte di Agerola, Pecorino
with Black Pepper, Stracciatella Cream

ALICI

with Organic Tomato, Stracciatella,
Yellow Datterini Tomatoes, Anchovy Fillets,
Grana Padano DOP Chips

'NDUJA

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

DESSERT

MINI TIRAMISÙ

MINI FRESH FRUIT SALAD V

V **vegan dish**
* **vegan version available**

FROM £35 PER PERSON - MAXIMUM 15 PAX

Specialties may vary depending on location and number of guests

THE ITALIAN

2-course menu

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

SELEZIONE DI SALUMI

Selection of Prosciutto di Parma DOP, Bresaola
della Valtellina IGP, Salame Piacentino DOP,
Speck Alto Adige IGP

FOCACCINA ORIGANO V

with Sea Salt and Oregano

SICILIAN AUBERGINE CAPONATA V

with Guttiau Bread

MAIN COURSE

PAPPARDELLE

with Fennel Sausage Ragù,
Pecorino Romano DOP

PIZZA BUFALA DOP *

Mozzarella di Bufala, Organic Tomato, Fresh Basil

PIZZA CACIO E PEPE

with Mozzarella Fiordilatte di Agerola, Pecorino
with Black Pepper, Stracciatella Cream

SLOW-COOKED HERB CHICKEN BREAST

with Roasted Potatoes, Sautéed Spinach, Bell
Pepper Ketchup

CANNELLINI BEANS SOUP *

with Datterini Tomatoes, Crispy Bacon, Sautéed
Baby Spinach with Lemon, Rosemary-infused
EVO Oil

QUINOA SALAD V

with Baby Spinach, Pumpkin, Beetroot, Toasted
Almonds, Purple Carrot, Avocado,
Lemon Dressing

all served with
Garden Salad

DESSERTS +£7

HAZELNUT PANNACOTTA

with Caramelized Hazelnut Crumble

TORTA TENERINA

Dark Chocolate Cake
served with Mascarpone Cream

TIRAMISÙ

FRESH FRUIT SALAD V

V **vegan dish**
* **vegan version available**

FROM £35 PER PERSON

Specialties may vary depending on location and number of guests

THE ICONIC

3-course menu

WELCOME GLASS OF PROSECCO

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

BRUSCHETTE

Stracciatella, Pan Seared Prawns, Fried
Artichokes, Lemon Zest
Pomodorini del Piennolo del Vesuvio DOP a
Pacchiette and Fresh Oregano ✓

SELEZIONE DI SALUMI

Selection of Prosciutto di Parma DOP, Bresaola
della Valtellina IGP, Salame Piacentino DOP,
Speck Alto Adige IGP

PUMPKIN HUMMUS ✓

with Rosemary-infused EVO Oil, Pumpkin Seeds,
Guttiau Bread

FOCACCINA ORIGANO ✓

with Sea Salt and Oregano

MAIN COURSES

FRESH TAGLIOLINI

with Pan Seared Prawns, Red and Yellow
Datterini Tomatoes Cream with Anchovy,
Chopped Pistachios, Orange-infused EVO Oil

FRESH TORTELLONI

filled with Ricotta and Artichokes, served with
Grana Padano DOP Cream, Fried Artichokes

RISOTTO ✱

with Riso Carnaroli, Porcini Mushrooms, Black
Truffle in Olive Oil, Parsley

PIZZA SPECK ALTO ADIGE IGP

with Mozzarella Fiordilatte di Agerola, Speck Alto
Adige IGP, Datterini Tomatoes, Schiena d'Asino
Cheese, Fried Artichokes, Basil Sauce

SALMON FILLET

with Potato Cream, Broccoli with Anchovy,
Pomegranate, Lemon Zest

ANGUS FILLET + £10

with Potato Cream, Blueberry Sauce with Nero
d'Avola, Potato Chips, Mashed Broccoli

DESSERTS

SELEZIONE DI FORMAGGI (*min 4 pax*)

Selection of Conzato Calitrano aged in
Terracotta, Pecorino flavoured with Aglianico
Wine, Pecorino with Black Pepper, served with
Rocket, Red Chicory, Toasted Almonds, Dates,
Pear Mostarda, Crostini

TORTA TENERINA

Dark Chocolate Cake served
with Mascarpone Cream

FRESH FRUIT SALAD ✓

TIRAMISÙ

✓ **vegan dish**

✱ **vegan version available**

FROM £60 PER PERSON

Specialties may vary depending on location and number of guests

FINGER FOOD

Selection of 7 or 10 specialties

FROM THE MOZZARELLA BAR

Small Mozzarella Bite

with Scapece Zucchini, Pine Nuts and Mint

Revisited Caprese

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

Stracciatella Pugliese

with Black Truffle in Olive Oil

Pumpkin Hummus V

with Rosemary-infused EVO Oil, Pumpkin Seeds,
Guttiau Bread

Sicilian Aubergine Caponata V

with Guttiau Bread

Quinoa V

with Baby Spinach, Pumpkin, Beetroot, Toasted Almonds,
Purple Carrot, Avocado, Lemon Dressing

Bresaola di Chianina

Cured Chianina Beef with Rocket, Yellow and Red Datterini
Tomatoes, Pecorino with Black Pepper, Balsamic Vinegar
from Modena IGP Reduction

Smoked Salmon

with Lamb's Lettuce, Marinated Courgette, Orange,
Pumpkin Seeds

FRITTI

Fried Mozzarella di Bufala Bites

with Courgette in Batter with Mustard

Prawns and Lemon Arancino

Rice Croquette served with Stracciatella

Potato Croquette

with Spinach and Smoked Mozzarella di Bufala, served
with Bell Pepper Sauce

BRUSCHETTE

Stracciatella, Pan Seared Prawns, Fried Artichokes,
Lemon Zest

Schiena d'Asino Cheese, Pumpkin, Black Truffle in Olive Oil

Pomodorini del Piennolo del Vesuvio DOP a Pacchietelle
and Fresh Oregano V

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 V

and Sun-dried Tomato Pesto

FROM THE KITCHEN

Fresh Tortelloni

filled with Ricotta and Artichokes, served with Grana
Padano DOP Cream, Fried Artichokes

Risotto *

with Riso Buono Carnaroli, Porcini Mushrooms and
Black Truffle in Olive Oil, Parsley

Tomato Soup *

with Masseria Dauna Tomato, Stracciatella,
Crispy Tomato Crackers, Basil

Cannellini Beans Soup *

with Datterini Tomatoes, Crispy Bacon, Sautéed Baby
Spinach with Lemon, Rosemary-infused EVO Oil

Potato and Sausage Flan

with Friarielli in Olive Oil, Bell Pepper Sauce,
Crusco Pepper from Senise IGP

Burrata Burger

with Chianina Beef, Rolled Bacon,
Friarielli in Olive Oil, Bell Pepper Ketchup

Salmon Fillet

with Potato Cream, Pomegranate
and Beetroot Sprouts

DESSERT

Tiramisù

Hazelnut Panna Cotta

with Caramelized Hazelnut Crumble

Tenerina Cake

Dark Chocolate Cake served with
Mascarpone Cream

Consato Calitrano Cheese

with Pear Mostarda and Toasted Almonds

Fresh Fruit Salad Skewer V

V vegan dish

* vegan version available

PRICE UPON REQUEST

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 click [HERE](#)

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Follow us: @obicamozzarellabar
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