

# 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 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

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### MOZZARELLA BAR

#### MOZZARELLA DI BUFALA BITES

#### PROSCIUTTO DI PARMA DOP

Air-Cured Aged Pork

#### BRUSCHETTE

Stracciatella, Pan Seared Prawn, Citrus-marinated Purple Cabbage  
Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano **V**

#### RED PEPPER HUMMUS **V**

with Crusco Pepper from Senise IGP, Balsamic Vinegar

#### 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

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## 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, Yellow and Red Datterini Tomatoes, Black Olives

### SELEZIONE DI SALUMI

Selection of Prosciutto di Parma DOP, Bresaola, Salame Piacentino DOP, Mortadella Favola Gran Riserva with Pistachio

### FOCACCINA DATTERINI **V**

with Datterini Tomatoes and Fresh Basil

### RED PEPPER HUMMUS **V**

with Crusco Pepper from Senise IGP, Balsamic Vinegar

### FRIED COD BITES

in Batter with Mustard, served with Homemade Mayonnaise

### GRILLED AND BAKED VEGETABLES SALAD **V**

with Baby Spinach, Yellow and Red Datterini Tomatoes, Courgette, Bell Pepper, Black Olives, Citrus-marinated Purple Cabbage, Pumpkin Seeds, Balsamic Vinegar Dressing, Croutons

### 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

### FRIED COD BITES

in Batter with Mustard,  
served with Homemade Mayonnaise

### FRIED MOZZARELLA DI BUFALA BITES

with Courgette in Batter  
with Mustard

## LE PIZZE

One per person

### BUFALA DOP

with Mozzarella di Bufala,  
Organic Tomato, Fresh Basil

### PROSCIUTTO DI PARMA

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

### VEGETABLES

Mozzarella Fiordilatte di Agerola, Baby Spinach,  
Green Beans, Yellow and Red Datterini Tomatoes,  
Courgette, Bell Pepper Sauce

### FORMAGGI

Mozzarella Fiordilatte di Agerola, Gorgonzola  
DOP, Cave-aged Caciocavallo Irpino,  
Ricotta di Bufala, Fresh Rosemary

### PESTO AND STRACCIATELLA

Mozzarella Fiordilatte di Agerola, Basil Pesto,  
Sun-dried Tomato Pesto, Stracciatella Cream with  
Lime, Toasted Almonds

### 'NDUJA

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

## DESSERT

### MINI 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

## ANTIPASTO TO SHARE

### MOZZARELLA BAR EXPERIENCE

Choice of 2 Types of Mozzarella,  
Salame Piacentino DOP, Bresaola, Prosciutto di Parma DOP, Mortadella Favola Gran Riserva with Pistachio, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano, Sun-dried Tomatoes, Roasted Artichokes in Olive Oil, Sicilian Aubergine Caponata, Red Pepper Hummus, Basil Pesto, Focaccina Origano

## MAIN COURSE

One per person

### LASAGNA

with Beef Ragù

### PIZZA BUFALA DOP

Mozzarella di Bufala, Organic Tomato, Fresh Basil

### AUBERGINE PARMIGIANA

with Mozzarella di Bufala and Tomato

### SLOW-COOKED ITALIAN CHICKEN BREAST

with Aubergine, Roasted Potatoes, Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle, Yoghurt Sauce

### TROFIE

with Basil Pesto, Potatoes,  
Green Beans, Pine Nuts

### SPELT AND BARLEY **V**

with Baby Spinach, Sautéed Courgette with Citrus, Green Beans, Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle, Yellow Datterini Tomatoes, Avocado

## All Served With

Grilled and Baked Vegetables & Garden Salad

## DESSERTS +£7

### COCONUT PANNACOTTA

with Raspberry Coulis

### TORTA TENERINA

Dark Chocolate Cake  
served with Mascarpone Cream

### TIRAMISÙ

### FRESH FRUIT SALAD **V**

**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**

## 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, Yellow and Red Datterini Tomatoes, Black Olives

### SELEZIONI DI SALUMI

Selection of Prosciutto di Parma DOP, Bresaola, Salame Piacentino DOP, Mortadella Favola Gran Riserva with Pistachio

**FOCACCINA ORIGANO V**  
with Sea Salt and Oregano

**SICILIAN AUBERGINE CAPONATA V**  
with Guttiau Bread

## MAIN COURSES

One per person

### PIZZA PROSCIUTTO COTTO

Smoked Mozzarella di Bufala, Prosciutto Cotto San Giovanni, Citrus-marinated Courgette, Chopped Pistachios, Bell Pepper Sauce

### COD FILLET

with Sautéed Vegetables, Rocket, Toasted Breadcrumbs with Lemon and Thyme, Panzanella Cream with Anchovies

### FRESH TORTELLONI

filled with Mozzarella and Lemon, served with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle Cream, Fried Aubergine

### VITELLO TONNATO

with Veal, Tuna Sauce, Fried Caperberries, Rocket, Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle

### TAGLIOLINI

with Black Summer Truffle

### BEEF TAGLIATA +£7.5

with Rocket, Yellow and Red Datterini Tomatoes, Cave-aged Caciocavallo Irpino Shavings, Balsamic Vinegar Reduction

## All Served With

Grilled and Baked Vegetables & Garden Salad

## DESSERTS

**COCONUT PANNACOTTA**  
with Raspberry Coulis

**TORTA TENERINA**  
Dark Chocolate Cake served  
with Mascarpone Cream

**TIRAMISÙ**

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

## FROM THE MOZZARELLA BAR

### Caprese

with Mozzarella di Bufala, Sliced Tomatoes,  
Fresh Basil

### Small Mozzarella Bite

with Anchovy Fillets

### Small Mozzarella Bite

With Scapece Courgette, Pine Nuts and Mint

### Stracciatella di Burrata

with Black Summer Truffle in Olive Oil

### Red Pepper Hummus V

with Crusco Pepper from Senise IGP, Balsamic  
Vinegar, Focaccina Origano

### Organic Tomato Tartare

with Mustard, Burrata, Crumbled Tarallo, Basil Sauce

### Italian Gazpacho

with Stracciatella, Croutons

### Scottish Smoked Salmon

with Fennel, Orange

### Fried Cod Bites

in Batter with Mustard, served with Homemade  
Mayonnaise

### Fried Mozzarella Bites

with Courgette in Batter with Mustard

## BRUSCHETTE

Smoked Mozzarella di Bufala, Sautéed Friggitelli  
Peppers with Anchovies

Stracciatella, Pan Seared Prawn, Citrus-marinated  
Purple Cabbage

Pomodorini del Piennolo del Vesuvio DOP a  
Pacchetelle 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

and Sun-dried Tomato Pesto V

## FROM THE KITCHEN

### Fresh Tortellone

filled with Mozzarella and Lemon, served with  
Pomodorini del Piennolo del Vesuvio DOP a  
Pacchetelle Cream, Fried Aubergine

**Trofie with Basil Pesto** with Potatoes,  
Green Beans, Italian Pine Nuts

### Burrata Burger

with Chianina Beef, Rolled Bacon, Rocket, Grilled  
Courgette, Avocado, Mayonnaise with Mustard

### Vitello Tonnato

with Veal, Tuna Sauce, Fried Caperberries, Rocket,  
Pomodorini del Piennolo del Vesuvio DOP a  
Pacchetelle

### Cod Fillet

with Sautéed Vegetables, Rocket, Toasted  
Breadcrumbs with Lemon and Thyme, Panzanella  
Cream with Anchovies

## DESSERT

### Tiramisù

### Torta Tenerina

Dark Chocolate Cake served  
with Mascarpone Cream

### Lemon Caprese Cake

### Coconut Panna Cotta

### Fresh Fruit Salad Skewer V

**PRICE UPON REQUEST**

*Specialties may vary depending on location and number of guests*



# TERMS & CONDITIONS

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## 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.

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## FOR INFORMATIONS AND BOOKINGS

To make an enquiry for your next event please click [HERE](#)

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Follow us: @obicamozzarellabar  
[www.obica.com](http://www.obica.com)