

# 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

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### MOZZARELLA BAR

#### FRIED MOZZARELLA DI BUFALA BITES

#### PROSCIUTTO DI PARMA DOP

Air-Cured Aged Pork

#### BRUSCHETTE

Schiava d'Asino Cheese, Pumpkin, Black Truffle in Olive Oil  
Pomodori 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

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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, 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 Pacchetelle and Fresh Oregano **V**

#### SELEZIONE DI SALUMI

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

#### PUMPKIN HUMMUS **V**

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

#### FOCACCINA ORIGANO **V**

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 **V**

#### TIRAMISÙ

**V** 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 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 **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

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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)