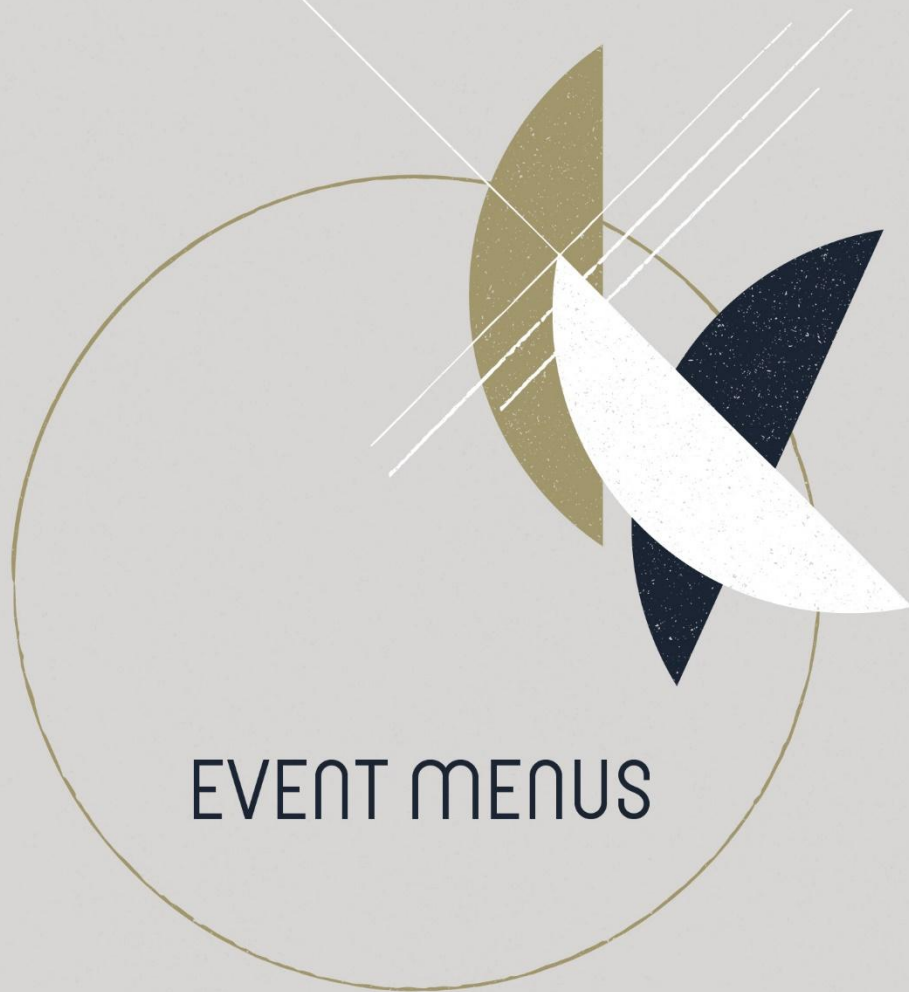


OBICÀ

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
CANARY WHARF

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 TO SHARE

MOZZARELLA DI BUFALA CAMPANA DOP BITES

PROSCIUTTO DI PARMA DOP

Air-Cured Aged Pork

BRUSCHETTE

Smoked Mozzarella di Bufala, Friggitelli Peppers, Anchovy Fillets
Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano V

RED PEPPER HUMMUS V

with Crusco Pepper from Senise IGP, Balsamic Vinegar from Modena IGP, Crostini

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, Stracciatella di Burrata, Burrata Pugliese and Ricotta di Bufala, served with Baby Spinach, Red and Yellow Datterini Tomatoes, Black Olives

SELEZIONE DI SALUMI

Selection of Prosciutto di Parma DOP, Bresaola della Valtellina IGP, Salame Felino IGP, Mortadella Favola Gran Riserva with Pistachio

FOCACCINA DATTERINI V

with Datterini Tomatoes and Fresh Basil

SICILIAN AUBERGINE CAPONATA V

with Guttiau Bread

QUINOA SALAD V

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

BUFALA PIZZA *

with Organic Tomato, Mozzarella di Bufala, 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

one choice per person

RED PEPPER HUMMUS **V**

with Crusco Pepper from Senise IGP, Balsamic Vinegar from Modena IGP, Crostini

PROSCIUTTO DI PARMA DOP

Air-Cured Aged Pork

SICILIAN AUBERGINE CAPONATA **V**

with Guttiau Bread

all dishes served with

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

LE PIZZE

one choice per person

BUFALA *

with Organic Tomato, Mozzarella di Bufala,
Fresh Basil

PARMA DOP

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

VERDURE *

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

FORMAGGI

with Mozzarella di Bufala, Gorgonzola DOP,
Provolone del Monaco DOP, Ricotta di Bufala,
Fresh Rosemary

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

one choice per person

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, Stracciatella di Burrata, Burrata Pugliese and Ricotta di Bufala, served with Baby Spinach, Red and Yellow Datterini Tomatoes, Black Olives

SELEZIONE DI SALUMI

Selection of Prosciutto di Parma DOP, Bresaola della Valtellina IGP, Salame Felino IGP, Mortadella Favola Gran Riserva with Pistachio

FOCACCINA ORIGANO V

with Sea Salt and Oregano

SICILIAN AUBERGINE CAPONATA V

with Guttiau Bread

MAIN COURSE

one choice per person

PACCHERI ALLA SORRENTINA

with Organic Tomato, Mozzarella di Bufala, Grana Padano DOP, Fresh Basil

BUFALA PIZZA *

with Organic Tomato, Mozzarella di Bufala, Fresh Basil

TROFIE

with Basil Pesto, Potatoes, Green Beans, Pine Nuts

SLOW-COOKED HERB CHICKEN BREAST

with Roasted Potatoes, Sautéed Spinach, Bell Pepper Ketchup

PAPPARDELLE

with Fennel Sausage Ragù, Pecorino Romano DOP

QUINOA SALAD V

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

all dishes served with Garden Salad

DESSERTS +£7

one choice per person

SICILIAN CANNOLO

with Ricotta di Bufala Cream, Dark Chocolate Chips, Chopped Pistachios

TORTA TENERINA

Dark Chocolate Cake served with Mascarpone Cream

TIRAMISÙ

FRESH FRUIT SALAD V

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

FROM £38 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, Stracciatella di Burrata, Burrata Pugliese and Ricotta di Bufala, served with Baby Spinach, Red and Yellow Datterini Tomatoes, Black Olives

BRUSCHETTE

Stracciatella, Pan Seared Prawns, Fried Artichokes, Lemon Zest
Smoked Mozzarella di Bufala, Friggitelli Peppers, Anchovy Fillets

SELEZIONE DI SALUMI

Selection of Prosciutto di Parma DOP, Bresaola della Valtellina IGP, Salame Felino IGP, Mortadella Favola Gran Riserva with Pistachio

RED PEPPER HUMMUS V

with Crusco Pepper from Senise IGP, Balsamic Vinegar from Modena IGP, Crostini

FOCACCINA ORIGANO V

with Sea Salt and Oregano

MAIN COURSES *one choice per person*

FRESH TORTELLONI

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

MORTADELLA E PISTACCHI PIZZA

with Mozzarella di Bufala, Mortadella Favola Gran Riserva with Pistachio, Provolone del Monaco DOP, Chopped Pistachios, Lemon Zest

CALAMARATA

with Prawns, Yellow Datterini Tomatoes Cream with Anchovy, Bisque Sauce, Stracciatella, Lemon

SALMON FILLET

with Mashed Fennel, Crumbled Potato, Datterini Tomatoes Confit

TAGLIOLINI

with Black Summer Truffle, Grana Padano DOP

VITELLO TONNATO

with Veal, Tuna Sauce, Fried Caperberries, Datterini Tomatoes Confit, Rocket

DESSERTS *one choice per person*

LEMON CAPRESE CAKE

with Madagascan Vanilla Gelato

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, Organic Tomato,
Basil Pesto

Courgette Roll
with Ricotta di Bufala and Herb

Mozzarella di Bufala Wrap
with Bresaola della Valtellina IGP

Stracciatella Pugliese
with Black Summer Truffle in Olive Oil

Red Pepper Hummus V
with Crusco Pepper from Senise IGP, Balsamic Vinegar
from Modena IGP

Sicilian Aubergine Caponata V
with Guttiau Bread

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

Bresaola della Valtellina IGP
Cured Beef from Valtellina with Rocket, Datterini
Tomatoes Confit, Granfiorito di Bufala, Toasted Almonds,
Balsamic Vinegar from Modena IGP

Scottish Smoked Salmon
with Lamb's Lettuce, Vegetables in Olive Oil, Wild Fennel,
Yellow and Red Datterini Tomatoes, Lemon Dressing

BRUSCHETTE
Stracciatella, Pan Seared Prawns, Fried Artichokes,
Lemon Zest

Smoked Mozzarella di Bufala, Friggitelli Peppers,
Anchovy Fillets

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

Mediterranean Tuna Mousse and Capers

'Nduja Spicy Spreadable Sausage and Stracciatella

Scottish Smoked Salmon, Mascarpone and Dill

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 Mozzarella and Lemon, served with Pomodorini
del Piennolo del Vesuvio DOP a Pacchettelle Cream with
Oregano, Aubergine

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

Lasagna
with Beef Ragù

Calamarata
with Prawns, Yellow Datterini Tomatoes Cream
with Anchovy, Bisque Sauce, Stracciatella, Lemon

Salmon Fillet
with Mashed Fennel, Crumbled Potato,
Datterini Tomatoes Confit

Vitello Tonnato
with Veal, Tuna Sauce, Fried Caperberries, Datterini
Tomatoes Confit, Rocket

DESSERT

Tiramisù

Lemon Caprese Cake
with Raspberry Coulis

Tenerina Cake
Dark Chocolate Cake served with
Mascarpone Cream

Revisited Sicilian Cannolo
with Ricotta di Bufala Cream, Dark Chocolate Chips,
Chopped Pistachios

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
www.obica.com