

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

Camembert di Bufala, Pumpkin and Black Truffle in Olive Oil
Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano **V**

BEETROOT HUMMUS **V**

with Pumpkin Seeds, Crispy 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, Stracciatella di Burrata, Burrata Pugliese and Ricotta di Bufala, served with Baby Spinach, Dates, Walnuts

DEGUSTAZIONE DI SALUMI

Tasting of Prosciutto di Parma DOP, Bresaola della Valtellina IGP, Salame Felino IGP, Capocollo di Martina Franca

FOCACCINA DATTERINI V

with Datterini Tomatoes, Sea Salt and Fresh Basil

SICILIAN AUBERGINE CAPONATA V

with Guttiau Bread

BRUSCHETTE

Camembert di Bufala, Pumpkin and Black Truffle in Olive Oil
'Nduja Spicy Spreadable Sausage, Mascarpone and Thyme

GRILLED AND BAKED VEGETABLES SALAD V

with Baby Spinach, Yellow and Red Datterini Tomatoes, Broccoli, Courgette, Bell Pepper, Black Olives, Pumpkin Seeds, Croutons, Balsamic Vinegar from Modena IGP Dressing

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

BEETROOT HUMMUS **V**

with Pumpkin Seeds, Crispy Bread

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

CAPOCOLLO

with Mozzarella di Bufala, Capocollo di Martina
Franca, Turnip Greens, Orange

VERDURE *

with Smoked Mozzarella di Bufala, Cafona
Artichokes in Olive Oil, Courgette, Bell Pepper,
Broccoli, Yellow and Red Datterini Tomatoes,
Roasted Potatoes, Fresh Basil

SALAME PICCANTE E 'NDUJA

with Organic Tomato, Mozzarella di Bufala,
Spicy Stirrup Salami, 'Nduja Spicy Spreadable
Sausage, Fresh Basil

FORMAGGI

with Mozzarella di Bufala, Gorgonzola DOP,
Camembert di Bufala, Honey, Hazelnuts

PARMIGIANA*

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

DESSERT

one choice per person

TIRAMISÙ

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, Dates, Walnuts

DEGUSTAZIONE DI SALUMI

Tasting of Prosciutto di Parma DOP, Bresaola della Valtellina IGP, Salame Felino IGP, Capocollo di Martina Franca

FOCACCINA ORIGANO **V**

with Sea Salt and Oregano

SICILIAN AUBERGINE CAPONATA **V**

with Guttiau Bread

MAIN COURSE

one choice per person

SCHIAFFONI ALLA SORRENTINA

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

BUFALA PIZZA *

with Organic Tomato, Mozzarella di Bufala, Fresh Basil

RIGATONI ALLA CARBONARA

with Egg, Pecorino Romano DOP, Crispy Guanciale, Black Pepper

QUINOA SALAD **V**

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

PAPPARDELLE

with Fennel Sausage Ragù, Pecorino Romano DOP

SLOW-COOKED CHICKEN BREAST TAGLIATA **+£5**

with Roasted Potatoes, Sautéed Spinach, Datterini Tomatoes Confit, Orange Sauce

all dishes served with Garden Salad

DESSERTS **+£7**

one choice per person

TIRAMISÙ

HAZELNUT PANNA COTTA
with Caramelized Hazelnut Crumble

FRESH FRUIT SALAD **V**

TORTA DI CAPRI
Flourless Chocolate and Almond Cake
with Vanilla Gelato

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

DEGUSTAZIONE MOZZARELLA BAR

Choice of two types of Mozzarella, Salame Felino IGP, Bresaola della Valtellina IGP, Prosciutto di Parma DOP, Capocollo di Martina Franca, Bruschetta with Pomodorini del Piennolo del Vesuvio DOP a Pacchetelle and Fresh Oregano, Sun-dried Tomatoes, Cafona Artichokes in Olive Oil, Sicilian Aubergine Caponata, Beetroot Hummus, Basil Pesto

FOCACCINA ORIGANO **V**

with Sea Salt and Oregano

MAIN COURSES *one choice per person*

FRESH CANNELLONI

filled with Ricotta and Spinach, served with Organic Tomato Sauce, Bechamel, Grana Padano DOP, Fresh Basil

PIZZA SALSICCIA E PORCINI

with Mozzarella di Bufala, Sausage, Porcini Mushrooms in Olive Oil, Datterini Tomatoes, Potatoes

CALAMARATA **+£5**

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

SALMON FILLET

with Beetroot Purée, Crumbled Potato, Broccoli, Lemon Zest

FRESH POTATO GNOCCHI

with Gorgonzola DOP, Pears, Toasted Hazelnuts

SLOW-COOKED HERB CHICKEN BREAST TAGLIATA

with Roasted Potatoes, Sautéed Spinach, Datterini Tomatoes Confit, Orange Sauce

DESSERTS *one choice per person*

RICOTTA DI BUFALA CAKE

with Pears and Dark Chocolate Chips

TORTA DI CAPRI

Flourless Chocolate and Almond Cake with Vanilla Gelato

FRESH FRUIT SALAD **V**

HAZELNUT PANNA COTTA

with Caramelized Hazelnut Crumble

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 Truffle in Olive Oil

Beetroot Hummus V

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

Sicilian Aubergine Caponata V

with Guttiau Bread

Quinoa V

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

Bresaola della Valtellina IGP

Cured Beef from Valtellina with Rocket, Datterini
Tomatoes Confit, Cafona Artichokes in Olive Oil, Orange,
Toasted Almonds, Orange and Balsamic Vinegar from
Modena IGP Dressing

BRUSCHETTE

Stracciatella, Pan Seared Prawns, Fried Cafona Artichokes
and Lemon Zest

Camembert di Bufala, Pumpkin and Black Truffle in Olive Oil

'Nduja Spicy Spreadable Sausage, Mascarpone and Thyme

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 Cannelloni

filled with Ricotta and Spinach, served with Organic
Tomato Sauce, Bechamel, Grana Padano DOP,
Fresh Basil

Fresh Potato Gnocchi

with Gorgonzola DOP, Pears, Toasted Hazelnuts

Lasagna

with Beef Ragù

Calamarata

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

Hamburger

with Beef, Baby Spinach, Tomato, Camembert di Bufala,
Crispy Capocollo di Martina Franca, Mayonnaise

Salmon Fillet

with Beetroot Purée, Crumbled Potato, Broccoli,
Lemon Zest

DESSERT

Tiramisù

Hazelnut Panna Cotta

with Caramelized Hazelnut Crumble

Torta di Capri

Flourless Chocolate and Almond Cake
with Mascarpone Cream

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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