

# L'ANTICA PIZZERIA DA MICHELE

GROUP DINING AND EVENTS

4621 2nd St, Long Beach, CA  
90803  
(562) 248-2320

[karina@damicheleusa.com](mailto:karina@damicheleusa.com)

L's  
Pizzeria d



## Large Party

11+ guests

Requires Prefix family style menu - **Price per person**

**Pricing:** Menu option selected (x) number of guaranteed guests



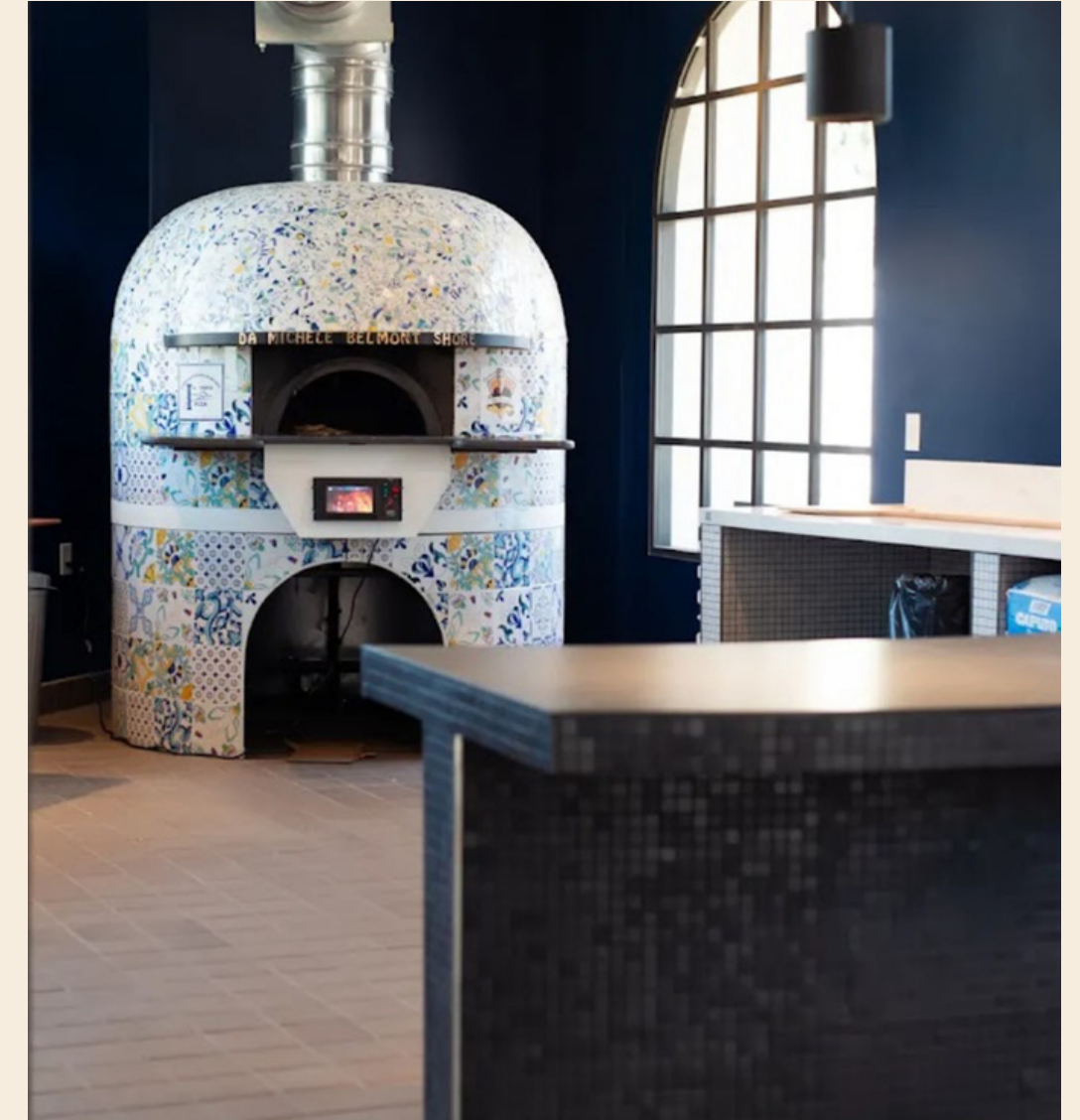
## Full Restaurant Buyout

*Full Access*

*Bar, Patio, Indoor (300) guests max*

**Capacity:** 250 seated 300 partial standing

**Pricing:** \$38k++ minimum



## Patio Buyout

*Full Access*

**Capacity:** 85 seated 100 standing

**Pricing:** Monday-Thursday \$10k++ minimum

Friday-Sunday: \$11k++ minimum



# LUNCH & DINNER MENU OPTIONS



\$90 FAMILY STYLE

4 COURSE



APPETIZERS & SALADS

SELECT TWO

- |                  |               |
|------------------|---------------|
| ARANCINI         | CITRUS SALAD  |
| FRITTO MISTO     | CAPRESE SALAD |
| MEATBALLS        | BEET SALAD    |
| DA MICHELE BOARD | CAESAR SALAD  |

PIZZA

SELECT TWO

- |             |                      |
|-------------|----------------------|
| MAGHERITA   | BIANCA               |
| MARINARA    | ARUGULA & PROSCIUTTO |
| DIAVOLA     |                      |
| CAPRICCIOSA | CASERTA              |



DESSERT

SELECT TWO

- PANNA COTTA
- TIRAMISU
- FRITTELLE DI FRANKIE

PASTA

SELECT TWO

- |                     |                         |
|---------------------|-------------------------|
| PAPARDELLE GENOVESE | SPAGHETTI POMODORO      |
| SPAGHETTI NERANO    | MACCHERONCINI BOLOGNESE |
| CACIO E PEPE        |                         |

\$120 FAMILY STYLE

5 COURSE



APPETIZERS & SALADS

SELECT THREE

- ARANCINI

FRITTO MISTO

MEATBALLS

DA MICHELE BOARD
- CITRUS SALAD

CAPRESE SALAD

BEET SALAD

CAESAR SALAD

PIZZA

SELECT TWO

- MAGHERITA

MARINARA

DIAVOLA

CASERTA
- BIANCA

ARUGULA & PROSCIUTTO

CAPRICCIOSA

PASTA

SELECT TWO

- PAPARDELLE GENOVESE

SPAGHETTI NERANO
- SPAGHETTI POMODORO

MACCHERONCINI BOLOGNESE
- CACIO E PEPE

ENTREES

SELECT ONE

- GRILLED BRANZINO
- CHICKEN SCALOPPINA
- GRILLD SALMON

DESSERT

SELECT TWO

- CANNOLO SICILIANO

TIRAMISU
- PANNA COTTA

FRITTELLE DI FRANKIE

# BEVERAGE PACKAGES

## 3 HOURS

### OPEN BAR:

- **OPEN WINE & BEER:** \$65 PER PERSON

- **BRUNCH MIMOSA/SPRITZ PACKAGE:**

UNLIMITED OF YOUR CHOICE OF MIMOSAS OR APEROL SPRITZ OR A MIX OF BOTH FOR \$25 PER PERSON.

**\*\*PLEASE NOTE THAT THE WHOLE TABLE MUST PARTICIPATE IN ORDER TO DO THE PACKAGES\*\***

*MOCKTAILS CAN BE SWAPPED FOR ANYONE WANTING A N/A OPTION*



## **Additional Information & FAQ'S**

### **How do I confirm a reservation?**

- Send a completed credit card authorization form to our Events Coordinator, Karina Ramirez at [karina@damicheleusa.com](mailto:karina@damicheleusa.com)

### **Can I see the space before booking?**

- You can schedule a tour by emailing our Events Coordinator, Karina Ramirez at [karina@damicheleusa.com](mailto:karina@damicheleusa.com)

### **What is required to meet the agreed upon minimums?**

- Minimums only include food and beverage sales. Tax, gratuity, and an administrative fee are added at the end.
- If the minimum amount is not reached with F&B, a “room fee” of the difference will be added.

### **Do you have gluten free options?**

- We can substitute any pasta dish with gluten free pasta.
- We do not have a gluten free pizza options- however our flour is imported from Italy, and therefore contains less gluten than American flour.

### **When do I need to have my menu options selected?**

- We require you to please send your selected menu options no later than a week prior to your reservation.

### **Included services**

- Customized menus: share your logo and/or specific desired header.
- Wifi

### **Do you have any PA system access?**

- For a full buyout, guests get access to our full sound system that plays throughout the restaurant

### **Are there any additional fees?**

- Corkage fee: \$35 per bottle, up to (two) bottles max
- Any outside professional media will have a \$250 media charge
- Outside cake/dessert fee \$35 (per cake)
- 4% Administrative fee, Tax, and Gratuity is added to all Events checks

### **Can I do a cocktail hour?**

- Cocktail hours can be done for buyouts
- For non-buyouts, that is TBD as it depends on the date and time of the reservation.



# PRE-FIX MENU

## DESCRIPTIONS

*Served family style*

### Appitizers & salads

**Da Michele Board**

*Parma Prosciutto, Burrata, Grilled Radicchio, Endive, Artichoke, Crostino*

**Fritto Misto**

*Deep Fried Calamari, Lemon, Parsley*

**Arancini**

*Aspen Ridge Beef, Mozzarella, Snap Peas, Parmigiano*

**Meatballs**

*Aspen Ridge Meatball, Tomato Sauce, Parmigiano, Crostino*

**Caesar Salad**

*Romaine, Radicchio, Capers, Parmigiano, Breadcrumbs, Caesar-Anchovy Dressing*

**Caprese Salad**

*Cherry Heirloom Tomatoes, Burrata, Basil Oil*

**Citrus Salad**

*Arugula, Orange, Fennel, Grapefruit, Citrus Dressing (VG) (GF)*

**Beet Salad**

*Heirloom Beets, Mixed Greens, Goat Cheese, Pine Nuts, Balsamic Vinaigrette (V) (GF)*

### Pizza

**Margherita**

*Tomato, Fior di Latte, Pecorino, Basil (V)*

**Bianca**

*Double Fior di Latte, Pecorino, Basil, Parmigiano (V)*

**Margherita Double**

*Double Fior di Latte, Pecorino, Basil (V)*

**Arugula & Prosciutto**

*Tomato, Double Fior di Latte, Pecorino, Arugula, Prosciutto, Shaved Parmigiano, Basil*

**Marinara**

*Tomato, Sicilian Oregano, Garlic, Salt, Basil (VG)*

**Caserta**

*Double Mozzarella, Pecorino, Rapini, Sausage, Chili Flakes*

**Capricciosa**

*Tomato, Fior di Latte, Pecorino, Basil, Artichoke, Mushroom, Black Olive, Ham*

**Diavola**

*Tomato, Fior di Latte, Calabrian Chili, Basil, Spicy Salame*

**VG** – VEGAN / **V** – VEGETARIAN / **GF** – GLUTEN FREE

Consumption of raw or undercooked foods may increase risk of food-borne illness.  
Please inform your server of any allergies.

PRE-FIX MENU

DESCRIPTIONS (cont.)

Served family style

Pasta

Maccheroncini Bolognese

Homemade Maccheroncini, Beef and Pork Ragu, Béchamel, Parmigiano

Spaghetti Cacio e Pepe

Homemade Spaghetti, Pecorino, Parmigiano, Extra Virgin Olive Oil (V)

Spaghetti Pomodoro

Homemade Maccheroncini, Tomato, Basil (V)

Pappardelle Genovese

Homemade Pappardelle, Onion, Slow Cooked Short Rib

Spaghetti Nerano

Homemade Spaghetti, Zucchini, Parmigiano, Pecorino, Basil (V)

Main Dishes

Chicken Scaloppina

Jidori Chicken, Lemon, Mashed Potato, Broccolini

Grilled Branzino

Mediterranean Sea Bass, Mixed Sautéed Vegetables (GF)

Grilled Salmon

Grilled Salmon Fillet, Broccolini, Lemon Sauce (GF)

Dessert

Tiramisu

Mascarpone, Lady Fingers, Espresso, Chocolate (V)

Cannolo Siciliano

Sicilian Cannolo Shell, Sweet Ricotta Cheese Filling, Chocolate Chips, Orange Zest, Rum, Pistachio

Frittelle di Frankie

Fried Pizza Dough filled with Nutella (V)

Panna Cotta

Milk, Vanilla, Orange Zest, Mixed Berries, Strawberry Sauce (V) (GF)

VG – VEGAN / V – VEGETARIAN / GF – GLUTEN FREE

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