

ANTICA PIZZERIA

# L'ANTICA PIZZERIA DA MICHELE

GROUP DINING AND EVENTS

1534 N Mcadden Pl. Los  
Angeles CA , 90028  
(323) 366-2408

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





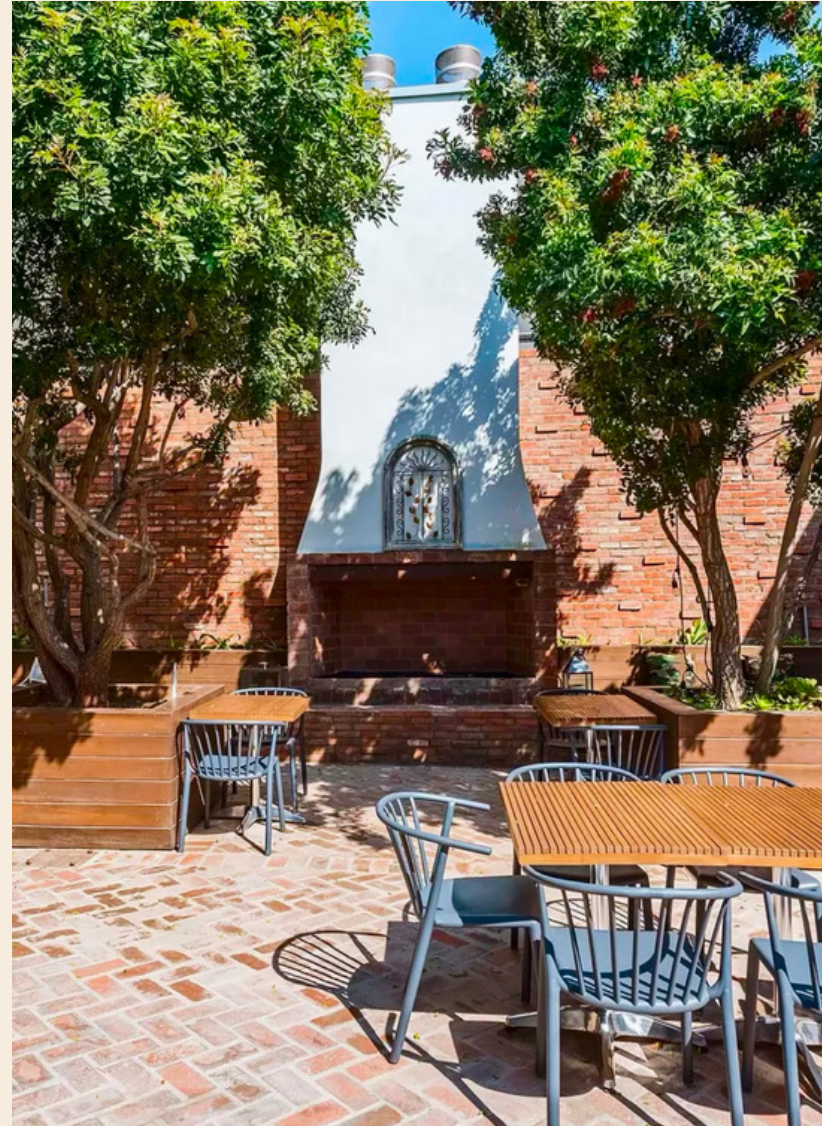
## Large Party

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, Front Patio, Main piazza, Secret  
Garden (300) guests max*

**Capacity:** 250 seated 300 partial  
standing

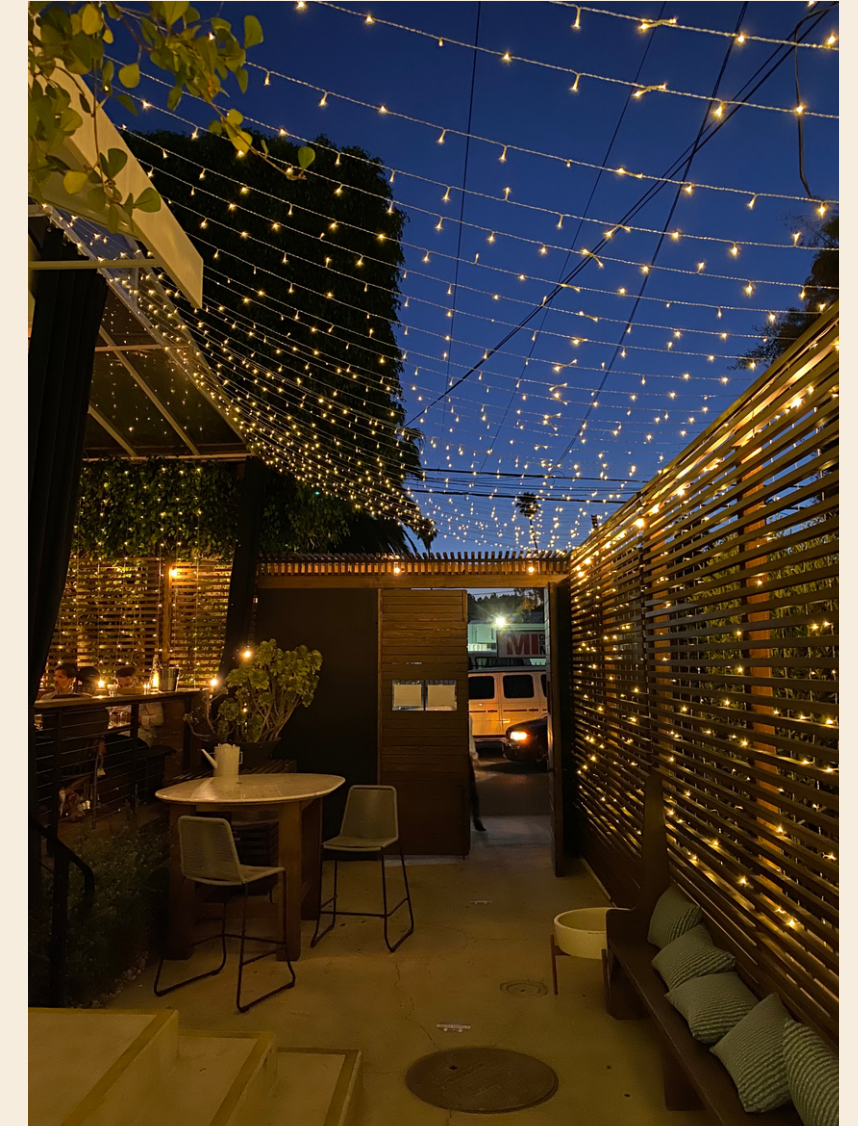
**Pricing:** \$35-49k++ minimum



## Secret Garden Buyout

*Full Access*

**Capacity:** 80 seated 100 standing  
**Pricing:** Monday-Thursday \$7-10k++  
minimum  
Friday-Sunday: \$13k++ minimum

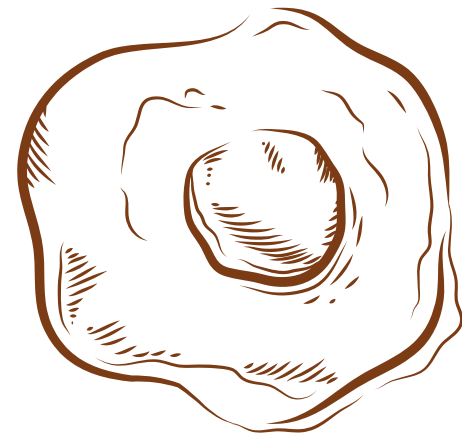


## Front Patio Buyout

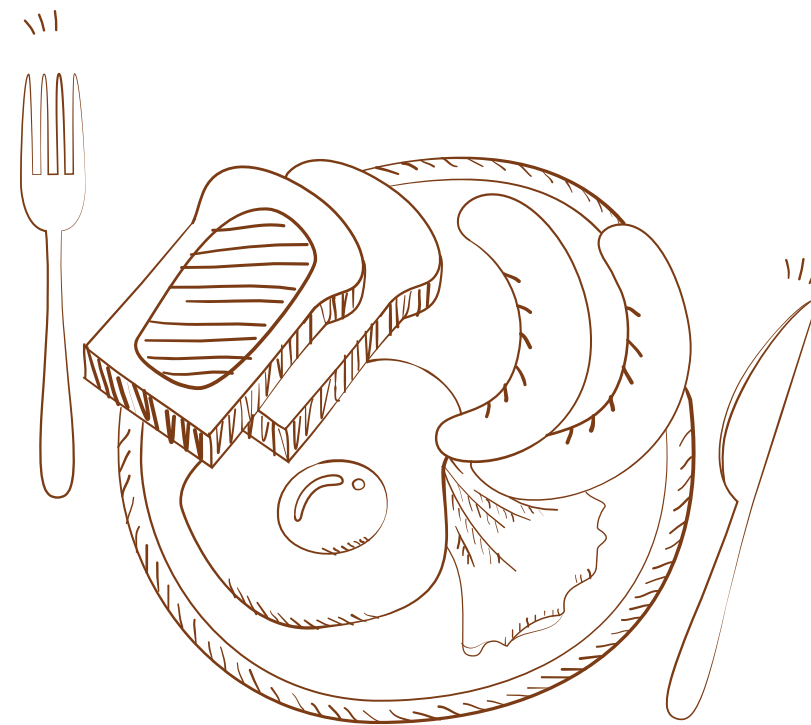
*Full Access*

**Capacity:** 40 seated 50 standing  
**Pricing:** Monday-Thursday \$7k++  
minimum





# BRUNCH MENU





# \$65 FAMILY STYLE

## 3 COURSE BRUNCH

SERVED FROM 11AM-3PM DAILY



### BREAD & EGGS

*SELECT TWO*

RICOTTA  
BRUSCHETTA

FOCCACIA

FRITTATA  
DELL'ORTO

CRAB CAKE  
BENEDICT

FUNGHI  
SCRAMBLED

### FRUIT & PASTRIES

*SELECT ONE*

SEASONAL FRUIT

PASTRY BASKET

FRENCH TOAST &  
BERRIES

### PIZZA & PASTA

*SELECT TWO*

PIZZA

PASTA

CARBONARA

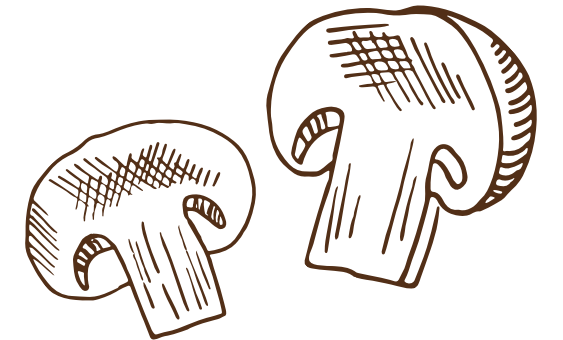
MACCHERONI  
VODKA

HAM & EGGS

SPAGHETTI  
CARBONARA

MARGHERTIA

LASAGNA  
BOLOGNESE



### SIDES

**A LA CARTE**

FRENCH FRIES

+2 EGGS ANY STYLE

BACON

AVOCADO

MENU DESCRIPTIONS ON LAST PAGE



# LUNCH & DINNER MENU OPTIONS



# \$90 FAMILY STYLE

4 COURSE



## APPETIZERS & SALADS

*SELECT TWO*

- |                       |                 |
|-----------------------|-----------------|
| ARANCINI              | CITRUS SALAD    |
| FRITTO MISTO          | CAPRESE SALAD   |
| MEATBALLS             | BEET SALAD      |
| FIOR DI ZUCCA RIPIENI | CAESAR SALAD    |
| SCALLOPS              | GRILLED OCTUPUS |
| DA MICHELE BOARD      |                 |

## PIZZA

*SELECT TWO*

- |             |                         |
|-------------|-------------------------|
| MAGHERITA   | MARGHERITA              |
| MARINARA    | SBAGLIATA               |
| DIAVOLA     | BIANCA                  |
| CAPRICCIOSA | ARUGULA &<br>PROSCIUTTO |
| TRUFFLE     | CASERTA                 |



## PASTA

*SELECT TWO*

- |                        |                              |
|------------------------|------------------------------|
| CACIO E PEPE           | MACCHERONCINI<br>AL POMODORO |
| PAPARDELLE<br>GENOVESE | LASAGNA<br>BOLOGNESE         |
| CASARECCE<br>NERANO    | ALLA NORMA                   |

## DESSERT

*SELECT TWO*

- |                      |             |
|----------------------|-------------|
| FRITTELLE DI FRANKIE | TIRAMISU    |
| TORTA CAPRESE        | PANNA COTTA |

# \$120 FAMILY STYLE

5 COURSE



## APPETIZERS & SALADS

*SELECT THREE*

ARANCINI	CITRUS SALAD
FRITTO MISTO	CAPRESE SALAD
MEATBALLS	BEET SALAD
FIOR DI ZUCCA RIPIENI	CAESAR SALAD
DA MICHELE BOARD	GRILLED OCTUPUS
	SCALLOPS

## PIZZA

*SELECT TWO*

MAGHERITA	MARGHERITA SBAGLIATA
MARINARA	BIANCA
DIAVOLA	ARUGULA & PROSCIUTTO
CAPRICCIOSA	CASERTA
TRUFFLE	

## ENTREES

*SELECT ONE*

GRILLED BRANZINO  
CHICKEN SCALOPPINA  
GRILLD SALMON  
NEW YORK STRIP STEAK

## PASTA

*SELECT TWO*

CACIO E PEPE	MACCHERONCINI AL POMODORO
PAPARDELLE GENOVESE	LASAGNA BOLOGNESE
CASARECCE NERANO	LINGUINE PESCATORA
ALLA NORMA	

## DESSERT

*SELECT TWO*

FRITTELLE DI FRANKIE	TIRAMISU
TORTA CAPRESE	PANNA COTTA
CANNOLO SICILIANO	



**\$250 FAMILYSTYLE**

**5 COURSE WINE PAIRING**

**EXPERIENCE**



**APPETIZERS**

*SELECT THREE*

ARANCINI

FIOR DI ZUCCA RIPIENI

FRITTO MISTO

GRILLED OCTOPUS

MEATBALLS

DA MICHELE  
BOARD

SCALLOPS

**SALADS**

*SELECT ONE*

CITRUS SALAD

CAPRESE SALAD

BEET SALAD

CAESAR SALAD

**ENTREE**

CHEFS CHOICE

**PIZZA/PASTA**

CHEFS CHOICE

**DESSERT**

CHEFS CHOICE



# 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.

### **What are the parking options?**

-There is street parking nearby and a parking structure to the right of our restaurant

-We offer valet services. For any valet questions or inquires, please contact [brad@zultraparking.com](mailto:brad@zultraparking.com).

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

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

### **Where is the secret garden located?**

-It is an outdoor dining area to the left of our main restaurant.

-It is wheelchair accessible and very spacious.

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

-Corkage fee: \$35 per bottle, up to (two) 750 ml 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.

### **Included services**

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

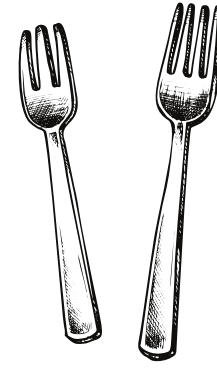
-Wifi

Linen set tables



# PRE-FIX MENU DESCRIPTIONS

*Served family style*



## Appitizers & salads

### **Fior di Zucca Ripieni**

*Zucchini Flowers filled with Ricotta (V)*

### **Fritto Misto**

*Deep Fried Calamari, Lemon, Parsley*

### **Scallops**

*Seared Scallops, Cauliflower Purée, Shaved Black Truffle (GF)*

### **Arancini**

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

### **Meatballs**

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

### **Grilled Octopus**

*Spanish Octopus, Potato, Arugula, Lemon Dressing (GF)*

### **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)*

### **Da Michele Board**

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

**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.

## Pizza

### **Margherita**

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

### **Margherita Sbagliata**

*Tomato, Provola (smoked 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*

### **Truffle**

*Pecorino, Mozzarella, Basil, Black Truffle Shavings (V)*

### **Capricciosa**

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

### **Diavola**

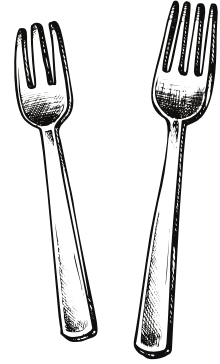
*Tomato, Fior di Latte, Calabrian Chili, Basil, Spicy Salame*



# PRE-FIX MENU

## DESCRIPTIONS (cont.)

*Served family style*



### Pasta

#### Lasagna Bolognese

*Homemade Lasagna, Beef and Pork Ragu, Béchamel, Parmigiano*

#### Maccheroncini al Pomodoro

*Homemade Maccheroncini, Tomato, Basil (V)*

#### Alla Norma

*Homemade Capunti, Eggplant, Tomato Sauce, Salty Ricotta, Basil (V)*

#### Linguine Pescatora

*Homemade black ink linguine, clam, mussel, shrimp, calamari, bisque sauce*

#### Spaghetti Cacio e Pepe

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

#### Pappardelle Genovese

*Homemade Pappardelle, Onion, Slow Cooked Short Rib*

#### Casarecce Nerano

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

### Main Dishes

#### Chicken Scaloppina

*Jidori Chicken, Lemon, Mashed Potato, Broccolini*

#### Grilled Salmon

*Grilled Salmon Fillet, Broccolini, Lemon Sauce (GF)*

#### Grilled Branzino

*Mediterranean Sea Bass, Mixed Sautéed Vegetables (GF)*

#### New York Strip Steak

*New York Strip Steak, Asparagus, Red Wine Sauce, Parmigiano (GF)*

### Dessert

#### Tiramisu

*Mascarpone, Lady Fingers, Espresso, Chocolate (V)*

#### Frittelle di Frankie

*Fried Pizza Dough filled with Nutella (V)*

#### Cannolo Siciliano

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

#### Panna Cotta

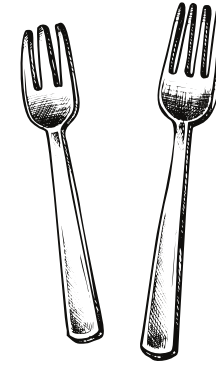
*Milk, Vanilla, Orange Zest, Mixed Berries, Strawberry Sauce (V) (GF)*

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# BRUNCH PRE-FIXE FAMILY STYLE MENU DESCRIPTIONS



*Served family style*

## Bread & Eggs

### Ricotta Bruschetta

*Truffle Ricotta, Balsamic Figs, Hazelnut, Prosciutto  
Crudo, Poached Egg*

### Frittata Dell'Orto

*Egg, Bell Peppers, Zucchini, Onion, Spinach,  
Asparagus, Tomato, Parmesan (V)*

### Funghi Scrambled

*Eggs, Mushrooms, Smoked Scamorza,  
Arugula, Onion Rings, Focaccia bread (V)*

### Focaccia

*Baked Egg, Potato, Bacon & Parmigiano*

### Crab Cake Benedict

*Poached Egg, Toasted Muffin, Spinach,  
Hollandaise, served with Mixed Greens,*

## Fruit & Pastries

### Seasonal Fruit

*Served with Granola & Yogurt (V) (GF)*

### Pastry basket

*Mix of croissants, scones, and muffins*

### French toast & Berries

*Brioche bread pan fried golden, topped with  
powdered sugar and whipped cream served with  
seasonal fruit*

## Pizza & Pastas

### Ham & Eggs

*Fior di Latte, Broccoli Rabe, Ham,  
Pecorino, Eggs, Basil (V)*

### Carbonara

*Fior di Latte, Eggs, Pecorino, Smoked  
Bacon, Burrata, Parmigiano Cream, Black  
Pepper*

### Margherita

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

### Spaghetti Carbonara

*Homemade Spaghetti, Guanciale, Pecorino, Black  
Pepper, Egg*

### Maccheroncini Vodka

*Homemade Maccheroncini, Creamy  
Spicy Tomato, Breadcrumbs, Onion,  
Grated Egg Yolk, Parmigiano (V)*

### Lasagna Bolognese

*Homemade Lasagna, Beef and Pork Ragu,  
Béchamel, Parmigiano*

## Sides

**French Fries (+ \$7)**

**Bacon (+ \$7)**

**2 Eggs Any Style (+ 7)**

**Avocado (+ \$6)**

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