

L'ANTICA PIZZERIA DA MICHELE

GROUP DINING AND EVENTS

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

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



\$75 FAMILY STYLE

3 COURSE



APPETIZERS & SALADS

SELECT TWO

ARANCINI

CITRUS SALAD

FRITTO MISTO

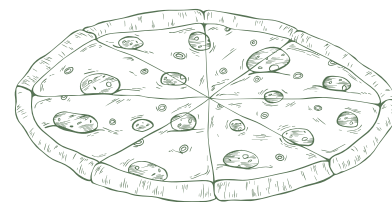
CAPRESE SALAD

MEATBALLS

BEET SALAD

DA MICHELE BOARD

CAESAR SALAD



PIZZA

SELECT TWO

MAGHERITA

BIANCA

MARINARA

ARUGULA &
PROSCIUTTO

DIAVOLA

CASERTA

CAPRICCIOSA



DESSERT

SELECT TWO

PANNA COTTA

TIRAMISU

FRITTELLE DI FRANKIE

\$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 | CASERTA |
| CAPRICCIOSA | |



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	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	

ENTREES

SELECT ONE

GRILLED BRANZINO
CHICKEN SCALOPPINA
GRILLD SALMON

PASTA

SELECT TWO

PAPARDELLE GENOVESE	SPAGHETTI POMODORO
SPAGHETTI NERANO	MACCHERONCINI BOLOGNESE
CACIO E PEPE	

DESSERT

SELECT TWO

CANNOLO SICILIANO	PANNA COTTA
TIRAMISU	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

Can I see the space before booking?

- You can schedule a tour by emailing our Events Coordinator, Karina Ramirez at 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?

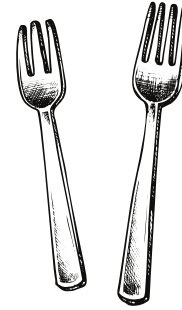
-Cocktail hours can be done for buyouts

-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

Selection of Imported and Domestic Meat and

Cheeses

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

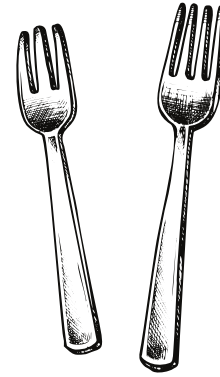
Consumption of raw or undercooked foods may increase risk of food-borne illness.

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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