

# L'ANTICA PIZZERIA DA MICHELE

GROUP DINING AND EVENTS

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

[mia@damichelenyc.com](mailto:mia@damichelenyc.com)

L'Antica  
Pizzeria da Michele



## 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

\*pricing is subject to change during holidays



# LUNCH & DINNER MENU OPTIONS



# \$75 FAMILY STYLE

3 COURSE



## APPETIZERS & SALADS

*SELECT TWO*

ARANCINI

CITRUS SALAD

FRITTO MISTO

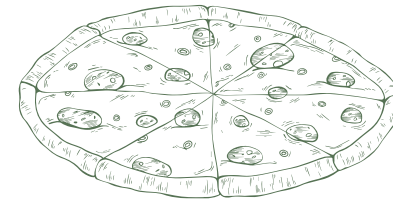
CAPRESE SALAD

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*

- |              |                         |
|--------------|-------------------------|
| GENOVESE     | POMODORO                |
| 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*

GENOVESE	POMODORO
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*

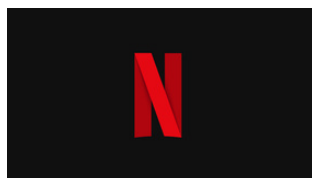


# CUSTOMARY EVENTS

- RANGING FROM SMALL INTIMATE EVENTS TO CELEBRATORY EVENTS UP TO 10,000+ GUESTS
- BUFFET, FAMILY STYLE, FULL PLATED DINING - ALL CUSTOMARY TO YOUR LIKING!

## CLIENTS WE ARE PROUD TO WORK WITH:

NETFLIX



CNN



LA CLIPPERS



AMAZON



PARAMOUNT



DREAMWORKS





## Additional Information & FAQ'S

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

- Send a completed credit card authorization form to our Events Coordinator, Mia Rivera at mia@damichelenyc.com

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

- You can schedule a tour by emailing our Events Coordinator, Mia Rivera at mia@damichelenyc.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?**

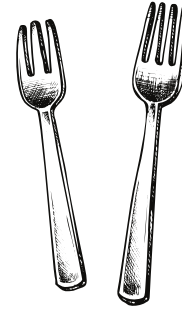
-Cocktail hours can be done for buyouts

-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

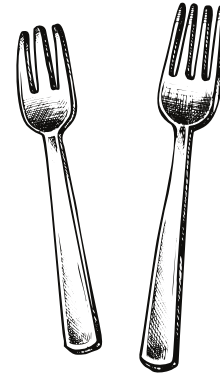
Consumption of raw or undercooked foods may increase risk of food-borne illness.

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)*

**\*FOR PARTIES OVER 11 - SPAGHETTI  
/PAPPARDELLE/TAGLIATELLE WILL BE SUBSTITUTED  
WITH A SHORT PASTA TO ENSURE QUALITY OF PASTA IN  
LARGE VOLUMES**

### 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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