



ANTICA — PIZZERIA

L'ANTICA PIZZERIA DA MICHELE

GROUP DINING AND EVENTS

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

mia@damichelenyc.com



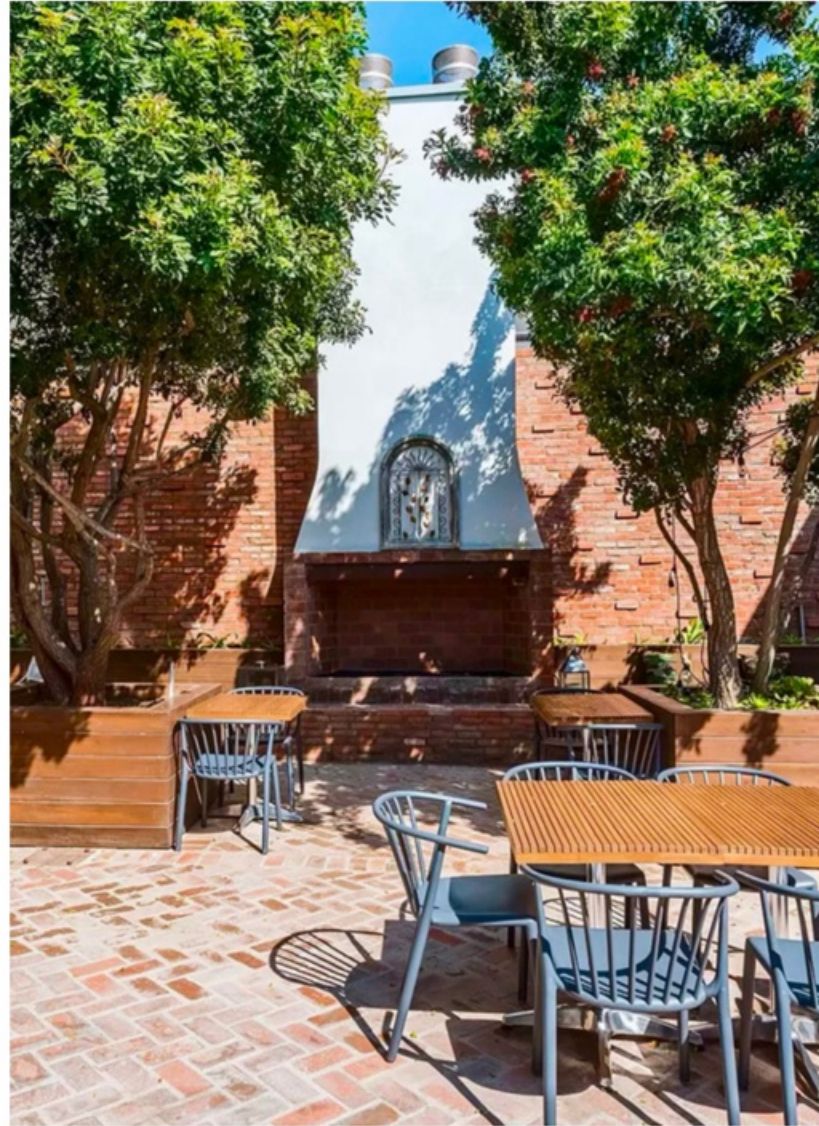
Large Party

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



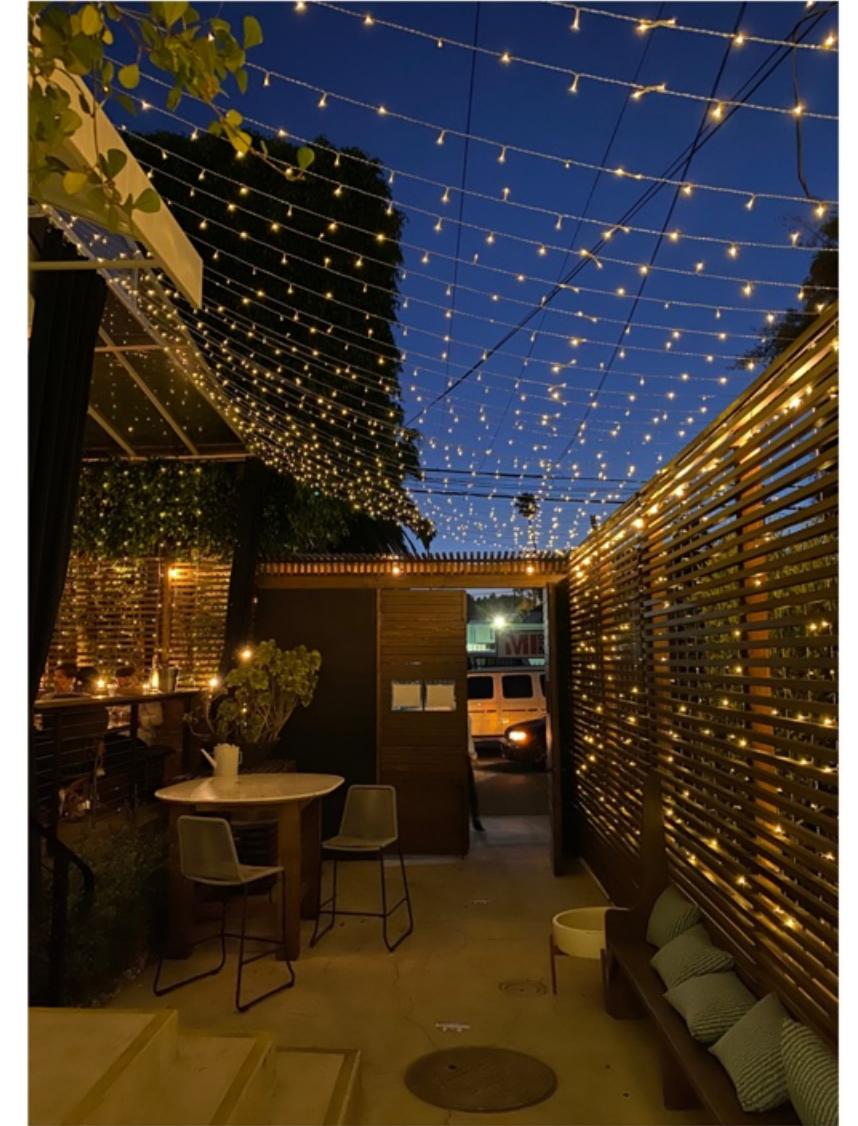
Secret Garden Buyout

Full Access

Capacity: 80 seated 100 standing

Pricing: Monday-Thursday \$7-10k++
minimum

Friday-Sunday: \$13k++ minimum



Front Patio Buyout

Full Access

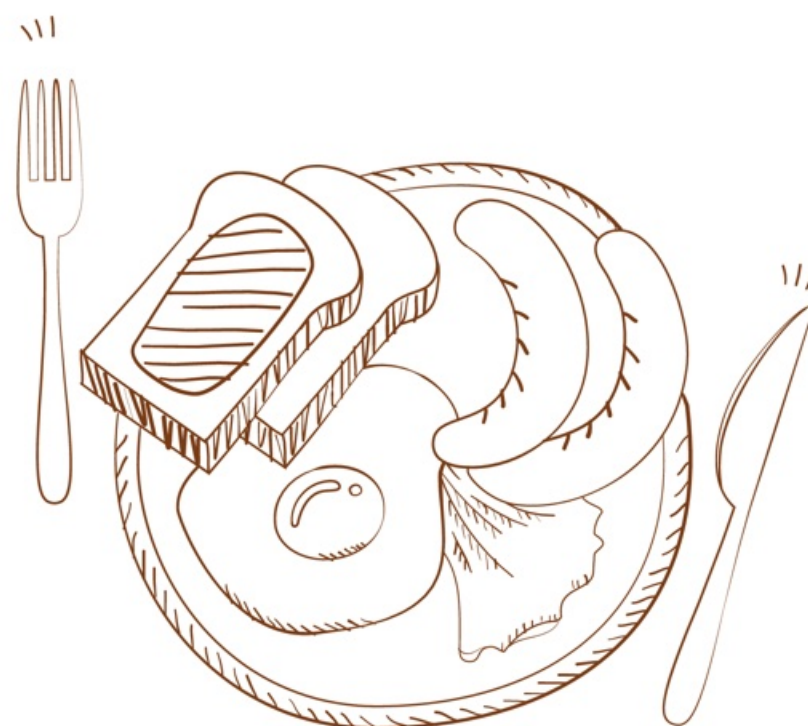
Capacity: 40 seated 50 standing

Pricing: Monday-Thursday \$7k++
minimum

**pricing is subject to change during booking depending on availability - please book at your earliest convenience*



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

SIDES

A LA CARTE

FRENCH FRIES

+2 EGGS ANY STYLE

BACON

AVOCADO

FRUIT & PASTRIES

SELECT ONE

SEASONAL FRUIT

PASTRY BASKET

FRENCH TOAST &
BERRIES

PIZZA & PASTA

SELECT TWO

PIZZA

CARBONARA

HAM & EGGS

MARGHERTIA

PASTA

MACCHERONI
VODKA

SPAGHETTI
CARBONARA

LASAGNA
BOLOGNESE





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 & PROSCIUTTO
	CASERTA



DESSERT

SELECT TWO

FRITTELLE DI FRANKIE	TIRAMISU
TORTA CAPRESE	PANNA COTTA

PASTA

SELECT TWO

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

\$120 FAMILY STYLE

5 COURSE



APPETIZERS & SALADS

SELECT THREE

- ARANCINI

FRITTO MISTO

MEATBALLS

FIOR DI ZUCCA
RIPIENI

DA MICHELE BOARD
- CITRUS SALAD

CAPRESE SALAD

BEET SALAD

CAESAR SALAD

GRILLED OCTUPUS
SCALLOPS

PIZZA

SELECT TWO

- MAGHERITA

MARINARA

DIAVOLA

CAPRICCIOSA
- MARGHERITA
SBAGLIATA

BIANCA

ARUGULA &
PROSCIUTTO

CASERTA

PASTA

SELECT TWO

- CACIO E PEPE

PAPARDELLE
GENOVESE

CASARECCE
NERANO

ALLA NORMA
- MACCHERONCINI
AL POMODORO

LASAGNA
BOLOGNESE

LINGUINE
PESCATORA

ENTREES

SELECT ONE

- GRILLED BRANZINO

CHICKEN SCALOPPINA

GRILLD SALMON

NEW YORK STRIP STEAK

DESSERT

SELECT TWO

- FRITTELLE DI FRANKIE

TORTA CAPRESE

CANNOLO SICILIANO
- TIRAMISU

PANNA COTTA

\$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, 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.

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.

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

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 Branzino

Mediterranean Sea Bass, Mixed Sautéed Vegetables (GF)

Grilled Salmon

Grilled Salmon Fillet, Broccolini, Lemon Sauce (GF)

New York Strip Steak

New York Strip Steak, Asparagus, Red Wine Sauce, Parmigiano (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

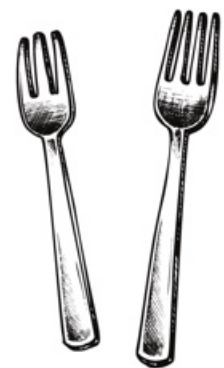
Milk, Vanilla, Orange Zest, Mixed Berries, Strawberry Sauce (V) (GF)

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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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