

# 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' S  
Pizzeria d





## Large Party

11+ guests

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

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



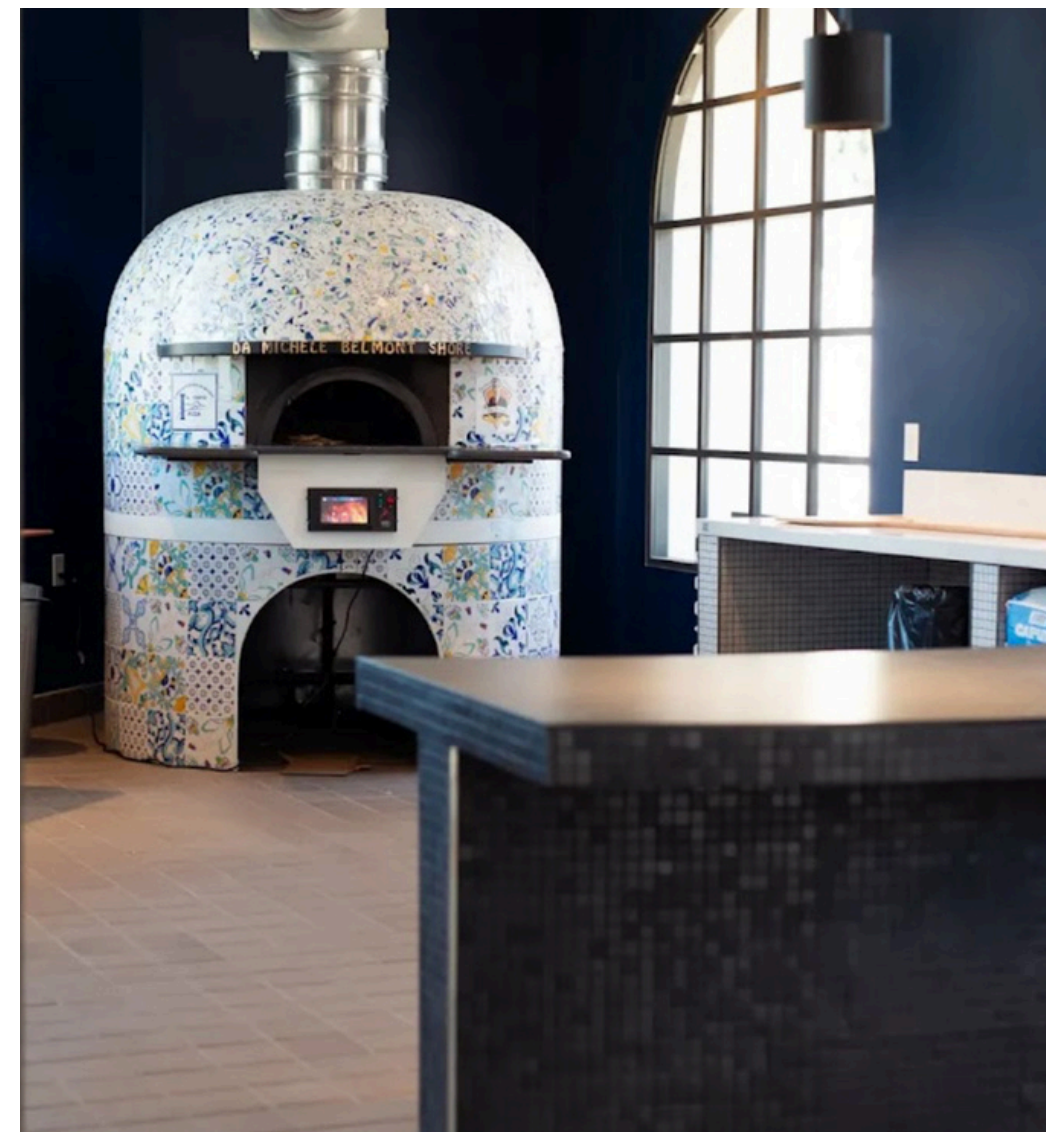
## Full Restaurant Buyout

*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

\*pricing is subject to change during holidays





# LUNCH & DINNER MENU OPTIONS





\$65 FAMILY STYLE

4 COURSE

GRADUATION PACKAGE



SALADS

SELECT TWO

- BEET SALAD

CITRUS SALAD\*\*

CAESAR SALAD

CARCIOFI SALAD\*\*

CAPRESE SALAD

APPETIZERS

SELECT TWO

- ARANCINI\*\*

FIORI DI ZUCCA\*\*

GNOCCO FRITO

CALAMARI

MEATBALLS

EGGPLANT ROLLS

PIZZA

SELECT ONE

- MARGHERITA

MARGHERITA DOUBLE

MARINARA

BIANCA

DIAVOLA

ARUGULA & PROSCIUTTO

PESTO

CAPRICCIOSA



DESSERT

SELECT ONE

- PANNA COTTA

TIRAMISU

FRITTELLE DI FRANKIE

\*\*menu items need to be confirmed no later than 5 days prior to the reservation date

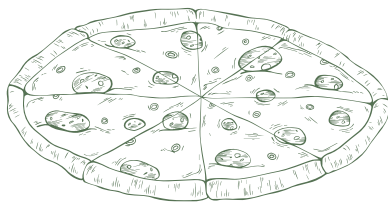
\$75 FAMILY STYLE

3 COURSE



APPETIZERS & SALADS

SELECT TWO



PIZZA

SELECT TWO



DESSERT

SELECT TWO

- ARANCINI\*\*

FRITTO MISTO

MEATBALLS

DA MICHELE BOARD\*\*

CITRUS SALAD\*\*

CAPRESE SALAD

BEET SALAD

CAESAR SALAD

- MAGHERITA

MARINARA

DIAVOLA

CAPRICCIOSA

BIANCA

ARUGULA & PROSCIUTTO

- PANNA COTTA

TIRAMISU

FRITTELLE DI FRANKIE

\*\*menu items need to be confirmed no later than 5 days prior to the reservation date  
MENU DESCRIPTIONS ON LAST PAGE

\$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 |                      |



DESSERT

SELECT TWO

- PANNA COTTA
- TIRAMISU
- FRITTELLE DI FRANKIE

PASTA

SELECT TWO

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

\*\*menu items need to be confirmed no later than 5 days prior to the reservation date

MENU DESCRIPTIONS ON LAST PAGE

\$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

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

\*\*menu items need to be confirmed no later than 5 days prior to the reservation date  
MENU DESCRIPTIONS ON LAST PAGE



# 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!
- PRIVATE PIZZA CLASSES
- ON-SITE FULL SERVICE CATERING

## 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.

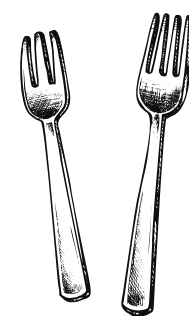




# PRE-FIX MENU

## 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)*

**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

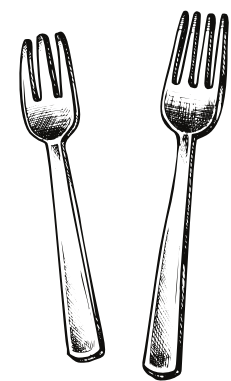
Consumption of raw or undercooked foods may increase risk of food-borne illness.  
Please inform your server of any allergies.



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 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

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