

Da Michele

L'ANTICA PIZZERIA DA MICHELE

GROUP DINING AND EVENTS

1031 State St.

Santa Barbara, CA 93101

mia@damichelenyc.com



Large Party

12+ guests

Requires Prefix family style menu -

Price per person

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



Full Restaurant Buyout

Full Access

*Indoor, Main patio piazza,(120) guests
max*

Capacity: 100 seated, 120 standing

Pricing: \$12K++ minimum

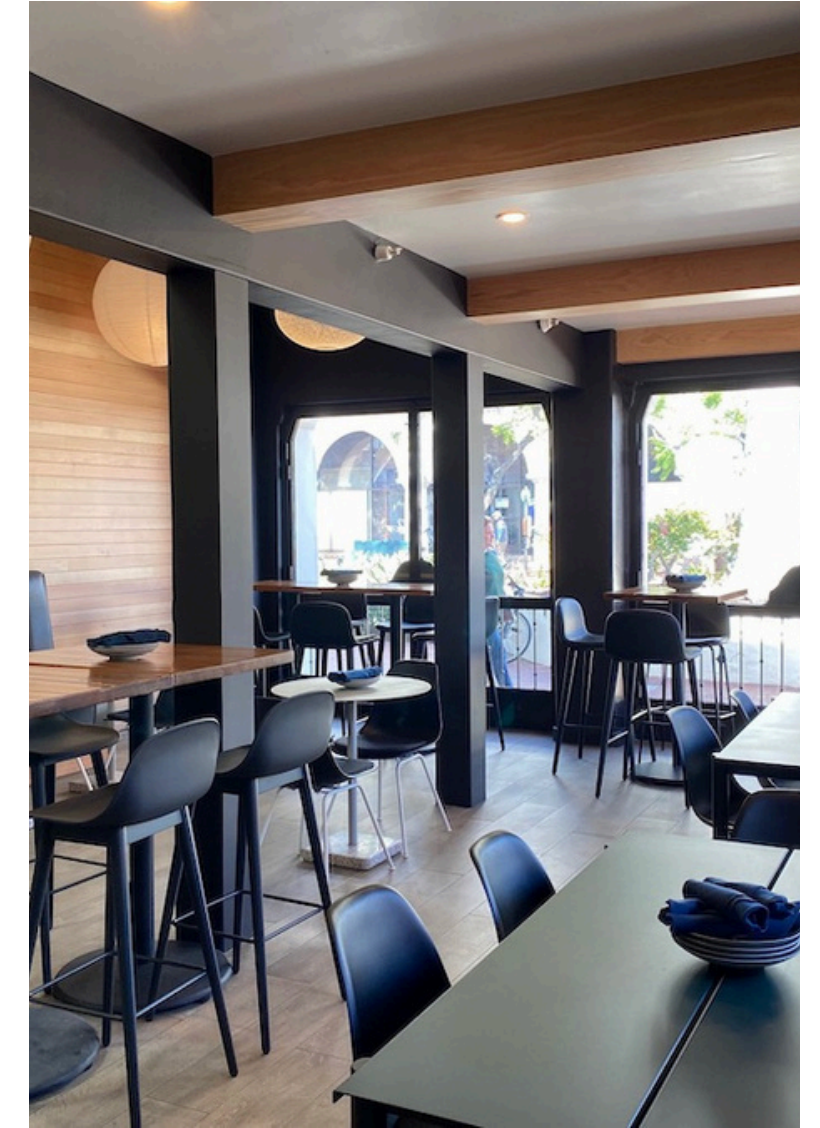


Patio Piazza Buyout

Full Access

Capacity: 40 seated

Pricing: \$5k++



Indoor dining Buyout

Full Access

Capacity: 50 seated

Pricing: \$6k



LUNCH & DINNER MENU OPTIONS



\$70 FAMILY STYLE

4 COURSE



APPETIZERS & SALADS

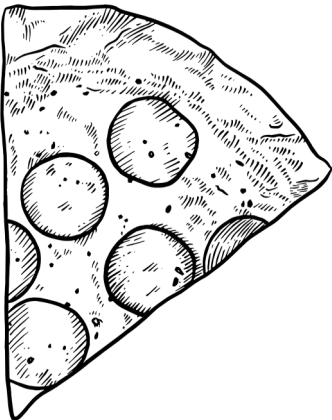
SELECT TWO

- | | |
|--------------------------|----------------|
| ARANCINI** | CITRUS SALAD** |
| FIOR DI ZUCCA
RIPIENI | CAPRESE SALAD |
| FRITTO MISTO | BEET SALAD |
| MEATBALLS | CAESAR SALAD |
| GRILLED
OCTOPUS** | |

PIZZA

SELECT TWO

- | | |
|------------|----------------------|
| MARINARA | DOUBLE
MARGHERITA |
| MARGHERITA | BIANCA |
| DIAVOLA | |



PASTA

SELECT TWO

- | | |
|--------------------------|------------------------------|
| CACIO E PEPE | MACCHERONCINI
AL POMODORO |
| PAPARDELLE
GENOVESE** | MACCHERONI
BOLOGNESE |
| CASARECCE
NERANO | |

DESSERT

SELECT TWO

- | | |
|----------------------|-------------|
| FRITTELLE DI FRANKIE | TIRAMISU |
| CANNOLO SICILIANO | PANNA COTTA |

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

\$110 FAMILY STYLE

5 COURSE



APPETIZERS & SALADS

SELECT THREE

- ARANCINI**

FIOR DI ZUCCA
RIPIENI

FRITTO MISTO

MEATBALLS

GRILLED
OCTOPUS**
- PROSCIUTTO &
MELON

CITRUS SALAD**

CAPRESE SALAD

BEET SALAD

CAESAR SALAD

PIZZA

SELECT TWO

- MARGHERITA

MARINARA

DIAVOLA

CAPRICCIOSA
- DOUBLE
MARGHERITA

BIANCA

ARUGULA &
PROSCIUTTO

CAPRICCIOSA

ENTREES

SELECT ONE

- GRILLED BRANZINO

CHICKEN MILANESE**

GRILLD SALMON

PASTA

SELECT TWO

- CACIO E PEPE

PAPARDELLE
GENOVESE**

CASARECCE
NERANO
- MACCHERONCINI
AL POMODORO

MACCHERONI
BOLOGNESE

DESSERT

SELECT TWO

- FRITTELLE DI FRANKIE

CANNOLO SICILIANO
- TIRAMISU

PANNA COTTA

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MENU DESCRIPTIONS ON LAST PAGE

\$40 FAMILY STYLE

4 COURSE



APPETIZERS & SALADS

SELECT TWO

ARANCINI**

CITRUS SALAD**

FIOR DI ZUCCA
RIPIENI

CAPRESE SALAD

FRITTO MISTO

BEET SALAD

MEATBALLS

CAESAR SALAD

GRILLED
OCTOPUS**

PIZZA

SELECT ONE

MARGHERITA

DOUBLE
MARGHERITA

MARINARA

BIANCA

DIAVOLA

ARUGULA &
PROSCIUTTO

CAPRICCIOSA

PASTA

SELECT ONE

CACIO E PEPE

MACCHERONCINI
AL POMODORO

PAPARDELLE
GENOVESE**

MACCHERONI
BOLOGNESE

CASARECCE
NERANO

DESSERT

SELECT ONE

FRITTELLE DI FRANKIE

TIRAMISU

CANNOLO SICILIANO

PANNA COTTA

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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





ON SITE CATERING



\$75 FAMILY STYLE

MINIMUM 20 GUESTS



SALADS

SELECT TWO

- CITRUS SALAD**
- CAPRESE SALAD
- CAESAR SALAD
- BEET SALAD

ON SITE OVEN COOKED
PIZZA EXPERINCE



PIZZA

SELECT TWO

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



DESSERT

SELECT TWO

- FRITTELLE DI FRANKIE
- CANNOLO SICILIANO
- TIRAMISU
- PANNA COTTA

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

MENU DESCRIPTIONS ON LAST PAGE

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 multiple parking structures.

Included services

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

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

How far do we deliver for catering/onsite?

We can go up to 20 miles away.

PRE-FIX MENU

DESCRIPTIONS

Served family style

Appitizers & salads

Fior di Zucca Ripieni

Zucchini Flowers filled with Ricotta (V)

Grilled Octopus

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

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, Mozzarella di Bufala, 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 al Pomodoro
Homemade Maccheroncini, Tomato, Basil (V)

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)

Maccheroni Bolognese
Homemade Maccheroni, Beef
and Pork Ragu, Parmigiano

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

Main Dishes

Chicken Milanese
Crispy breaded chicken breast, topped with Smoked Scamorza, Fresh Tomato sauce,
Roasted Potatoes, Spinach

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

Grilled Branzino
Mediterranean Sea Bass, Mixed Sautéed
Vegetables (GF)

Dessert

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)

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

Frittelle di Frankie
Fried Pizza Dough filled with Nutella (V)

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