

# L'ANTICA PIZZERIA DA MICHELE

GROUP DINING AND EVENTS

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

**MartaSM@florenceosteria.com  
Austin@damichelehw.com  
Marlene@damichelehw.com**





## Large Party

*11+ guests*

Requires Prefix family style menu  
or a minimum spend

**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:** \$29-45k++ minimum



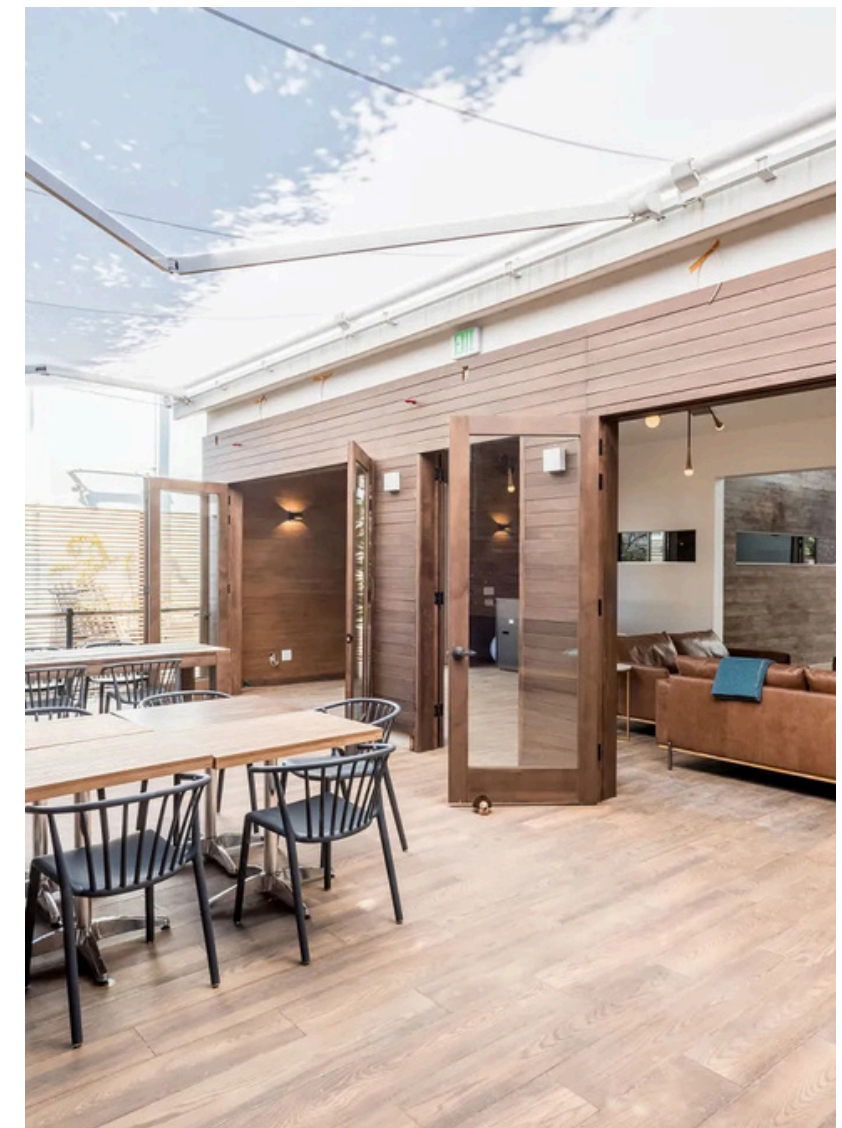
## Secret Garden Buyout

*Full Access*

**Capacity:** 80 seated 100 standing

**Pricing:** Monday-Thursday \$6-9k++  
minimum

Friday-Sunday: \$10k++ minimum



## Front Patio Buyout

*Full Access*

**Capacity:** 40 seated 50 standing

**Pricing:** Monday-Thursday \$5-7k++  
minimum

Friday-Sunday: \$7-10k++ minimum

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





# LUNCH & DINNER MENU OPTIONS





\$50 FAMILY STYLE  
3 COURSE

TRIS CLASSICO

AVAILABLE SUNDAY - THURSDAY



SALADS

SELECT ONE

BEET SALAD

CITRUS SALAD\*\*

CAESAR SALAD

CARCIOFI SALAD\*\*

CAPRESE SALAD



DESSERT

SELECT ONE

TIRAMISU

FRITTELLE DI FRANKIE

PIZZA

SELECT TWO

MARGHERITA

DOUBLE  
MARGHERITA

MARINARA

BIANCA

DIAVOLA

ARUGULA &  
PROSCIUTTO

PESTO

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



\$95 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   | DOUBLE MARGHERITA    |
| MARINARA    | BIANCA               |
| DIAVOLA     | ARUGULA & PROSCIUTTO |
| CAPRICCIOSA |                      |
| PESTO       |                      |



PASTA SAUCE

SELECT TWO

- |                                               |           |
|-----------------------------------------------|-----------|
| CACIO E PEPE                                  | POMODORO  |
| GENOVESE                                      | BOLOGNESE |
| PLEASE REFER TO SLIDE 12 TO SELECT PASTA TYPE |           |

DESSERT

SELECT TWO

- |                       |             |
|-----------------------|-------------|
| FRITTELLE DI FRANKIE  | TIRAMISU    |
| TORTA CAPRESE (GF) ** | PANNA COTTA |

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



\$125 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
- PESTO
- DOUBLE  
MARGHERITA
- BIANCA
- ARUGULA &  
PROSCIUTTO

ENTREES

SELECT ONE

- GRILLED BRANZINO
- CHICKEN SCALOPPINA
- GRILLD SALMON
- NEW YORK STRIP STEAK

PASTA SAUCE

SELECT TWO

- CACIO E PEPE
- GENOVESE
- PLEASE REFER TO SLIDE 12 TO SELECT PASTA TYPE
- POMODORO
- BOLOGNESE

DESSERT

SELECT TWO

- FRITTELLE DI FRANKIE
- TORTA CAPRESE  
(GF) \*\*
- 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



\$250 FAMILY STYLE  
5 COURSE BEVERAGE PAIRING

EXPERIENCE

TRUFFLE  
JOURNEY

An Exclusive Five-Course Chef's Tasting Experience Showcasing the Finest Seasonal Truffles

MARE  
JOURNEY

A Curated Five-Course Culinary Journey Inspired by the Freshest Catches and the Essence of the Sea

\$100 PIZZA CLASS

EXPERIENCE

PIZZA  
CLASS

An interactive, hands-on Neapolitan pizza class inspired by iconic L'Antica Pizzeria Da Michele. Includes welcome spritz, expert instruction with fresh ingredients, your own handcrafted pizza and dessert. 2 to 50 guests, Perfect for corporate team-building, celebrations, or intimate gatherings.



\$60 BRUNCH

3 COURSE

INDIVIDUAL SELECTIONS

AVAILABLE SATURDAY & SUNDAY



SALADS

SELECT ONE

BEET SALAD

CITRUS SALAD\*\*

CAESAR SALAD

CARCIOFI SALAD\*\*

CAPRESE SALAD

MAIN  
COURSE

SELECT ONE

FRITTATA

FRENCH  
TOAST

BREAKFAST  
AMERICANO

BRUNCH  
PIZZA



DESSERT

SELECT ONE

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

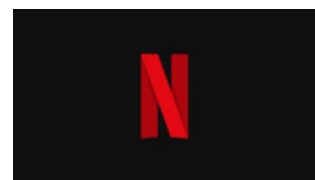


# TAILORED EVENTS

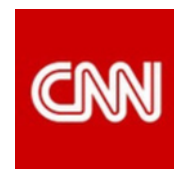
- RANGING FROM SMALL INTIMATE EVENTS TO CELEBRATORY EVENTS UP TO 10,000+ GUESTS
- BUFFET, FAMILY STYLE, FULL PLATED DINING - ALL CUSTOMIZED TO YOUR LIKING!
- PRIVATE PIZZA CLASSES
- LIVE DJ SERVICES FOR AN ELEVATED ATMOSPHERE
- ON-SITE PHOTOGRAPHER
- ON-SITE FULL SERVICE CATERING

## CLIENTS WE ARE PROUD TO WORK WITH:

NETFLIX



CNN



LA CLIPPERS



AMAZON



PARAMOUNT



DREAMWORKS





# BEVERAGE PACKAGES

## 3 HOURS



### OPEN BAR:

- **OPEN WINE & BEER:** STARTING AT \$70 PER PERSON
- **ADDITION OF 2 CLASSIC COCKTAILS :** STARTING AT **\$20** EXTRA PER PERSON
- **BRUNCH MIMOSA/SPRITZ PACKAGE: \$35** PER PERSON  
UNLIMITED OF YOUR CHOICE OF MIMOSAS OR APEROL SPRITZ OR  
A MIX OF BOTH

\*\*PLEASE NOTE THAT THE WHOLE TABLE MUST PARTICIPATE IN BEVERAGE PACKAGE

*MOCKTAILS CAN BE SUBSTITUTED NON-ALCOHOLIC OPTION*





# PRE-FIX MENU

## DESCRIPTIONS

*Served family style*



### Appetizers & 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*

### Pizza

#### Margherita

*Tomato, Fior di Latte, Pecorino, Basil (V)*

#### Margherita Double

*Tomato, Double Fior di Latte, Pecorino, Basil (V)*

#### Bianca

*Double Fior di Latte, Pecorino, Basil, Parmigiano (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*

#### Pesto

*Pesto, Fior di Latte, Cherry Tomatoes, Burrata (v)*

**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.



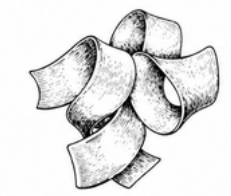
PRE-FIX MENU  
DESCRIPTIONS



Pasta



**Spaghetti**  
*Classic fresh handmade spaghetti with a silky, al dente texture.*



**Pappardelle**  
*Wide handmade ribbons, perfect for rich and hearty sauces.*



**Fettuccine**  
*Fresh ribbon pasta with a smooth, velvety bite.*



**Maccheroncini**  
*Fresh handmade tubular pasta with a delicate, satisfying bite.*



**Casarecce**  
*Handmade twisted pasta crafted to beautifully hold every sauce.*



**Gluten Free Penne**  
*Premium gluten-free penne with the perfect al dente texture.*

**\*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)*

**New York Strip Steak**  
*New York Strip Steak,  
Asparagus, Red Wine Sauce,  
Parmigiano (GF)*

Dessert

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

**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)*

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

**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.



## Additional Information & FAQ'S

### How do I confirm a reservation?

Send a completed credit card authorization form to our Events Coordinator, Marta Aramini at [MartaSM@florenceosteria.com](mailto:MartaSM@florenceosteria.com)

### 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.

### Can I see the space before booking?

-You can schedule a tour by emailing our Events Coordinator, Marta Aramini at [MartaSM@florenceosteria.com](mailto:MartaSM@florenceosteria.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 currently offer gluten-free flatbread for an extra charge of \$7 per person.  
We also offer gluten free pasta, any pasta dish can be substituted with gluten-free pasta for an additional \$3 per entire course or \$7 per individual.

Please note that our flour is imported from Italy and contains less gluten than most American flours.

### When do I need to have my menu options selected?

- We require you to please send your selected menu options no later than (3) business days prior to your reservation to ensure proper ordering and preparation.

### 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 inquiries, please contact [brad@zultraparking.com](mailto: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.

-A/V rentals from our 3<sup>rd</sup> party start at \$500.

### What is Family Style Service?

Family-style service features shared platters served to each table, with portions designed for every 4 guests to share. It's a relaxed and interactive way for everyone to enjoy a variety of dishes together.

### Can I choose tray-passed or plated service instead?

Yes! Tray-passed appetizers or individually plated service are available for an additional \$5 per guest.

### Can I do a cocktail hour?

- Cocktail hours can be done for buyouts

-For non-buyouts, TBD as it depends on the date and time of the reservation.

### Included services

Customized menus: share your and/or specific desired header, logo

-Wifi

-Linen set tables

### 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, sales Taxes, and 20% Gratuity is added to all Events checks