



PRIVATE & GROUP DINING

MOZZA

LOS ANGELES, CALIFORNIA

Melrose Avenue & North Highland Avenue



MOZZA
los angeles

INQUIRIES

JENNIFER BEECH

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chi SPACCA
6610 melrose avenue



OSTERIA MOZZA
6602 melrose avenue



PIZZERIA MOZZA
641 highland avenue





MOZZA
los angeles



THE MOZZAPLEX

Located on the corner of Highland and Melrose Avenues in Hollywood, the MozzaPlex comprises three iconic Italian restaurants: chi SPACCA, Osteria Mozza, and Pizzeria Mozza.

The MozzaPlex was consistently listed among the late *LA Times* Restaurant Critic Jonathan Gold's top ten restaurants in Los Angeles. "Any of the restaurants could well make this list on its own" writes Gold in the last Gold 101. "Together they form an unassailable rampart of urban rustic cuisine."

We offer private and group dining menus at all three restaurants.



chi SPACCA

6610 melrose avenue



chi SPACCA chispacca.com
(323) 297-1133

Heralded as a “meat speakeasy” by *Food and Wine* and one of the best restaurant openings of 2013 by *Angeleno Magazine*, *Bon Appetit*, and *LA Weekly*, chi SPACCA, Italian for “he who cleaves,” is a quintessential new Italian dining experience.

From the open exhibition kitchen comes an array of award-winning house-cured salumi and grilled meats paired with fresh Italian produce. You won’t find another experience quite like this.



chi SPACCA

6610 melrose avenue

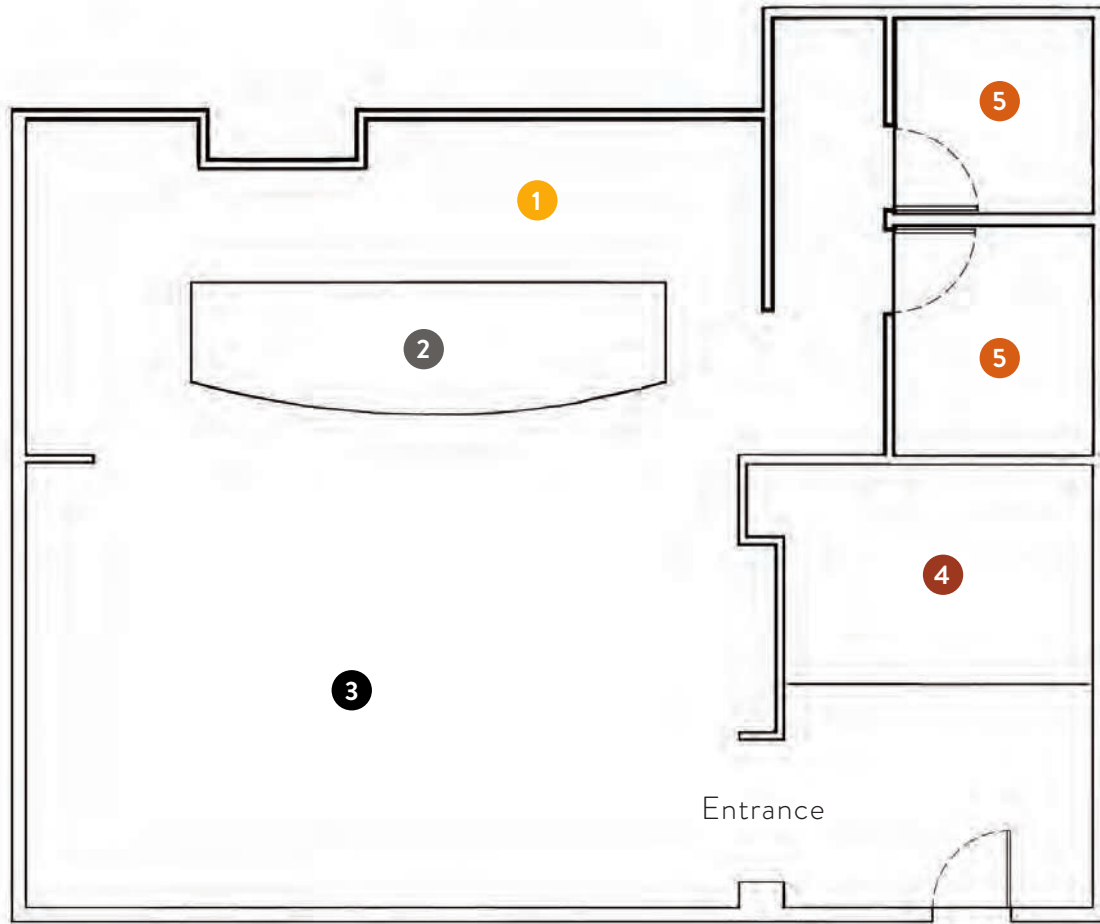


MAIN DINING AREA



chi SPACCA

6610 melrose avenue



Melrose Avenue

Main Entrance
(through MOZZA2GO)

LEGEND

- 1 Exhibition Kitchen
- 2 Chef's Counter
- 3 Dining Area
- 4 MOZZA2GO Counter
- 5 Restroom

THE SPACE

CAPACITY

Buyout, seated (single table): 24 people
Buyout, seated (multiple tables): 36 people
Buyout, standing reception: 50 people
Group Dining (single table): 14 people

SQUARE FOOTAGE

Demo Kitchen: 312 square feet
Dining Area: 415 square feet



chi SPACCA

6610 melrose avenue



MENUS



chi SPACCA
6610 melrose avenue

SAMPLE LUNCH MENU

\$65 per person

Served family-style

SALUMERIA

Tagliere di Affettati Misti

Focaccia di Recco

Warm Salted Medjool Dates

Housemade Pickles

INSALATE

Baby Kale and Arugula with Apples, Red Walnuts and Piave

Little Gem Lettuce with Bacon Vinaigrette, Sieved Egg, Scallions, and Herbed Breadcrumbs

MACELLERIA

Beef & Bone Marrow Pie: Beef Cheek, Cippolini, and Funghi

Amberjack Spiedino with Zucchini and Fresh Bay Leaf

CONTORNI

Grilled Broccoli di Cicco with Garlic Lemon Vinaigrette

Roasted Cauliflower with Crushed Lemon Bagna Cauda

DOLCI

Dahlia's Housemade Tiramisu

Panna Cotta with Seasonal Fruit Compote



chi SPACCA
6610 melrose avenue

SAMPLE DINNER MENU

\$95 per person

Served family-style

SALUMERIA

Tagliere di Affettati Misti

Focaccia di Recco

Warm Salted Medjool Dates

Housemade Pickles

INSALATE

Butter Lettuce with Fine Herbs and Lemon Vinaigrette

Little Gem Lettuce with Bacon Vinaigrette, Sieved Egg, Scallions, and Herbed Breadcrumbs

MACELLERIA

Pollo alla Diavola su Crostone: Roasted Jidori Chicken

Porcini-Rubbed Beef Short Ribs with Salsa Verde and Scallions

CONTORNI

Mashed Potatoes

Bloomsdale Spinach alla Piastra with Shallots

DOLCI

Cocoa Nib Caramel Tart

Housemade Gelato & Sorbetto



chi SPACCA
6610 melrose avenue

ADDITIONAL ITEMS

CAKES & CUPCAKES

With 72 hours advance notice, our pastry department can produce cakes and cupcakes for your event. Desserts brought in from outside sources are subject to an \$8 per person plating charge.

FLORAL ARRANGEMENTS

You are welcome to arrange your floral arrangements for your event. We can also provide floral arrangement services through our house florist, Dandelion Ranch.

AUDIO/VISUAL

We do not carry A/V equipment on-site, although we would be happy to refer you to one of our vendors.

WINE AND BEVERAGES

Our dedicated wine team can offer suggestions from our extensive Italian wine list to be paired with the meal. We also offer wine packages, priced for the first two hours of an event:

B&B INTRODUCTORY

\$45 per person

Flor Prosecco
Bastianich Friulano
La Mozza 'I Perazzi' Morellino di Scansano

B&B PREMIER

\$75 per person

Flor Prosecco
Bastianich Vespa Bianco
La Mozza Aragone

Our corkage policy is set at \$30 per 750ml bottle not featured on our list, maximum of two bottles. Wine service fees will be waived with a purchase from our list.

VALET PARKING

If you choose to host valet for your guests, a per car charge will be tallied and posted to your credit card on file. The valet charges are \$12 per car for lunch and \$14 per car for dinner.



OSTERIA MOZZA
6602 melrose avenue



OSTERIA MOZZA

la.osteriamozza.com
(323) 297-0100

Considered the pinnacle of Italian fine dining in Los Angeles, Osteria Mozza boasts an award-winning chef team of Nancy Silverton and Dahlia Narvaez, unparalleled wine list, and exquisite menu: handmade pastas, grilled beef tagliata, rosemary olive oil cakes, and fresh mozzarella dishes served right at the white Carrara marble bar.

The Primo Ministro Room, our private wine room, is the perfect setting to host your occasion, whatever your celebration may be.



OSTERIA MOZZA
6602 melrose avenue



MAIN DINING ROOM

featuring the Mozzarella Bar

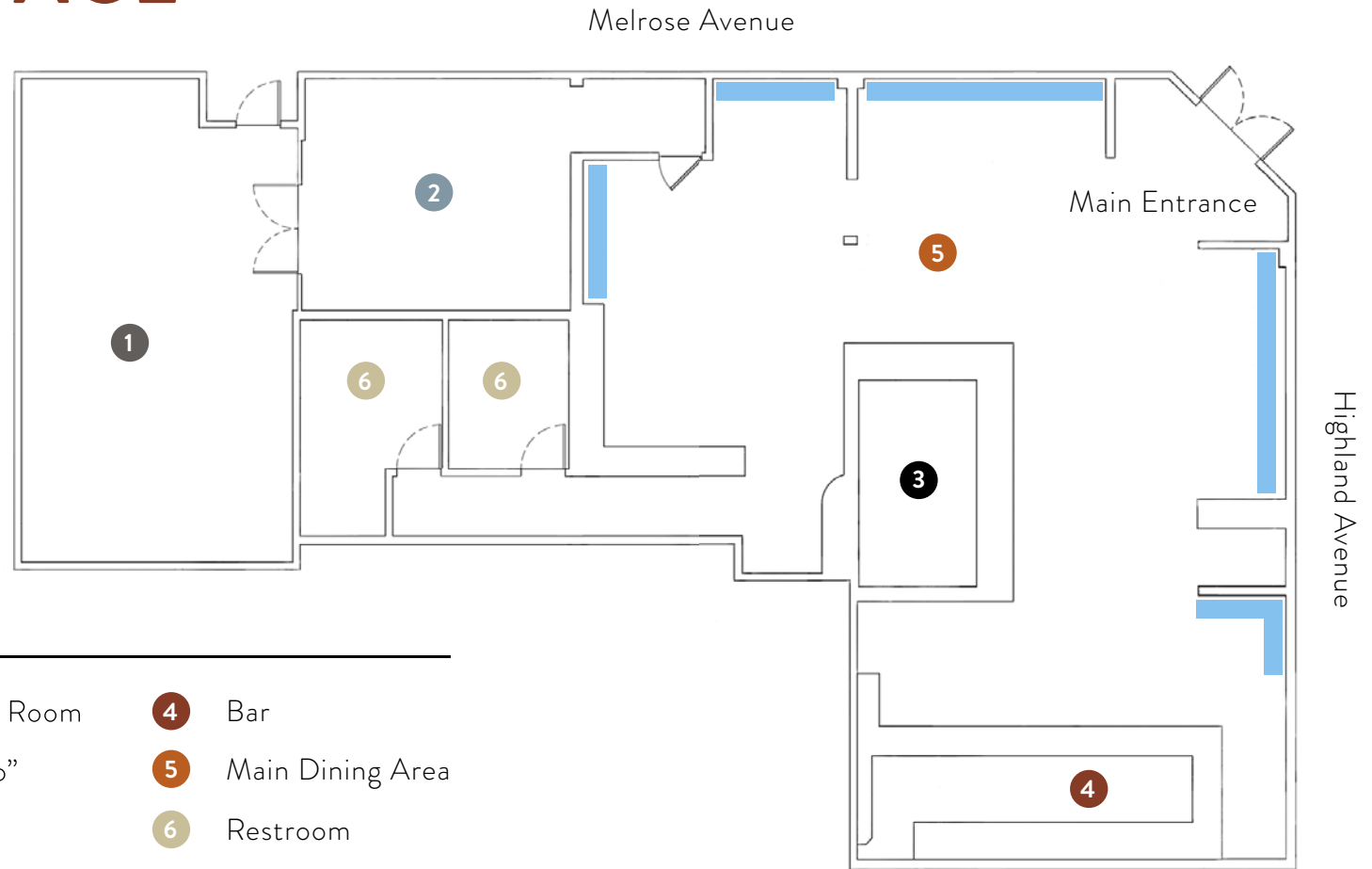


PRIMO MINISTRO ROOM



THE SPACE

OSTERIA MOZZA
6602 melrose avenue



LEGEND

- 1 Primo Ministro Room
- 2 Adjacent "Patio"
- 3 Mozzarella Bar
- 4 Bar
- 5 Main Dining Area
- 6 Restroom
- Banquette

CAPACITY

PRIMO MINISTRO ROOM

Seated - Single Table: 24
Seated - Multiple Round Tables: 36
Standing Reception: 50

PARTIAL BUY-OUT

Primo Ministro Room with Adjacent Patio
Seated: 60

ADJACENT "PATIO"

Seated - Single Table: 14
Seated - 3 Round Tables: 24
Standing Reception: 35

FULL BUY-OUT

Seated: 160
Standing Reception: 200

SQUARE FOOTAGE

Primo Ministro Room: 312 square feet
Main Dining Area: 1450 square feet
Partial Buy-Out: 883 square feet
Full Restaurant: 2333 square feet



OSTERIA MOZZA

6602 melrose avenue



MENUS



SAMPLE THREE-COURSE MENU

\$75 per person

FIRST COURSE

PRIMO

Ricotta and egg raviolo with brown butter and sage

SECOND COURSE

SECONDI

Beef brasato with polenta & horseradish gremolata
Grilled lamb chops with insalata di fregola sarda, mint & yogurt

THIRD COURSE

DOLCI

Butterscotch budino with rosemary pine nut cookies
Bittersweet chocolate cake with Perugian chocolates

OSTERIA MOZZA
6602 melrose avenue



SAMPLE FOUR-COURSE MENU

\$95 per person

FIRST COURSE

ANTIPASTI

Mozza caprese with fett'unta
Red endive, fennel, parmigiano & anchovy date dressing

SECOND COURSE

PRIMI

Agnolotti, burro, e salvia
Gnocchi and garganelli with a sauce of your choice: Pomodoro, ragu bolognese, duck ragu, lamb ragu, olive, and mint

THIRD COURSE

SECONDI

Grilled whole orata wrapped in radicchio
Grilled quail, wrapped in pancetta with sage & honey

FOURTH COURSE

DOLCI

Torta della Nonna
Rosemary olive oil cake with olive oil gelato

OSTERIA MOZZA
6602 melrose avenue



SAMPLE SIX-COURSE MENU

\$125 per person

FIRST & SECOND COURSES

ANTIPASTI

Bufala Mozzarella with Prosciutto di Parma

Kale with Ricotta Salata & Pine Nuts; Shaved Brussels Sprouts with Mint, Toasted Almonds, and Pecorino

THIRD & FOURTH COURSES

PRIMI

Orecchiette with fennel sausage and swiss chard

Butternut squash mezzalune

FIFTH COURSE

SECONDI

Grilled beef tagliata with rucola, parmigiano & aceto balsamico

Veal breast stracotto with funghi misti

SIXTH COURSE

DOLCI

Butterscotch budino with rosemary pine nut cookies

Rosemary olive oil cake with olive oil gelato

OSTERIA MOZZA
6602 melrose avenue



OSTERIA MOZZA
6602 melrose avenue

ADDITIONAL ITEMS

CAKES & CUPCAKES

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FLORAL ARRANGEMENTS

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VALET PARKING

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PIZZERIA MOZZA
641 highland avenue



PIZZERIA MOZZA

la.pizzeriamozza.com
(323) 297-0101

Widely recognized as one of the best pizzerias in the country, Pizzeria Mozza is known for its seasonal California-grown ingredients and a legendary pizza crust recipe. According to the Los Angeles Times, “Pizzeria Mozza isn’t just a restaurant. It’s an action film, a master class in the art of making pizza...”

The Jack Warner Room at Pizzeria Mozza is ideal for private lunch or dinner events. Wine bottles and flickering votives adorn natural wood furnishings that provide a rustic atmosphere.



PIZZERIA MOZZA
641 highland avenue



MAIN DINING ROOM



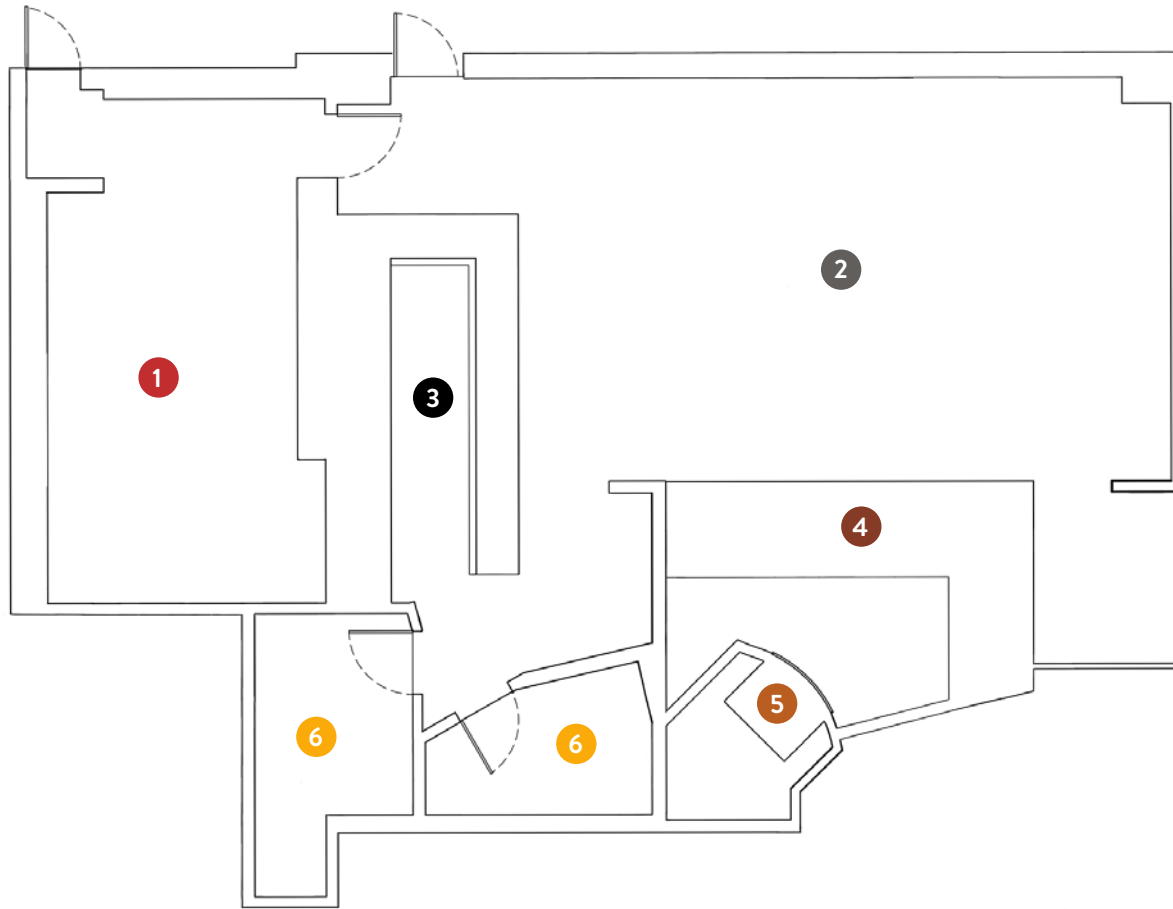
PIZZERIA MOZZA
641 highland avenue



JACK WARNER ROOM



PIZZERIA MOZZA
641 highland avenue



LEGEND

- 1 Jack Warner Room
- 2 Main Dining Area
- 3 Bar
- 4 Pizza Counter
- 5 Wood-Fired Pizza Oven
- 6 Restroom

THE SPACE

CAPACITY

JACK WARNER ROOM

Seated - Single Table: 20
Seated - Multiple Tables: 30

FULL BUY-OUT

Seated: 100
Standing Reception: 120

SQUARE FOOTAGE

Jack Warner Room: 397 square feet
Main Dining Area: 583 square feet
Full Buy-Out: 980 square feet



PIZZERIA MOZZA
641 highland avenue



MENUS



PIZZERIA MOZZA
641 highland avenue

SAMPLE LUNCH MENU

\$65 per person

ANTIPASTI & BRUSCHETTE

Mozza Caprese with Pane Bianco

Affettati Misti with Pane Bianco

Chicken Livers with Parsley, Capers, and Guanciale

INSALATA

Tricolore with Parmigiano and Anchovy Dressing

PIZZA

Margherita with Mozzarella, Tomato, and Basil

Prosciutto di Parma, Rucola, Tomato, and Mozzarella

Bacon, Salame, Fennel Sausage, Guanciale, Tomato, and Mozzarella

Eggplant, Parmigiano, Ricotta, Mozzarella, Tomato, and Basil

SECONDI

Supplementary to menu, each order serves 3-4

Rib-Eye al Forno with Aceto Balsamico and Fried Potatoes - \$75 per order

DOLCI

Torta della Nonna

Butterscotch Budino with Rosemary Pine Nut Cookies



PIZZERIA MOZZA
641 highland avenue

SAMPLE DINNER MENU

\$85 per person

ANTIPASTI & BRUSCHETTE

Mozza Caprese with Pane Bianco
Fried Squash Blossoms with Ricotta
Marinated Baby Peppers with Tuna
Mussels al Forno with Salsa Calabrese
Arancine alla Bolognese
Meatballs al Forno

INSALATA

Insalata Rossa with Bacon, Egg, and Pecorino

PIZZA

Bianca with Fontina, Mozzarella, Sottocenere, and Sage
Tomato, Sicilian Oregano, and Extra Virgin Olive Oil
Alla Benno - Speck, Pineapple, Jalapenos, Mozzarella, and Tomato
Coach Farm Goat Cheese, Leeks, Scallions, Garlic, and Bacon

SECONDI

Supplementary to menu, each order serves 3-4

Nancy's Seasonal Whole-Roasted Carrots with Dill Yogurt and Coriander - \$18 per order

DOLCI

Seasonal Gelato Pie
Bittersweet Chocolate Cake with Perugian Chocolates



PIZZERIA MOZZA
641 highland avenue

ADDITIONAL ITEMS

CAKES & CUPCAKES

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MOZZA
los angeles

MOZZAPLEX

chi SPACCA

\$75 per person, served family style

CAPACITY

Buy-Out, Seated - Single Table: 24 people

Buy-Out, Seated - Total: 36 people

Group Dining - Single Table: 14 people

OSTERIA MOZZA

\$75 per person, 3 Courses

\$95 per person, 4 Courses

\$125 per person, 6 Courses

CAPACITY

PRIMO MINISTRO ROOM

Seated - Single Table: 24

Seated - Multiple Tables: 36

Standing Reception: 50

FULL BUY-OUT

Seated: 160

Standing Reception: 200

PARTIAL BUY-OUT

Primo Ministro Room with Adjacent Patio

Seated: 64

PIZZERIA MOZZA

\$65 per person, Lunch

\$85 per person, Dinner

CAPACITY

JACK WARNER ROOM

Seated - Single Table: 20

Seated - Multiple Tables: 30

FULL BUY-OUT

Seated: 100

Standing Reception: 120