PRIVATE & GROUP DINING

MOZZA

LOS ANGELES, CALIFORNIA
Melrose Avenue & North Highland Avenue
INQUIRIES

JENNIFER BEECH
DIRECTOR OF EVENTS
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(323) 297-0100
OSTERIA MOZZA
6602 melrose avenue

PIZZERIA MOZZA
641 highland avenue

chi SPACCA
6610 melrose avenue
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.
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.
MAIN DINING AREA
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
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
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
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:

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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.
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.
MAIN DINING ROOM featuring the Mozzarella Bar
PRIMO MINISTRO ROOM

OSTERIA MOZZA

6602 melrose avenue
THE SPACE

LEGEND

1. Primo Ministro Room
2. Adjacent “Patio”
3. Mozzarella Bar
4. Bar
5. Main Dining Area
6. Restroom

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
MENUS

OSTERIA MOZZA
6602 melrose avenue
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
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
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
**ADDITIONAL ITEMS**

**CAKES & CUPCAKES**
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**FLORAL ARRANGEMENTS**
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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
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

LEGEND

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

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
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
ADDITIONAL ITEMS

CAKES & CUPCAKES
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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