

ITALICA

Experience

Experience an unforgettable celebration at Italica.
Elevate your HOLIDAY parties and events
with our dynamic ambiance.

#ITALICALOVERS



Ambience and Renovated spaces

Immerse your guests in the stylish and vibrant ambience of our renovated areas, providing a cool and welcoming vibe for unforgettable celebrations.





Prefix menus for every palate

Delight in our diverse prefixed menus, crafted to suit various tastes and dietary preferences. From delectable Pizza & Pasta options to mouthwatering bar bites, we have the perfect culinary experience for your event.



Great DJ and music magic

Dance the night away with our exceptional DJ, curating a playlist that ensures the energy never wanes. Our commitment to the fusion of friendly times and magic moments is set to make your event truly memorable.

*requested dj may apply additional fees

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Work hard, get fun philosophy

Embrace our culture of "Work Hard, Get Fun," where we understand the importance of celebrating achievements.

Let Italica be the backdrop to your success stories and future opportunities.

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The background image shows the interior of a restaurant. A large mural on a wood-paneled wall features a stylized face with a red banner across its mouth that reads "ITALICA". The mural also includes a green and white striped shield and a red wheel. Several large, spherical wicker pendant lights hang from the ceiling. The scene is lit with warm, ambient light.

Book your event with us,
where every day is the right day
for a "Special OCCASSION"

#ITALICALOVERS



At the Table Classic

10 GUEST OR MORE

PER INIZIARE

To share at the table

POLPETTINE

Meatballs, San Marzano tomato sauce, crispy Parmigiano, basil.

SCARPETTA

Anchovies from Cetara, garlic, tomatoes, capers, sage, EVOO, pane fatto in casa.

CARCIOFFI

Artichokes, pine nuts, gremolata, lime alioli.

DOLCI

To share at the table.

CIOCCOLATO & MORE

Dark chocolate gelato, EVOO, sea salt.

LIMONCELLO PIE

Pizza with Nutella, ricotta, berries and cocoa powder.

PIATTI FORTI

Select one option

LASAGNA BOLOGNESE

Homemade traditional Bolognese lasagna with bechamel sauce, Parmigiano.

PARMIGIANA DI MELANZANE

San Marzano tomato sauce, eggplant, Parmigiano, fior di latte, micro basil.

SALMON

Scottish salmon, roasted vegetables, crema di zuchinne.

PIZZA SELECTION

Not Just Any Pepperoni or Dipendeza or O' Calzone.

\$50 PER PERSON

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

#ITALICALOVERS



At the Table Premium

10 GUEST OR MORE

PER INIZIARE

To share at the table.

SAFFRON ARANCINI

Fior di latte, parsley, Parmigiano, Calabrian Sriracha.

TUNA CRUDO*

Tartare, avocado, orange, kalamata, shallots, pistachio, citric dressing.

BURRATA SORRENTINA

Neapolitan burrata, heirloom tomatoes, pine nuts, basil, EVOO, aceto balsamico I.G.P.

DOLCI

To share at the table.

TABLE-SIDE TIRAMISU

Biscotti savoiardi, coffee liqueur syrup, mascarpone and organic cacao powder.

PISTACHIO LOVERS

Pistachio lava cake, pistachio gelato, pistachio praline.

PIATTI FORTI

Select one option

CASARECCE ALLA VODKA

Crispy guanciale, creamy vodka sauce, Parmigiano, EVOO al peperoncino.

LAMB COTOLETTA

Lamb chops, pistachio, crusted pecorino, aromatic herbs, zucca mousse.

POLPO ARROSTO

Roasted octopus, confited potatoes, capperi al sale marino, sweet pepper drops, EVOO al limone.

PIZZA SELECTION

Margherita D.O.P or Stella or Tartufata.

\$60 PER PERSON

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Cocktail Service

10 GUEST OR MORE. CANAPE SERVICE

BOMBETTE

Pizza chips, pistachio pesto,
Parmigiano.

SAFFRON ARANCINI

Fior di latte, parsley, Parmigiano,
Calabrian Sriracha.

ENDIVIES

Endives, gorgonzola dolce, orange,
candied almonds, EVOO al limone,
aceto balsamico I.G.P.

FOCACCIA SANDWICH

Neapolitan burrata, heirloom tomatoes,
pine nuts, basil, EVOO,
aceto balsamico I.G.P.

PIZZA SAMPLE

Classic and special pizza tasting.

MINI TIRAMISU

Biscotti savoiardi, coffee liqueur syrup,
mascarpone and organic cacao powder.

\$45 PER PERSON

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shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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A close-up photograph of a hand garnishing a drink. The hand is holding a long, thin metal skewer with a citrus slice on it, about to place it into a glass. The glass is filled with a yellow drink, ice, and a lemon slice, and is garnished with a purple flower. It sits on a silver tray next to another glass filled with a red drink and ice. The background is a patterned surface.

Beverages

10 GUEST OR MORE (additional to any menu)

OPTION 01

1 WELCOME DRINK PER PERSON

ITALICA COCKTAILS
Il Classico, Il Florale, Fruttato,
Costa Amalfitana.

GLASS OF WINE
Prosecco, Pinot Grigio, Malbec, Rose.

GLASS OF BEER
Peroni, Heineken, Corona Extra,
Lagunitas, Stella Artois.

\$15 PER PERSON

OPTION 02

2 DRINKS PER PERSON

ITALICA COCKTAILS
Il Classico, Il Florale, Fruttato,
Costa Amalfitana.

GLASS OF WINE
Prosecco, Pinot Grigio, Malbec, Rose.

GLASS OF BEER
Peroni, Heineken, Corona Extra,
Lagunitas, Stella Artois.

\$25 PER PERSON

OPTION 03

1 HOUR OPEN BAR

ITALICA COCKTAILS
Il Classico, Il Florale, Fruttato,
Costa Amalfitana, Un Vinito, Quasi
una Colomba, Giovanne meet Oxaca.

GLASS OF WINE
Prosecco, Pinot Grigio, Malbec, Rose.

GLASS OF BEER
Peroni, Heineken, Corona Extra,
Lagunitas, Stella Artois.

\$45 PER PERSON

OPTION 04

2 HOUR OPEN BAR

ITALICA COCKTAILS
Il Classico, Il Florale, Fruttato,
Costa Amalfitana.

GLASS OF WINE
Prosecco, Pinot Grigio, Malbec, Rose.

GLASS OF BEER
Peroni, Heineken, Corona Extra,
Lagunitas, Stella Artois.

\$75 PER PERSON

ITALICA



Plan your Event

WE COMBINE ATMOSPHERE AND SERVICE TO CREATE THE PERFECT
SETTING FOR YOUR NEXT CORPORATE OR SOCIAL EVENT.
WE OFFER A VARIETY OF OPTIONS TO CREATE A VERY MEMORABLE
EXPERIENCE FOR YOU AND YOUR GUESTS.

📞 +1 (305) 833 2871 ✉ info@italicaus.com 📍 3201 NE 1st ave. Miami, FL 33137



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