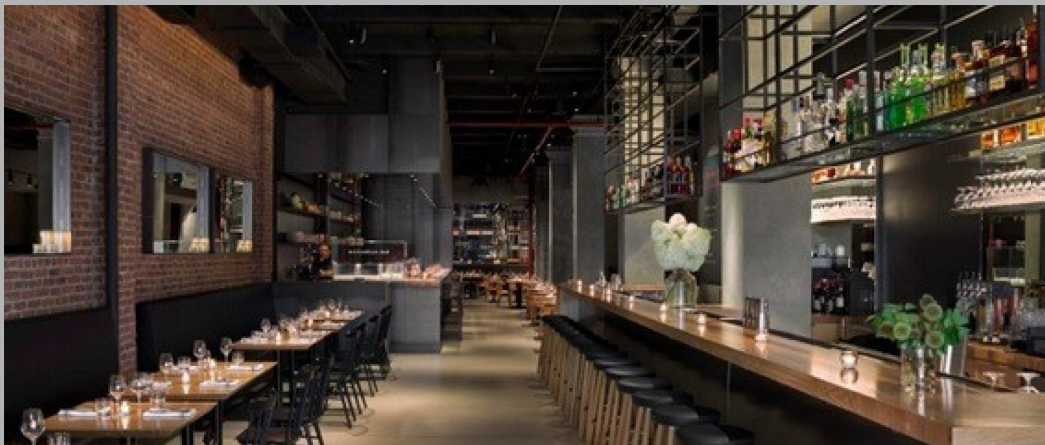


# CASE STUDY

# OBICÀ

## MOZZARELLA BAR, PIZZA E CUCINA



Appleyard & Trew were chosen by OBICÀ, a premium brand Italian owned restaurant group to project manage and cost control their new London flagship restaurant.

This site compliments existing restaurants in Milan, Rome, New York, Tokyo and Los Angeles.

The Mozzarella bar and restaurant is situated in the new Land Securities development on Ludgate Hill near the central criminal courts. Works comprised;

- the construction of a new raised floor
- internal sub division of the shell
- floor, wall and ceiling finishes
- extensive high quality fixtures and fittings
- floor finish is a continuous pour resin finish

Kitchen areas included high specification ventilation and odour control which includes extensive UV filtration and carbon filters. All cooking lines are fitted with an Ansul system.

Products and fittings were sourced internationally, the bar fronts of curved Terrazzo were purpose made in Spain, the pizza oven was sourced from the USA to match that in the Flat Iron building and the furniture was manufactured in China to a design prepared by the interior designer. The extensive ironwork in the designs was manufactured in Leeds. The light fittings were purpose made in the UK.

### PROJECT OVERVIEW

#### Client

OBICÀ

#### Architect

Superfutures

#### Project Start/Completion

May 2015/July 2015

#### Project Value

£1.2 million

#### Appleyard & Trew's Role

Project Manager and Quantity Surveyor

#### Procurement

JCT Traditional



For further case studies please visit our website at:  
[www.appleyardandtrew.com](http://www.appleyardandtrew.com)

