Dietrois

TAKEOUT LARGE PARTIES TO GO PRIVATE DINING Marchael Large Parties TO GO Marchael Large Parties

PRIVATE DINING

At Pietro's, we welcome all types of events to our restaurant. Whether you are planning a party with a dozen people or fifty people, Sarah Miner, our Banquet Manager, will help you plan every detail of your event so that your guests will feel like they are dining in Italy. From our authentic Italian dishes, rich in culture and flavor, to our traditional Italian Family Style dining, your guests will be immersed in the culture of the "Old Country".

PRIVATE DINING POLICY

Deposit For Any Space 250

Lunch Availability 11:30 - 3:00pm **Dinner Availability** 5:00 - 9:00pm

Contact our Banquet Manager Sarah Miner (209)368-0613

Mrs.SarahMiner@gmail.com

Contact our Owner Jim Murdaca

(209)368-0613 jpmurdaca@aol.com

Policy: All minimums must be met through food and beverages purchased and enjoyed on the premises at Pietro's of Lodi. Please see Banquet Contract for specific terms and conditions.

Banquet Contract must be signed and returned to confirm booking.

BANQUET ROOM - 40 guests maximum

Lunch: Monday - Saturday \$800 Minimum

Dinner: Monday - Thursday \$1,500 Minimum

Friday - Saturday \$2,000 Minimum

HALF PATIO - 40 quests maximum

Lunch: Monday - Saturday \$800 Minimum

Dinner: Monday - Thursday \$1,500 Minimum

Friday - Saturday \$2,000 Minimum

FULL PATIO-

60 guests maximum

Lunch:

Monday - Saturday \$1,200 Minimum

Dinner:

Monday - Thursday \$2,000 Minimum

Friday - Saturday \$3,000 Minimum

GARDEN GROTTO - 20 guests maximum

Lunch: Monday - Saturday \$400 Minimum

Dinner: Monday - Thursday \$600 Minimum

Friday - Saturday \$800 Minimum

PRIVATE DINIG

All options include soft drinks, iced tea and coffee as well as our housemade bread. Tax and a 20% service charge will be added to the bill. Our Banquet Manager Sarah Miner will be happy to book your event and answer any questions you might have.

Please contact her at (209)368-0613 or Mrs.SarahMiner@gmail.com

CAPRILUNCH - 25 per person

Insalata – Choose Two garden green with ranch or italian dressing pietro's house salad with oil and vinegar caesar salad

Primi – Choose Two
nettie's housemade ravioli with meat sauce
penne pasta with pesto or creamy alfredo sauce
bucatini pasta in a ragu of pancetta, parmigiana, tomato and chile
wild mushroom risotto

Secondi - Choose One

charbroiled chicken chicken scaloppini chicken parmigiana chicken piccata

Contorni – Dolci

seasonal vegetables an assortment of italian cookies

MILANO LUNCH - 30 per person

Antipasti – Choose One calamari fritti antipasti platter bruschetta

Insalata – Choose Two garden green with ranch or italian dressing pietro's house salad with oil and vinegar caesar salad

Primi – Choose Two nettie's housemade ravioli with meat sauce penne pasta with pesto or creamy alfredo sauce bucatini pasta in a ragu of pancetta, parmigiana, tomato and chile wild mushroom risotto

Secondi – Choose Two

charbroiled chicken chicken scaloppini grilled prawns

chicken parmigiana chicken piccata

Contorni – Dolci

seasonal vegetables an assortment of italian cookies

PRIVATE DINING DINNER

All options include soft drinks, iced tea, and coffee as well as our housemade bread. Tax and a 20% service charge will be added to the bill.

ROMANO DINNER - 40 per person

Antipasti – Choose Two calamari fritti antipasti platter

bruschetta

Insalata – Choose Two garden green with ranch or italian dressing pietro's house salad with oil and vinegar caesar salad

Primi – Choose Two
nettie's housemade ravioli with meat sauce
penne pasta with pesto or creamy alfredo sauce
bucatini pasta in a ragu of pancetta, parmigiana, tomato and chile
wild mushroom risotto

Secondi – Choose Two
charbroiled chicken chicken scaloppini grilled prawns
chicken parmigiana chicken piccata

Dolci – Choose One nutella pizza

cannoli

tiramisu

CALABRIA DINNER - 45 per person

Antipasti – Choose Two

calamari fritti antipasti platter

bruschetta

Insalata – Choose Two garden green with ranch or italian dressing pietro's house salad with oil and vinegar caesar salad

Primi – Choose Two nettie's housemade ravioli with meat sauce penne pasta with pesto or creamy alfredo sauce bucatini pasta in a ragu of pancetta, parmigiana, tomato and chile wild mushroom risotto

Secondi – Choose Two

charbroiled chicken chicken scaloppini grilled prawns chicken parmigiana chicken piccata sliced ny steak

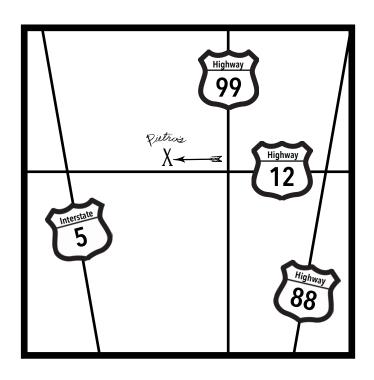
Contorni – seasonal vegetables

Dolci – Choose One

nutella pizza cannoli tiramisu

BENEVENTO DINNER - 60 per person

We will tailor an authentic Italian Family Style Dinner to your event using fresh, seasonal ingredients to prepare dishes created by our very own Chef Jim and Chef Pietro, please contact our Banquet Manager, Sarah Miner.



www.pietroslodi.com

