Pietro's

TAKE OUT
LARGE PARTIES TO GO
PRIVATE DINING
MENU

www.pietroslodi.com

(209)368-0613

ITALIAN DINING ANYWHERE

Forty years after Pietro and Amalia Murdaca opened this family-style restaurant in 1957 to give their loved ones a place to enjoy "the traditional recipes of their native Italy," husband and wife team Annette and Jim followed in their footsteps. In 2015, son Pietro followed in the footsteps of his father and grandfather before him. At this time-honored favorite in Lodi, Jim still cooks in the restaurant's kitchen, just like Pietro once did, with his son at his side, serving up homemade raviolis, sauces and desserts from family recipes passed down through generations.

The Genovese ravioli with Calabrese sauce is a Pietro's favorite, with dishes still served Italian family-style and meant to be enjoyed by the entire table. Experience a delicious dinner with family or friends in a warm and inviting atmosphere of Old World Italian charm at Pietro's Trattoria in Lodi, or from the comfort of your own home.

SINCERELY,
Jim, Annette, and Chef Pietro Murdaca

PRIVATE DINING

At Pietro's, we welcome all types of events to our restaurant. Whether you are planning a party with a dozen guests or 100 guests, Sarah Miner, our Banquet Manager, will help you plan every detail of your event. We want you and your guests to 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	A Credit Card Hold
Lunch Availability	11:30 - 4:00pm
Dinner Availability	4:30 - 9:30pm

Contact our Banquet Manager	Sarah Miner (209)368-0613 SarahMiner@PietrosLodi.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 read and reviewed to confirm booking.

Pietro's

PRIVATE DINING BANQUET CONTRACT

I. A Credit Card is required to book a Private Event for any Room/Space in Pietro's of Lodi.

II. The Deposit amount of $500 will not be charged unless you cancel within 30 days of the scheduled event.

III. Banquet Pricing Options do not include Tax or 20% Service Charge.

IV. The 20% Service Charge will be added to the final Food & Beverage Bill.

V. All Private Dining Spaces have a Food & Beverage Minimum which must be met with food and beverages consumed on the premises. Tax and 20% Service Charge are not included in the minimums. No To Go food or drink can be added to the bill to meet an UN-met minimum. No Gift Cards can be purchased to meet an UN-met minimum. An UN-met minimum will be charged as a room fee.

VI. Cancellation can be made up to 30 DAYS prior to your event.

VII. Final guest count and menu choices must be arranged with the Banquet Manager ONE WEEK prior to your event.

VIII. Any dessert brought in to the restaurant will be charged a dessert fee. Please contact our Banquet Manager for more information.

IX. Any wine brought into the restaurant will be charged for corkage. Please contact our Banquet Manager for more information. We ask that you pre-select wine or beer if you would like a special Banquet Bar for your event.

X. No decor is to be hung on the walls or windows.

XI. No confetti or candy to be placed across the tables.

XII. Children are welcome at all events, but need to be supervised at all times.

XIII. We do not provide table cloths or runners.

XIV. We offer a projector and screen to be used for an additional cost. Please contact our Banquet Manager for more information. This may be used as part of the food and beverages to meet any room minimum requirements.

Prices on food, beverages and minimums are subject to change seasonally. We will always inform you if there are any changes that are made after you have booked your event.

If you should have questions or concerns regarding our policies, please contact our Banquet Manager Sarah Miner - SarahMiner@pietroslodi.com

BANQUET ROOM – 40 guests maximum

Lunch:	Monday - Saturday	$800 Minimum
Dinner:	Monday - Thursday	$1,500 Minimum
	Friday - Saturday	$2,500 Minimum

GARDEN GROTTO – 20 guests maximum

Lunch:	Monday - Saturday	$400 Minimum
Dinner:	Monday - Thursday	$600 Minimum
	Friday - Saturday	$1,000 Minimum

HALF PATIO – 40 guests maximum

Lunch:	Monday - Saturday	$800 Minimum
Dinner:	Monday - Thursday	$1,500 Minimum
	Friday - Saturday	$3,000 Minimum

FULL PATIO – 60 guests maximum

Lunch:	Monday - Saturday	$1,200 Minimum
Dinner:	Monday - Thursday	$2,000 Minimum
	Friday - Saturday	$4,000 Minimum

PATIO AND BANQUET ROOM – 100 guests maximum

Lunch:	Monday - Saturday	$2,000 Minimum
Dinner:	Monday - Thursday	$3,500 Minimum
	Friday - Saturday	$6,500 Minimum

PRIVATE DINING LUNCH

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 SarahMiner@PietrosLodi.com

CAPRI LUNCH – 25 per person

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

Primi – Choose Two
nettie's housemade ravioli with meat sauce
penne pasta with creamy alfredo sauce
gnocchi pesto
seasonal risotto

Contorni –
seasonal vegetables

Secondi – Choose One
charbroiled chicken
chicken parmigiana
chicken piccata

Dolci –
an assortment of italian cookies

MILANO LUNCH – 30 per person

Antipasti – Choose One
calamari fritti
antipasti platter
bruschetta
seasonal pizza

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

Primi – Choose Two
nettie's housemade ravioli with meat sauce
penne pasta with creamy alfredo sauce
gnocchi pesto
seasonal risotto

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

Contorni –
seasonal vegetables

Dolci –
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.

CALABRIA DINNER – 50 per person

Antipasti – Choose One
calamari fritti
antipasti platter
bruschetta
seasonal pizza

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

Primi – Choose Two
nettie's housemade ravioli with meat sauce
garganelli pasta with oxtail ragu
gnocchi pesto
seasonal risotto

Secondi – Choose Two
charbroiled chicken
chicken parmigiana
chicken piccata
grilled prawns
sliced ny steak

Contorni –
seasonal vegetables

Dolci –
nutella pizza
cannoli
tiramisu

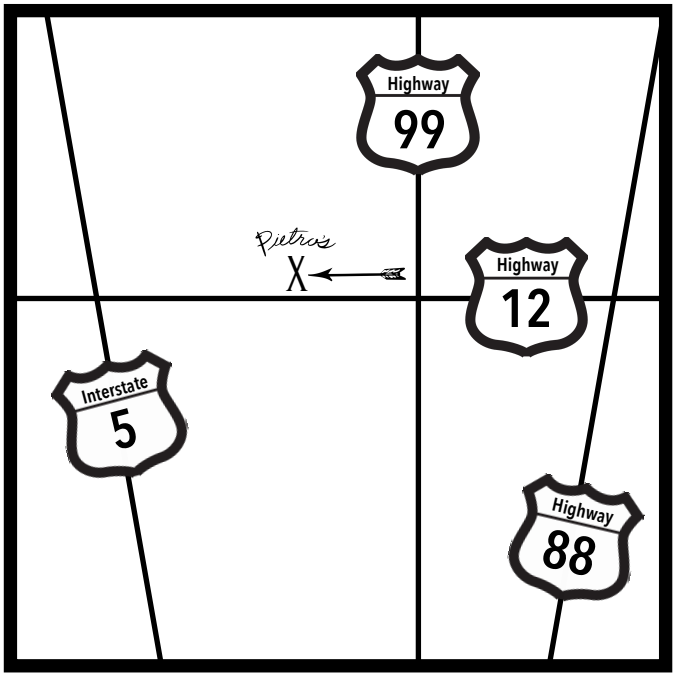
BENEVENTO DINNER – 80 per person

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.

You and your guests will receive a special keepsake menu to commemorate your event with us. please contact our Banquet Manager, Sarah Miner.

SALUTE!

Find us on Social Media! - @pietroslodi



317 E Kettleman Lane
Lodi, CA 95240

Fall/Winter 2019