

Pietros

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





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T A K E O U T

A N T I P A S T I

Pietro's **antipasti** – handcrafted italian salami, cheese, olives, vegetables 17

calamari fritti – 13

meatballs – three housemade meatballs with grilled bread 10

bruschetta – grilled ciabatta with tomatoes, garlic, and basil 11

mussels – in a spicy tomato sauce 16

prosciutto di san daniele d.o.p – with burrata cheese 19

I N S A L A T A E Z U P P A

murdaca's minestrone soup 6.5

Pietro's **antipasto salad** – molinari salami, provolone, olives, white beans, romaine, aruglua, corto olive oil, petro's vinaigrette 14

chicken salad – petro's, garden, or caesar 14

prawn salad – petro's, garden, or caesar 16

spinach salad – fresh spinach, roma tomatoes, gulf prawns, broiled chicken, oregano, onion, cranberry, wax peppers 17

barabietola– prosciutto di san daniele, roasted beets, arugula, toasted seasonal nuts, burrata cheese, aged balsamic vinegar 15

garden salad – 6.5 **caesar salad** – 6.5 **pietro's salad** – 6.5

P A N I N I

served with soup, salad or fries

italian sausage sandwich – served with sautéed red onions, roasted red peppers and cheese 16

Pietro's **new york steak sandwich** – choice ny strip, garlic ciabatta roll 22

meatball sandwich – housemade meatballs, provolone cheese, garlic ciabatta roll 14

eggplant parmigiana – eggplant, ricotta, fior di latte cheese, mozzarella, marinara, basil, garlic ciabatta roll 14

rosie's pollo fritto – northern italian style fried chicken, salsa verde aioli, onion, pepperoncini, garlic ciabatta roll 15

chicken pesto – house marinated chicken breast, provolone cheese, pesto, ciabatta roll 14

PIZZE – WOODFIRE D

jim's special – pesto, cheese, broiled chicken, artichoke and garlic 16

roman special – arugula, san daniele prosciutto, mozzarella, corto olive oil 16

margherita – tomato sauce, fior di latte cheese, corto olive oil, fresh basil 14

marinara – crushed tomatoes, oregano, basil, roasted garlic, salt, pepper, corto olive oil, parmesan 13

m&m – molinari sausage, pepperoni, salami, tomato sauce 16

bel paese – bel paese cheese, san daniele prosciutto, grilled asparagus corto olive oil 16

funghi – corto olive oil, bel paese cheese, porcini and portobello mushrooms, parmigiano reggiano, truffle oil 15

Putras **calabrese** – crushed tomatoes, fontina cheese, framani salami, calabrian chile, oregano, garlic, basil 17

P R I M I

tagliatelle – handmade fettuccine pasta, in a pork sausage, veal, porcini mushroom bolognese 17

nettie's housemade ravioli – genovese ravioli, pork, beef, swiss chard, house meat sauce 17

risotto funghi – arborio risotto, portobello, porcini, and shiitake mushrooms, parmiggiano reggiano 18

lasagne – ricotta, mozzarella, parmiggiano reggiano, house meat sauce 17

orecchiette – handmade orecchiette pasta, green beans, potato, pesto, parmiggiano reggiano 17

spaghetti – handmade spaghetti pasta, house meat sauce and meatballs 17

gnocchi – black pepper cream sauce, prosciutto cotto, parmiggiano reggiano 18

vongole – handmade spaghetti pasta, clams, pancetta, calabrian chile 19

Putras **garganelli** – garganelli pasta, roman oxtail ragu 19

*gluten free pasta 3

SECONDI

veal marsala – pan seared veal cutlets in a mushroom and marsala wine sauce 29

veal francese – pan seared veal cutlets in a lemon white wine butter sauce, garlic, local cherry tomatoes 28

Patricia **rosie's pollo fritto** – northern italian style fried chicken, fire roasted cherry tomatoes, salsa verde, shaved parmigiano reggiano 23

prawns scampi – mushrooms, garlic in lemon wine sauce, roasted potatoes, vegetables 24

cioppino – prawns, fresh mussels, white fish, clams in a spicy tomato stew with grilled bread 26

charbroiled chicken – grilled breasts, special marinade, roasted potatoes, vegetables 22

chicken piccata – roasted potatoes, vegetables 19

calamari steak – roasted potatoes, vegetables 22

eggplant parmigiana – over vegetables 16

chicken parmigiana – over spaghetti marinara, basil 19

pork chop milanese – breaded bone-in pork chop, baby arugula, roasted potatoes 25

catch of the day – limited availability – market price

market cut – chef's choice all natural beef – market price

CONTORNI

vegetables – 5

nettie's ravioli – 7

spaghetti – 6

house cut fries – 5

meatball – 3

italian sausage – 6

italian sausage & meatball – 7

spinach – 5

SIDES

housemade bread – 3 per loaf

pint of soup with bread – 6.5

quart of soup with bread – 12

box of nettie's housemade ravioli – 14

pint of sauce – 8

quart of sauce – 15

side of dressing – 2

pint of salad dressing – 8

quart of salad dressing – 15

pint of spaghetti with meat or marinara sauce – 11

quart of spaghetti with meat or marinara sauce – 16

pint of ravioli with meat or marinara sauce – 12

quart of ravioli with meat or marinara sauce – 20

DESSERT

tiramisu – homemade ladyfingers soaked in espresso, layered with sweetened mascarpone cheese, topped with chocolate 8

cannoli siciliano – sicilian pastry filled with fresh hand packed ricotta cheese, chocolate chips and pistachios 7

nutella pizza– nutella, mascarpone cheese and seasonal fruit 15

LARGE PARTIES TO GO

PIETRO'S FAMILY PACK

Serves 10 people, freshly baked bread

INSALATA – choose one

pietro's salad
caesar salad
garden salad

PRIMI – choose one

penne pasta with marinara or meat sauce
orecchiette pasta with cream or pesto sauce
nettie's housemade ravioli

SECONDI – choose one

chicken parmigiana
chicken piccata
broiled chicken

165

LARGE PARTIES TO GO

all dishes below serve 10 - 12

ANTIPASTI -

bruschetta -	23
calamari fritti -	29
antipasto -	37

INSALATA -

garden salad	35
caesar salad	35
pietro's salad	35
to add chicken	20

PRIMI -

spaghetti with meat sauce	55
spaghetti with marinara	65
penne with meat sauce	60
penne with marinara	60
penne with pesto	60
lasagne	60
gnocchi with pesto	65
ravioli with meat sauce	60
ravioli with marinara sauce	60

SECONDI -

chicken piccata	70
eggplant parmigiana	55
broiled chicken	7/piece
chicken parmigiana	7/piece

CONTORNI -

housemade bread	3 per loaf
italian vegetables	30 half tray
italian sausage	20 half dozen
housemade meatballs	30 per dozen

DOLCE -

tiramisu	60 half sheet
(one day notice necessary)	
cannoli	60 per dozen

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.



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

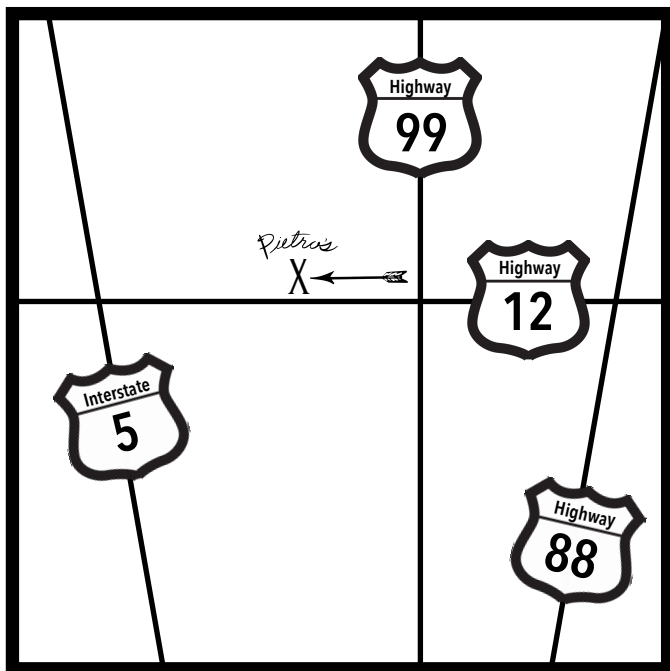
BENEVENTO DINNER – 80 per person

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