PIETRO'S PRIVATE DINING

LUNCH AVAILABILITY

11:00am - 4:00pm

DINNER AVAILABILITY

5:00pm - CLOSE

For more information, please contact our Sales Manager,
Nicholle Hawkins at 209-663-5340 or
nichollehawkins@pietroslodi.com

THE DETAILS

At Pietro's, every private dining event is crafted to create an unforgettable experience that embodies elegance, warmth, and personalization. We transform our space with care, setting each table with custom-designed menus and soft candlelight to bring an inviting ambiance. When you celebrate with us, you can trust that every detail will be handled to perfection, ensuring your gathering is memorable from the first moment to the last.

We offer two distinctive styles to suit a range of occasions and preferences:

Family-Style Seated Dinners: Perfect for larger gatherings, this option fosters a communal, shared experience where each dish is served family-style, encouraging guests to connect over generous platters of authentic Italian cuisine. This is an ideal choice for celebrations that seek to evoke the warmth and spirit of a traditional Italian feast.

Plated Seated Dinners: For a more formal and intimate affair, each course is artfully plated and served to each guest individually. This option is tailored for smaller groups of 24 guests or less who want a refined, elegant dining experience where presentation is elevated, and each guest can savor our chef’s creations as they are beautifully plated.

Our dedicated events team will work closely with you to bring your vision to life, personalizing each element to reflect your unique style and preferences. When you choose Pietro’s for your celebration, you choose a venue where timeless elegance meets authentic Italian hospitality, ensuring a memorable, one-of-a-kind experience for you and your guests.

SPACES AND MINIMUMS

All private dining spaces are subject to the food and beverage minimums and a flat rental fee. The rental fee is charged regardless of spend. Food and beverage minimums must be met through the purchase of a pre-set menu and beverages. Taxes and a 22% service charge are not included in the stated minimums.

THE PASTA LAB

SEATED - 40
Lunch, Monday - Thursday $900 f&b + $500 rental fee
Lunch, Friday - Sunday $1700 f&b + $750 rental fee
Dinner, Monday - Wednesday $1700 f&b + $750 rental fee
Dinner, Thursday - Sunday $2800 f&b + $1000 rental fee

THE WINE ROOM

SEATED - 44
Lunch, Monday - Thursday $900 f&b + $500 rental fee
Lunch, Friday - Sunday $1700 f&b + $750 rental fee
Dinner, Monday - Wednesday $1700 f&b + $750 rental fee
Dinner, Thursday - Sunday $2800 f&b + $1000 rental fee

THE WINE ROOM & PASTA LAB

SEATED - 84
Lunch, Monday - Thursday $1800 f&b + $1000 rental fee
Lunch, Friday - Sunday $3400 f&b + $1500 rental fee
Dinner, Monday - Wednesday $3400 f&b + $1500 rental fee
Dinner, Thursday - Sunday $5600 f&b + $2000 rental fee

THE FOUNTAINS

SEATED - 54
Please note this is a semi-outdoor space
Lunch, Monday - Thursday $950 f&b + $500 rental fee
Lunch, Friday - Sunday $2250 f&b + $500 rental fee
Dinner, Monday - Wednesday $2250 f&b + $1000 rental fee
Dinner, Thursday - Sunday $3900 f&b + $1500 rental fee

Please note booking on any holiday and lunch banquets in December will result in a 20% increase on all space minimums

FAMILY STYLE LUNCH MENUS

Menus will be pre-selected and served family style at the table for you and your guests.
Iced tea, drip coffee and soda are included.

CAPRI

3 courses | 38 per person

INSALATA

choose one

caesar salad
pietro's house salad

PRIMI

choose one

ravioli with bolognese
rigatoni with black pepper cream
rigatoni amatriciana
gnocchi with oxtail ragu
seasonal risotto

SECONDI

choose one

pork milanese
chicken piccata
eggplant parmigiana
chicken parmigiana

ADDITIONS:

CONTORNI - add 5 each guest

vegetables
french fries
potatoes

DOLCI - add 8 each guest

tiramisu
gelato pie
budino

MILANO

4 courses | 43 per person

ANTIPASTI

choose one

antipasti
bruschetta
meatballs

INSALATA

choose one

caesar salad
pietro's house salad

PRIMI

choose one

ravioli with bolognese
rigatoni with black pepper cream
rigatoni amatriciana
gnocchi with oxtail sauce
seasonal risotto

SECONDI

choose one

pork milanese
chicken piccata
eggplant parmigiana
chicken parmigiana

ADDITIONS:

ANTIPASTI - add 7 each guest

add an additional option

CONTORNI - add 5 each guest

vegetables
french fries
potatoes

DOLCI- add 8 each guest

tiramisu
gelato pie
budino

PLATED LUNCH MENUS

You'll select the family-style appetizers for everyone to enjoy, along with several options for guests to choose from upon arrival for the other two or three courses. 24 guest maximum for this style menu. Iced tea, drip coffee and soda are included.

ROME

3 courses | 45 per person

ANTIPASTI

choose one- served family style

antipasti
bruschetta
meatballs

INSALATA

choose two for your guests to order from

caesar salad
pietro's house salad
minestrone soup

ENTREE

choose three for your guests to order from

chicken piccata
eggplant parmigiana
chicken parmigiana
tagliatelle with bolognese
amatriciana
seasonal risotto
gnocchi cotto
ravioli with bolognese
lasagna
creste de gallo

SICILY

4 courses | 53 per person

ANTIPASTI

choose one- served family style

antipasti
arancini
bruschetta
meatballs

INSALATA

choose two for your guests to order from

caesar salad
pietro's house salad
minestrone soup

ENTREE

choose four for your guests to order from

steak sandwich
chicken piccata
calamari steak
eggplant parmigiana
chicken parmigiana
tagliatelle with bolognese
amatriciana
seasonal risotto
gnocchi cotto
ravioli with bolognese
lasagna
creste de gallo

DOLCI

choose two for your guests to order from

tiramisu
gelato pie
budino

ADDITIONS:

ANTIPASTI - add 7 each guest
add an additional option

DINNER MENUS

Menus will be pre-selected and served family style at the table for you and your guests. Iced tea, drip coffee and soda are included.

CALABRIA

5 courses | 65 per person

ANTIPASTI

choose one

antipasti
arancini
bruschetta
meatballs
margherita pizza
prosciutto di san daniele

INSALATA

choose one

caesar salad
pietro's house salad
panzanella salad
barbabietola salad

PRIMI

choose one

ravioli with bolognese
rigatoni with black pepper cream
rigatoni amatriciana
gnocchi with oxtail ragu
seasonal risotto

SECONDI

choose two

pork milanese
chicken piccata
eggplant parmigiana
chicken parmigiana
calamari steak
rosie's pollo fritto
catch of the day - add 10 per guest
new york steak - add 10 per guest
tiger prawns - add 10 per guest

DOLCI

choose one

tiramisu
gelato pie
budino
lemon olive oil cake - add 6 per guest
ricotta cheesecake - add 6 per guest
torta cioccolato - add 6 per guest

ADDITIONS

ANTIPASTI - add 7 each guest

add an additional option

PRIMI - add 10 each guest

add an additional option

SECONDI - add 15 each guest

add an additional option

CONTORNI - add 5 each guest

vegetables
french fries
potatoes

CHEF'S SELECTION

5 courses | 100 per person

Experience a true Italian feast with our Chef's Choice Family-Style Dinner, crafted just for you and your guests! Each meal is personalized, drawing inspiration from Italy's rich culinary traditions and seasonal, high-quality ingredients. Our chef will design a multi-course menu featuring a curated selection of appetizers, handcrafted pasta, hearty main courses, and decadent desserts. Every dish celebrates fresh flavors, traditional techniques, and a unique approach tailored to your event. Let us surprise and delight you with a one-of-a-kind dining experience you won't soon forget. Buon appetito!

PLATED DINNER MENUS

You'll select the family-style appetizers for everyone to enjoy, along with several options for guests to choose from upon arrival for the other two or three courses. 24 guest maximum for this style menu. Iced tea, drip coffee and soda are included.

VENICE

4 courses | 70 per person

ANTIPASTI

choose one- served family style

arancini
bruschetta
meatballs
margherita pizza

INSALATA

choose two for your guests to order from

caesar salad
pietro's house salad
minestrone soup

ENTREE

choose three for your guests to order from

steak sandwich
chicken piccata
eggplant parmigiana
chicken parmigiana
tagliatelle
amatriciana
seasonal risotto
gnocchi cotto
ravioli with bolognese
lasagna
creste de gallo

DOLCI

choose two for your guests to order from

tiramisu
gelato pie
budino

FLORENCE

4 courses | 90 per person

ANTIPASTI

choose two from the "Venice" menu or the upgrade options listed below- served family style

antipasti
prosciutto di san daniele

INSALATA

choose two from the "Venice" menu or the upgrade options listed below for your guests to order from

fennel & citrus salad
panzanella salad
barbabietola salad

ENTREE

choose four from the "Venice" menu or the upgrade options listed below for your guests to order from

new york steak
cioppino
petrale sole
pappardelle
veal parmigiana

DOLCI

choose two from the "Venice" menu or the upgrade options listed below for your guests to order from

lemon olive oil cake
ricotta cheesecake
torta cioccolato

CHEF'S SELECTION

5 courses | 150 per person

Indulge in a personalized Italian feast with our Chef's Choice Plated Dinner, featuring seasonal dishes inspired by Italy's finest flavors. Each course is expertly crafted to create an unforgettable dining experience.

BAR PACKAGES

All guests in attendance over the age of twenty-one will be charged at the package price, if selected. All alcohol packages are optional and are not required when booking a space.

HOSTED BAR

hosted alcohol beverages at cost on a per consumption basis

BEER & WINE PACKAGE

2 hours - 25 per person | 3 hours - 30 per person
select red, white, and sparkling wines, bottled beers

SELECT SPIRITS PACKAGE

2 hours - 30 per person | 3 hours - 35 per person
select red, white, and sparkling wines, bottled beers
house liquor two-pour drinks

PREMIUM SPIRITS PACKAGE

2 hours - 39 per person | 3 hours - 42 per person
select red, white, and sparkling wines, bottled beers
premium liquor two-pour drinks

SPECIALTY COCKTAILS

add 22 per guest to add a specialty cocktail to any package

BASILICO
hanson of sonoma vodka, lime juice, muddled basil, lime wheel

BELLINI
mionetto prosecco, peach nectar

MAMMA MIA!
absolut pear vodka, st germain, lemon juice, cinnamon, dehydrated pear

MONA LISA
grey goose l'orange, cranberry juice, peach nectar, orange wedge

NEGRONI
junipero gin, carpano antica vermouth, campari, orange peel

SPANISH STEPS
cazadores tequila, amaretto. agave, orange juice, squeezed lime

VENETIAN SPRITZER
mionetto prosecco, aperol, club soda, rosemary, orange wedge

PRIVATE DINING CONTRACT

1. A credit card is required to book a private event for any room or space at Pietro’s of Lodi.

2. Cancellations can be made up to 30 days prior to your event. For all December events, cancellations can be made up to 60 days prior to your event. A non-refundable cancellation fee in the amount of $500 will be charged if you cancel your event within 30 days of the scheduled event.

3. Private dining menu pricing does not include applicable tax or a 22% service charge. Tax and a 22% service charge will be added to your final bill.

4. All private dining spaces have a food & beverage minimum. All minimums must be met through the purchase of food and beverages. All food and beverages must be consumed on the property, at the time of your event. There will be no takeout food or bottles of wine added to the final bill to reach the minimum. No gift cards can be purchased to reach the minimum. You cannot pay for another table in the restaurant to reach the minimum. Tax and a 22% service charge are not included in the minimums for each space. If a minimum is not met, a room fee will be added to the final bill to reach the agreed upon minimum.

5. Each space has a rental fee that varies by day of the week and event time. This rental fee is a flat charge for reserving a space at Pietro’s and is separate from the food and beverage minimum.

6. Attendance must be confirmed 10 days in advance prior to the event date. This number will be considered your guaranteed and final guest count. You will be charged for your final guest count regardless of whether they show up or not. All children, including infants, must be included in your guest count. All children under 12 will be charged at half the menu price, infants not included. If more guests attend than your guaranteed guest count, you will be charged for those additional guests at double the pricing that you selected.

7. A dessert fee of $4 per person will be charged for any dessert brought in from an outside vendor. This includes cakes, cupcakes, individually packaged cookies, etc.

8. A corkage fee of $30 per 750ml bottle will be charged for any wine brought into the restaurant. A corkage fee of $45 per 1.5l bottle will be charged for any wine brought into the restaurant.

9. All décor must be approved by the restaurant for private events. No décor can be hung from the walls under any circumstances. No confetti can be placed on tables. Staff does not assist with décor set up. Any décor left on the premises after 24 hours will be surrendered.

10. We do not provide tablecloths or table runners. Outside tablecloths are not permitted to be brought in or used on the tables. If you would like to provide runners, they must be dropped off at the restaurant at least 24 hours prior to the event.

11. Pietro's provides lamps and faux plants on the tables for your event, free of charge. The lamps and faux plants are property of Pietro's, and are not to be taken with you at the conclusion of your event. You will be charged a $100 fee to the credit card on file if these items are taken from the premises.

12. The arrangement of tables is decided by the restaurant based on your guest count and the space booked. We cannot accommodate special requests for the number of tables or number of guests at each table. If additional tables are needed for a gift table, décor, etc. this needs to be noted at the time of booking. Upon arrival, the day of your event, any movement or tampering with the tables by you or your guests will result in a $200 inconvenience fee, which will be charged once the minimum is met.

13. Any party that will include additional events other than dinner, including but not limited to vow renewals, weddings, etc., will not be allowed at Pietro’s. We do not accommodate events of this nature.

14. The restaurant does not assist in décor set up. If you are bringing additional décor onto the property, set up and take down are your responsibility. If the restaurant is assisting in décor set up there will be a $250 fee added to the bill. Unless otherwise organized, guests are allowed to arrive 30 minutes prior to their event to decorate.

15. Alcohol packages are optional. If an alcohol package is selected you will be charged at the rate of the package per guest over the age of twenty-one, regardless of whether they are drinking or not. In addition, the alcohol packages are for a specific amount of time. The time will start at the event start time, regardless of whether all guests have arrived. After the allotted time concludes, the open bar will be closed for your guests, and you can either choose to continue to host the bar or not. If you choose to not do an alcohol package and your event is greater than a guest count of 20, you will be charged a $400 fee for Pietro’s to operate a cash bar for your event.

If you should have questions or concerns regarding our policies, please contact our Sales Manager, Nicholle Hawkins at 209-663-5340.