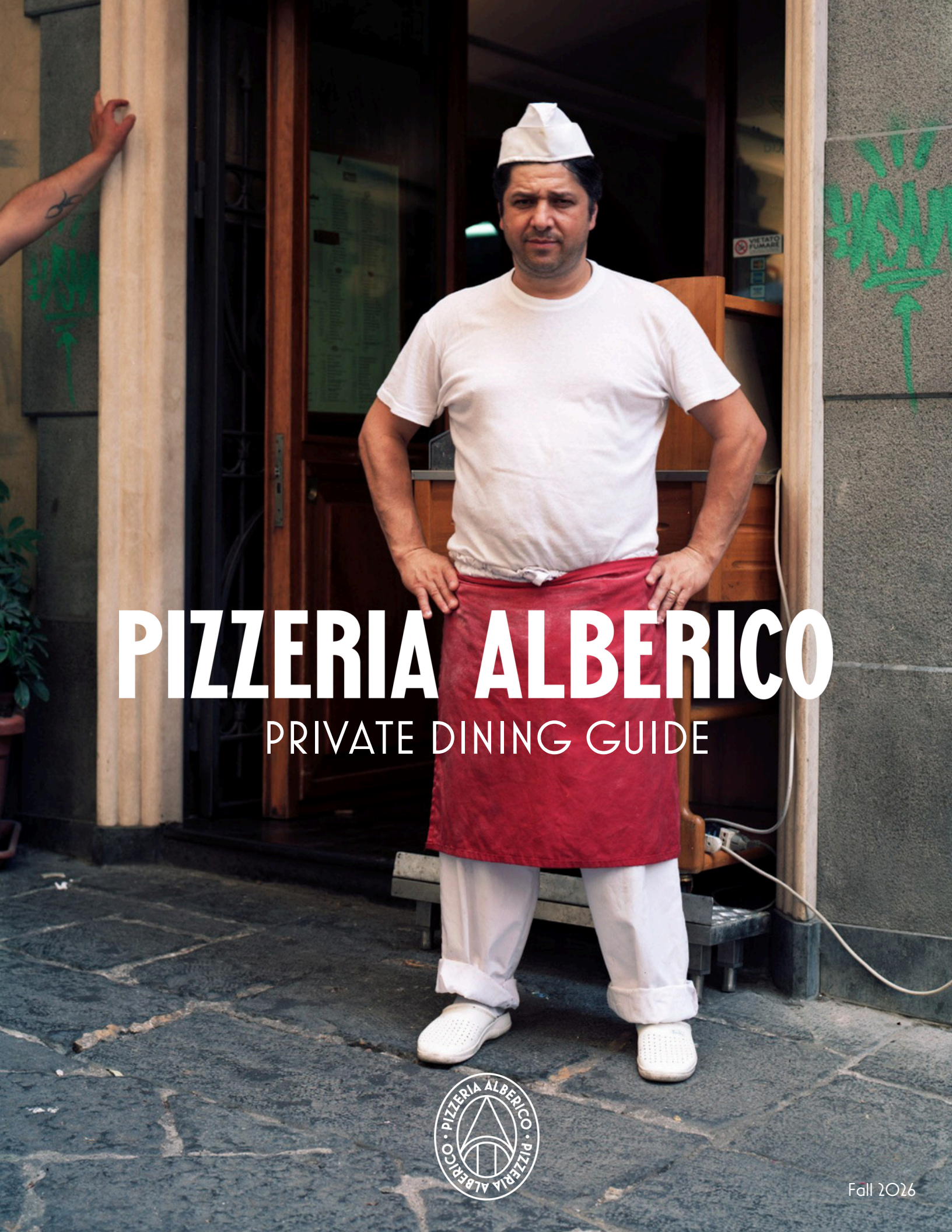

PIZZERIA ALBERICO

PRIVATE DINING GUIDE

PIZZERIA ALBERICO • PIZZERIA ALBERICO •

Fall 2026

EVERY DAY IS WORTHY OF A PIZZA PARTY.

Pizzeria Alberico is more than just a restaurant—it's a heartfelt tribute to a family's journey and their deep-rooted love for Italian heritage. It all began with Dick Alberico's devotion to his Italian community in Joliet, Illinois, and blossomed when he met Geri, the love of his life. Their passion for the mountains led them to Colorado, inspiring their children to bring the Alberico legacy to Boulder with Pizzeria Alberico.

Gather your crew and enjoy Napoletana pizzas fresh from our wood-fired oven, paired with Southern Italian-inspired specialties and house-made gelato. We can't wait to host your next pizza party, where our team will make sure everything is easy and enjoyable, with a mouthewatering menu that'll have everyone smiling.

LARGE PARTY DINING

FOR GROUPS OF 9 TO 18

Allow us to create your own dinner party within a portion of our dining room!
Reservations are available at 5:00pm, 5:15pm, and 5:30pm or again at 7:30pm

Menu

The family style dinner menu is required for this type of reservation.

Beverage

All beverages are based on consumption.

Food and Beverage Minimum

There is no food and beverage minimum, however, we do require the family style menu, a deposit of 25%, a 5% event fee, and recommended 20% gratuity

THE AMALFI ROOM

An intimate private dining space, the Amalfi Room pays homage to several inspiration points for Pizzeria Alberico. Heritage photography of the Alberico family adorns the walls, along with matriarch of Italian culture, Sophia Loren and Queen Margherita.

Capacity: 14

Food and Beverage Minimums

Full Evening Rental | Dinner | $800
Limited Afternoon Rental | Lunch | $500 (subject to seasonal hours)

Food and Beverage Minimum does not include tax - 9.345%, event fee - 5% and gratuity - 20% is recommended.

Should the minimum not be reached, the difference will be charged as a Room Rental Fee, subject to tax, event fee and gratuity.

*Minimums subject to change seasonally. Please inquire directly for December pricing

EXCLUSIVE BUYOUT

For the ultimate pizza party, Pizzeria Alberico can be rented out exclusively.

Capacity: 60 seated, 75 reception style

Food and Beverage Minimums

Please inquire directly here or email events@frascafoodandwine.com

Food and Beverage Minimum does not include tax - 9.345%, event fee - 5% and gratuity - 20% is recommended.

Family Style Dinner Menu

$55 per guest

Selections are subject to seasonal change based on market availability.

ANTIPASTI

Select Three

Arancini (veg)
risotto, saffron, mozzarella

Prosciutto di Parma
18-month prosciutto di parma

Burrata Autunalle (veg, NUTS)
burrata, tomato jam, genovese pesto, basil, balsamic pearl, focaccia

Olives (veg)
castelvetrano

Polpette con Provolone Piccante Auricchio
beef and pork meatballs, garlic marinara, provolone piccante auricchio, basil

Peperoni e Tonno
roasted red peppers, olive oil marinated yellowfin tuna, capers, olives, anchovies, breadcrumbs

INSALATE

Select Two

Antica (veg)
arugula, parmigiano-reggiano, balsamic, olive oil

Barbaietola (veg)
local Chioggia & Badger Flame beets, coriander ricotta, beet green & pistachio puree, cilantro vinaigrette, citrus begonia

Caesar
little gem, arugula, lemon anchovy dressing, Frasca crostini, parmigiano reggiano, chives

PIZZE

Select Four

Marinara Antica (vegan, DF)
garlic, capers, oregano, garlic oil, rocky mountain cherry tomato

Capricciosa
finnochiona, King Trumpet mushroom, artichoke heart, mozzarella, grana padano, basil

Margherita (veg)
mozzarella, grana padano, basil, olive oil

Trapanese (veg, NUTS)
trapanese pesto, basil, burrata, grana padano

Dolce Vita (NUTS)
n'duja, crème fraîche, mozzarella, ricotta, pistachio, honey, calabrians

Cheese (veg)
shredded mozzarella, pecorino

Pepperoni
shredded mozzarella, pecorino, pepperoni

Mais
crème fraîche, speck, corn, mozzarella, pecorino, chives

Diavola
salame piccante, smoked mozzarella, pecorino romano, basil, calabrian chili, garlic oil

Salsiccia
fennel sausage, buffalo mozzarella, roasted jimmy nardello, marinated tomatoes, grana, garlic oil

DOLCI

Individual Selection of Budino or Gelati/ Sorbetti

Family Style Lunch Menu

$40 per guest
Offered during Pizzeria Alberico lunch - 11:30 - 2:30 (subject to seasonal hours)
Selections are subject to seasonal change based on market availability.

INSALATE

Select Two

Antica (veg)
arugula, parmigiano-reggiano, balsamic, olive oil

Barbaietola (veg)
local Chioggia & Badger Flame beets, coriander ricotta, beet green & pistachio puree, cilantro vinaigrette, citrus begonia

Caesar
little gem, arugula, lemon anchovy dressing, Frasca crostini, parmigiano reggiano, chives

PIZZE

Select Four

Marinara Antica (vegan, DF)
garlic, capers, oregano, garlic oil, rocky mountain cherry tomato

Capricciosa
finnochiona, King Trumpet mushroom, artichoke heart, mozzarella, grana padano, basil

Margherita (veg)
mozzarella, grana padano, basil, olive oil

Trapanese (veg, NUTS)
trapanese pesto, basil, burrata, grana padano

Dolce Vita (NUTS)
n'duja, crème fraîche, mozzarella, ricotta, pistachio, honey, calabrians

Cheese (veg)
shredded mozzarella, pecorino

Pepperoni
shredded mozzarella, pecorino, pepperoni

Mais
crème fraîche, speck, corn, mozzarella, pecorino, chives

Diavola
salame piccante, smoked mozzarella, pecorino romano, basil, calabrian chili, garlic oil

Salsiccia
fennel sausage, buffalo mozzarella, roasted jimmy nardello, marinated tomatoes, grana, garlic oil

DOLCI

Individual Selection of Budino or Gelati/ Sorbetti

3-Hour Reception Menu

A combination of stationary and passed items to enjoy throughout Pizzeria Alberico, available for buyouts only.

$75 per guest for a three hour reception

CICCHETTI TABLE

A bountiful table of Italian favorites to include

Carne
Prosciutto di Parma
Finocchiona
Speck

Marinated Olives
House Giardiniera
Fennel Pollen & Controne Chili Marconas
Focaccia

Formaggi
Pecorino
Grana Padano

BUFFET STYLE INSALATE

Select Two

Antica (veg)
arugula, parmigiano reggiano, balsamic, olive oil

Barbaietola (veg)
local Chioggia & Badger Flame beets, coriander ricotta, beet green & pistachio puree, cilantro vinaigrette, citrus begonia

Caesar
little gem, arugula, lemon anchovy dressing, Frasca crostini, parmigiano reggiano, chives

BUFFET STYLE PIZZE

Select Four

Marinara Antica (vegan, DF)
garlic, capers, oregano, garlic oil, rocky mountain cherry tomato

Capricciosa
finnochiona, King Trumpet mushroom, artichoke heart, mozzarella, grana padano, basil

Margherita (veg)
mozzarella, grana padano, basil, olive oil

Trapanese (veg, NUTS)
trapanese pesto, basil, burrata, grana padano

Dolce Vita (NUTS)
n'duja, crème fraîche, mozzarella, ricotta, pistachio, honey, calabrians

Cheese (veg)
shredded mozzarella, pecorino

Pepperoni
shredded mozzarella, pecorino, pepperoni

Mais
crème fraîche, speck, corn, mozzarella, pecorino, chives

Diavola
salame piccante, smoked mozzarella, pecorino romano, basil, calabrian chili, garlic oil

Salsiccia
fennel sausage, buffalo mozzarella, roasted jimmy nardello, marinated tomatoes, grana, garlic oil

DOLCI

Buffet-style Mini Budino & Seasonal Dessert

Fall 2026

Grazie.