

DIANOIA'S EATERY EVENTS



DiAnoia's
— EATERY —

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DIANOIA'S EATERY OFFSITE EVENTS



The Finer Details

DiAnoia's Eatery is a family-owned Italian restaurant located in Pittsburgh's vibrant Strip District. Owned by Chef Dave Anioia and his wife Aimee DiAndrea Anioia, DiAnoia's combines the dining experience of an Italian vacation with the warmth of a friendly neighborhood restaurant. Voted one of City Paper's Best Caterers 2022, 2023, and Best Restaurants since 2018.

Rentals

While DiAnoia's Eatery does not provide dinnerware or barware rentals ourselves, we are happy (and prefer) to facilitate your rental order! All Occasions (<https://allparty.com/>) is our preferred rental provider, who have an online library and showroom located at 3600 Liberty Avenue, Pittsburgh, PA 15201. Rentals for basic dinnerware + glassware start at roughly \$10/pp but vary based on pattern selection, selected menu, guest count, and delivery time.

SERVING STAFF

Cocktail Party (stationary + passed appetizers) **\$5/per guest**
Service for up to 2 hours, includes management and serving staff

Buffet Luncheon or Dinner **\$10/per guest**
Service for up to 5 hours, 2 hours of setup, and one hour of cleanup - includes Management, Cooking and Serving Staff

Family Style Luncheon or Dinner **\$12.50/per guest**
Service for up to 5 hours, 2 hours of setup, and one hour of cleanup - includes Management, Cooking and Serving Staff

Plated Luncheon or Dinner **\$15/per guest**
Service for up to 5 hours, 2 hours of setup, and one hour of cleanup - includes Management, Cooking and Serving Staff

All pricing is subject to 10% administrative fee, 10% gratuity, and 7% sales tax

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COCKTAIL HOUR

Pricing is per person for up to 1 hour

PASSED APPETIZERS

\$8/pp for choice of 2 **\$12/pp** for choice of 3

Caprese Skewers - Cherry Tomato, Mozzarella, Basil, Balsamic (V) (GF)

Antipasto Skewers - Salami, Mozzarella, Kalamata Olives (GF)

Chicken Skewers - with Salsa Verde (GF)

***Steak Skewers** - Sirloin with Salsa Verde (GF)

Assorted Crostini - Three Specialty Spreads on Toasted Crostini

Bruschetta - Tomato, Basil, EVO (V)

Calabrian Deviled Eggs - House Deviled Eggs with Calabrian Chili Oil (V) (GF)

Crispy Polenta - Crispy Polenta & Mushroom Gravy (Vegan) (GF)

***Cocktail Meatballs** - House Red Sauce & Parmigiano Reggiano

***Shrimp Cocktail** - Poached Jumbo Shrimp, Homemade Cocktail Sauce (GF)

** \$1 upcharge*

STATIONARY APPETIZERS

\$5 Crudite - Assorted Raw Vegetables with Italian Hummus and Calabrian Ranch (V) (GF)

\$5 Cheese & Fruit - Assorted Cheeses + Fresh Fruit & Crostini (V)

\$8 Meat & Cheese - Assorted Italian Meat & Cheese with Olives & Crostini

\$8 Focaccia Finger Panini - Combination of Caprese Panini and Prosciutto & Mozzarella Panini

\$8 Breads & Spreads - Crostini with Four Assorted Seasonal Spreads

\$15 Grazing Table - Assorted Meats, Cheese, Fruit, Olives, Crudite, and Spreads

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DIANOIA'S EATERY OFFSITE EVENTS



ACTION STATIONS & DISPLAY

Pricing is per person for up to 2 hours - 2 Station Minimum

Stationary Display

ANTIPASTI TAVOLO

All Inclusive: \$15/pp

Marinated Beans (V)
Caprese Skewers (V)
Prosciutto e Melon
Artichoke Salad (V)
Giardinera (V)

INSALATA TAVOLO

All Inclusive: \$10/pp

Spring Mix, Romaine, Arugula
Cucumbers
Cherry Tomatoes
Chickpeas
Roasted Red Peppers
Olives
Croutons
Oregano Vinaigrette
Caesar Dressing
Oil & Balsamic Vinegar

PESCE TAVOLO

All Inclusive: \$20/pp

Shrimp Cocktail
Baccala
Polpo Salad
Anchovies
Sardines
*Includes: Crostini,
Butter, Cocktail Sauce*

CICCHETTI TAVOLO

All Inclusive: \$15/pp

Crispy Polenta with Mushroom Gravy (V)
Caprese Focaccia Finger Panini (V)
Prosciutto Focaccia Finger Panini
Bruschetta Crostini (V)
Squash & Onion Jam Crostini (V)

Action Stations

PANINI TAVOLO

Choice of Two: \$15/pp

Caprese Panini (V)
Prosciutto & Mozzarella
Carrot Pate
Italiano
Chicken Parmesan
Eggplant Parmesan (V)
Momma's Meatball

PASTA TAVOLO

Choice of Two: \$20/pp

Rigatoni & Red Sauce (V)
Gemelli Pork Sugo
Rigatoni Sorrentino (V)
Vegetable Aglio e Olio (V)
Orecchiette Cacio e Pepe (V)
Gemelli all'Amatriciana

CARVING TAVOLO

Choice of One: \$25/pp

Choice of Two: \$40/pp
Porchetta
Turkey Breast
New York Strip
Lamb Chop + \$5/pp
*Includes: House Focaccia
and Salsa Verde*

OLD WORLD TAVOLO

Choice of Two Proteins: \$25/pp

All Four: \$40/pp
Meatballs & Red Sauce
Braised Short Rib
Pork Sugo
Roasted Salmon
*Includes: Polenta, Roasted Vegetables,
Salsa Verde, Garlic Herb Oil, Basil*

All Action Stations are Chef Hosted and incur a \$100 additional staffing fee.

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DINNER PACKAGES

All Menus are Priced Per Person. Children 10y/o and under \$10/pp. Vendor Meals \$15/pp

FAMILY STYLE DINNER

Select 1 menu item from each category unless noted otherwise

\$40 Uno - Insalata e Pane, Pasta (2) - 2 Courses

\$50 Due - Insalata e Pane, Pasta, Secondi e Contorni - 3 Courses

\$60 Tre - Antipasto, Insalata e Pane, Pasta (2) e Secondi - 3 Courses

\$75 - Quattro - Antipasto, Insalata e Pane, Pasta (2), Secondi (2) e Contorni - 4 Courses

\$95 - Primo Cina - A six course tasting menu inspired by local and seasonal ingredients

PLATED DINNER

Select 2 menu items from Pasta or Secondi category for advanced guest selection, +\$5 for day of selection

\$45 Uno - Insalata e Pane, Pasta or Plated Secondi - 2 Courses

\$60 Due - Insalata e Pane, Pasta, Plated Secondi - 3 Courses

\$75 Tre - Antipasto, Insalata e Pane, Pasta, Plated Secondi e Contorni - 4 Courses

(Antipasto e Contorni served Family Style)

BUFFET DINNER

Select 1 menu item from each category unless noted otherwise

\$40 Uno - Pane (served Family Style), Insalata, Pasta, Secondi

\$55 Due - Pane (served Family Style), Insalata, Antipasto, Pasta, Secondi, Contorni

\$75 Tre - Pane (served Family Style), Insalata, Antipasto, Pasta (2), Secondi (2), Contorni

ADDITIONS:

Antipasto or Contorni \$5/pp; Pasta \$10/pp; Secondi \$15/pp; Plated Secondi \$18/pp

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DINNER MENU

Pricing listed is for a la carte selection - otherwise included in package price

ANTIPASTO \$10

Escarole, Beans, & Sausage - Hot Italian Sausage, Cannellini Beans, Escarole, Chicken Stock (GF)

Marinated Beans - House Marinated Cannellini Beans, Chickpeas, Kidney Beans (Vegan) (GF)

Fried Artichoke - Marinara, Lemon, EVO, Parmigiano-Reggiano (V)

Prosciutto & Melon - Prosciutto, Cantaloupe, Basil, EVO (GF)

Shrimp Scampi - Shrimp, White Wine, Lemon, Garlic (GF)

Polpo - Charred Octopus, Red Potatoes, Lemon, Celery, EVO (GF)

INSALATA \$8

House Salad - Olives, Chickpeas, Cherry Tomatoes, Red peppers, Oregano Vinaigrette (V) (GF)

Tuscan Kale Salad - Radicchio, Pecorino, Sunflower Seeds, Creamy Citrus Vinaigrette (GF) +White Anchovies \$1

Caesar Salad - Romaine, Pecorino, Focaccia Breadcrumbs, Caesar Dressing +White Anchovies \$1

Caprese Salad - Fresh Mozzarella, Heirloom Tomatoes, Basil, Arugula, Balsamic, EVO (V) (GF)

Chopped Salad - Radicchio, Endive, Romaine, Cucumber, Crispy Chickpeas, Aged Provolone, Hot Soppressata, Honey Mustard Vinaigrette (GF)

PANE \$4 (Gluten Free Flatbread Available)

House Baked Bread with Oil and Vinegar (V)

\$3 add Whipped Ricotta - Lemon, EVO (V) (GF)

\$3 add Caponata - Eggplant, EVO (V) (GF)

\$3 add Anchovy Butter (GF)

PASTA \$13 (Gluten Free Pasta Available)

Rigatoni & Red Sauce - Marinara, Parmigiano-Reggiano (V)

Pork Sugo - Gemelli, Braised Pork, San Marzano Tomatoes, Parmigiano-Reggiano

Rigatoni Sorrentino - Tomatoes, Fresh Mozzarella, Cream, Basil, Parmigiano-Reggiano (V)

Vegetable Aglio e Olio - Gemelli, Seasonal Vegetables, Garlic, EVO (Vegan)

Orecchiette Cacio e Pepe - Grana Padano, Pecorino Romano, Black Pepper (V)

Gemelli all'Amatriciana - Guanciale, Tomato, Red Pepper Flakes, Parmigiano-Reggiano

Bolognese Lasagna - Ground Beef, Marinara, Basil, Mozzarella & Ricotta, Parmigiano-Reggiano

Carrot Lasagna - Carrot Bolognese, Herbed Tofu Ricotta, Marinara, Basil (Vegan)

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SECONDI \$15-18

Parmesan - Breaded & Fried **Chicken, Veal, or Eggplant**, San Marzano Sauce, Mozzarella, Provolone

Marsala - Rice Floured & Fried **Chicken, Veal, or Eggplant**, Mushrooms, Marsala Wine, Parsley (GF)

Piccata - Rice Floured & Fried **Chicken, Veal, or Eggplant**, Butter, Capers, White Wine, Parsley (GF)

Meatballs & Sauce - Momma's Recipe Meatballs, Marinara, Parmesan

Porchetta - Served with Focaccia & Drippings

Branzino Acqua Pazza - Branzino Fillets, Spicy Fish Stock, Roasted Tomatoes (GF)

Salmon - Garlic Herb Oven Roasted Salmon (GF)

PLATED SECONDI \$20-24

Chianti Beef & Polenta - Red Wine Braised Short Rib served atop Cacio e Pepe Polenta with Garlic Herb Oil (GF)

Braised Pork & Polenta - San Marzano Braised Pork served atop Cacio e Pepe Polenta with Salsa Verde (GF)

Swordfish Puttanesca - Tomato, Olives, Capers (GF)

Stuffed Pepper - Farro, Seasonal Vegetables, Green Lentils, Salsa Verde (Vegan) (GF) +Sausage \$1

Frutti di Mare Risotto - Shrimp, Crab, Mussels, Risotto

CONTORNI \$8

Polenta - Creamy Polenta, Parmigiano-Reggiano, Black Pepper (V) (GF)

Garlic & Rosemary Potatoes - Roasted Tri Color Potatoes, Garlic, Rosemary, EVO (V) (GF)

Marinated Zucchini - White Wine Vinegar, Oil, Garlic, Basil (Vegan) (GF)

Roasted Cauliflower - Ricotta, Pine Nuts, Breadcrumbs & Pesto (V)

Cacio e Pepe Broccoli - Roasted Broccoli, Grana Padano, Romano, Black Pepper (V) (GF)

Seasonal Vegetables - Pan Roasted Assorted Vegetables (Vegan) (GF)

DOLCE (priced per person)

\$4 Italian Cookies - House Made Assorted Cookies *May Contain Nuts - served as Cookie Table, platter rental included

\$5 Tiramisu - Espresso Soaked Sponge Cake, Whipped Mascarpone, Cocoa Powder

\$5 Sheet Cake - House-Made Vanilla or Chocolate Cake with Buttercream Frosting

\$6 Cheesecake - House-Made Cookie Crust, Cream Cheese, Ricotta, Sour Cream

\$2 Host Provided Dessert - Includes Cake Cutting or Plating

\$1 Host Provided Cookie Table - Includes Setup, Breakdown, and Restocking of Cookies + \$100 flat fee for platter rental

\$4 Coffee Station - Includes Brewed Regular, Half & Half + Non-Dairy Creamer, Assorted Sweeteners, Cups, Stirrers + \$1 Hot Tea

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BAR PACKAGES

*Bar packages are priced per person, as "open bar" for 4.5 hours, and include non-alcoholic beverages. Last call will be announced 30 minutes prior to the conclusion of the event
All Bar Packages include staffing*

\$65 POSHITANO

Aperitivo and Classic Cocktails (4), Primo Rocks & Highballs(6), Birra (3), Vino (4), Digestivo (2)

\$50 LONG ISLANDER

*House Rocks & Highballs (6), Birra (3), Vino (4)
Upgrade to Primo Spirits **\$5***

\$40 ITALYINZ

Birra (3) e Vino (4)

\$7 Add-On: Signature Aperitivo or Classic Cocktail

*Cash Bars & Host Provided bar options do not include Staffing and will have an additional staffing fee based on service required:
Beer & Wine Service **\$7.50** Rocks & High Balls Service **\$10** Cocktail Bar Service **\$12.50***

CASH BAR

Custom Bar Selection - bar tabs paid individually by guests of host, priced as listed

\$5 HOST PROVIDED

*In agreement with the venue, the host may provide alcohol purchased by the host
DiAnoia's Eatery will provide N/A Mixers, Ice, Straws, Beverage Napkins*

DiAnoia's Eatery is fully licensed and insured to provide bar service at any offsite location that does hold its own liquor license.

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BAR SELECTIONS

Prices reflect Cash Bar charges

VINO \$11 glass

BUBBLES: Prosecco
WHITE: Pinot Bianco & Greco
ROSE: Lacrima
RED: Pinot Nero & Merlot

BIRRA \$7

Italian Lager - Peroni
Domestic - Miller High Life
IPA - Bell's Two Hearted
Red Ale - North Country Fire House
Stout - Guinness
Hard Seltzer - White Claw
Non-Alcoholic - Athletic Brewing Hazy IPA

ROCKS & HIGBALL SPIRITS \$10 -House \$15 -Primo

All Rocks & Highballs Spirits are served Neat, On the Rocks, or with a Non-Alcoholic Mixers

HOUSE - Tito's Vodka, Beefeater Gin, Bacardi Rum, Hornitos Tequila, Jameson Irish Whiskey, Maker's Mark Bourbon, Famous Grouse Scotch

APERITIVO \$12

House Sangria - Red Wine, Fruit & Spices
Aperol Spritz - Aperol, Prosecco, Orange
Vodka/Gin + Tonic - Tito's or Hayman's and House Rosemary Tonic
Campari e Soda

CLASSICS \$15

Godfather - Famous Grouse Scotch, Lazzaroni Amaretto, Lemon
Vespa Martini - Tito's Vodka and Beefeater Gin, Contratto Vermouth Bianco, Orange Bitters, Lemon Twist
Manhattan - Old Overholt Rye, Alessio Vermouth Di Torino, Angostura Bitters, Cherry
Negroni - Beefeater Gin, Campari, Cinzano Rosso, Orange

DIGESTIVO \$9

House-Made Limoncello, Amaro, Grappa

PRIMO- Ketel One Vodka, Bluecoat Gin, Maggie's Farm Rum, Espolon Tequila, Angel's Envy Rye, Russel's Reserve Bourbon, Dewars Scotch

NON-ALCOHOLIC MIXERS \$4

Coca-Cola, Diet Coke, Ginger Ale, Tonic, Club Soda
Pineapple Juice, Cranberry Juice, Orange Juice

We are happy to provide Non-Alcoholic Beer, Wine, and Sparkling Cider on request!

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