

LA SALA DI GIULIETTA



DiAnoia's
— EATERY —

412.918.1875 • 2549 Penn Ave Pittsburgh PA
privatedining@dianoiaseatery.com

LA SALA DI GIULIETTA - EVENING

The Finer Details

The Space

La Sala di Giulietta is a second story private event space (accessible only by stairs) that includes a separate dining room, full service bar, multi-stall restrooms, and coat closet. Giulietta has a private entrance to the left of our main door on Penn Avenue. Accommodation may not exceed 60 guests seated, 50 if including a buffet.

The Giulietta Dining Room is outfitted with 15 (3') white marble-top tables and 60 wooden blue-padded chairs. Three 6' auxiliary tables, and Four 36" round high-top tables are additionally available for use. White table linens are provided via **+\$40 rental**.

Red & white checkered **or** white napkin linens are provided for all events.

Black paper beverage napkins will also be provided at the bar and with any stationary or passed appetizers.

The Equipment | Decor | Printables

Guest WIFI	Blue/Gold/Green/White Tea Light	Custom Guest Menus
Sonos Sound System	Votives	Printed Door Signs
HDMI Projector	Assorted Crystal Bud Vases	Visual Floor Plans
	2 Floor Sign Easels	

Seating Chart **+\$25** or Escort Cards **+\$10** are also available

The Service

The space may be booked for a 4 hour block between the hours of 4pm-11pm.

Host setup is available 1 hour prior to the start of the event and host cleanup must conclude 30 minutes following event end.

The Food & Beverage minimum (exclusive of any gratuities, taxes, fees, services or rentals) is based on the day of the week:

Tuesday - Thursday: **\$2,500** // Friday - Sunday: **\$4,000**

All pricing is subject to 15% gratuity, 7% sales tax, 10% administrative fee

LA SALA DI GIULIETTA - EVENING

DINNER PACKAGES

All Menus are Priced Per Person

FAMILY STYLE DINNER

Select 1 menu item from each course unless noted otherwise

\$50 - MANGIA! Insalata e Pane, Pasta (2), Dolce

\$65 - MANGIA! ² Antipasto, Insalata e Pane, Pasta (2) e Secondi, Dolce

\$85 - MANGIA! ³ Antipasto (2), Insalata e Pane, Pasta (2), Secondi (2) + Contorni, Dolce

\$120 - CHEF'S PRIMO CENA A six course tasting menu inspired by local and seasonal ingredients

PLATED DINNER

Select 2 menu items from each course for day-of guest selection

\$55 3 Courses - Insalata e Pane, Pasta **or** Plated Secondi, Dolce

\$65 4 Courses - Insalata e Pane, Pasta, Secondi, Dolce

\$80 5 Courses - Insalata e Pane, Antipasto, Pasta, Plated Secondi **and** Family Style Contorni, Dolce

BUFFET DINNER

Select 1 menu item from each course unless noted otherwise

\$45 - Pane (served Family Style), Insalata, Antipasto, Pasta (2), Dolce

\$60 - Pane (served Family Style), Insalata, Antipasto, Pasta, Secondi, Contorni, Dolce

\$70 - Pane (served Family Style), Insalata, Antipasto, Pasta (2), Secondi (2), Contorni, Dolce

Add-On: Antipasto, Insalata or Contorni \$8/pp; Pasta \$12/pp; Secondi \$16/pp

★ Children 10 and under **\$10/pp** ★ Outside Dessert Fee **\$2/pp**

All pricing is subject to 15% gratuity, 7% sales tax, 10% administrative fee

LA SALA DI GIULIETTA - EVENING

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

\$12 Grazing Table - Assorted Meats, Cheese, Fruit, Olives, Crudite, and Spreads

LA SALA DI GIULIETTA - EVENING

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)

Calabrian Mussels - PEI Mussels, White Wine & Calabrian Chili Broth, Crostini

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)

\$4 Pane con Cacio - Fresh Baked Pizza Dough with Provolone (V)

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)

Mushroom Carbonara - Orecchiette, Local Wild Mushrooms, Guanciale, Egg Yolk, Parmigiano *Unavail. for Buffet

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

All pricing is subject to 15% gratuity, 7% sales tax, 10% administrative fee

LA SALA DI GIULIETTA - EVENING

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

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

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

CONTORNI \$8

Polenta - Creamy Polenta, Parmigiano-Reggiano, Black Pepper (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 \$4-6

Italian Cookies - House Made Assorted Cookies *May Contain Nuts

Tiramisu - Espresso Soaked Sponge Cake, Whipped Mascarpone, Cocoa Powder + \$1

Cheesecake - House-Made Cookie Crust, Cream Cheese, Ricotta, Sour Cream + \$2

Sheet Cake - House-Made Vanilla or Chocolate Cake with Buttercream Frosting + \$2

LA SALA DI GIULIETTA - EVENING

BAR PACKAGES

Priced Per Person

\$50 POSHITANO

Aperitivo & Classic Cocktails, Primo Rocks & Highballs, Birra, Primo Vino, Digestivo

\$40 LONG ISLANDER

House Rocks & Highballs, Birra, Vino

Upgrade to Primo Spirits \$5

\$30 ITALYINZ

Birra e Vino

\$5 Add-On: Signature Aperitivo or Classic Cocktail

\$30 Corkage Fee for outside wine, priced per bottle

Bar packages are priced per person, for 3.75 hours, and include non-alcoholic beverages. Last call will be announced 15 minutes prior to the conclusion of the event

CONSUMPTION

Bar selection charged by consumption - alcohol tallied for host.

CASH BAR

Bar selection - bar tabs paid individually by guests of host

\$5 NON-ALCOHOLIC BEVERAGE SERVICE

Automatically applied for all Minors and Consumption/Cash Bar Guests

All pricing is subject to 15% gratuity, 7% sales tax, 10% administrative fee

LA SALA DI GIULIETTA - EVENING

BAR SELECTIONS

Prices reflect Consumption or Cash Bar charges

VINO \$10 BTG / \$40 BTB

BUBBLES: Prosecco

WHITE: Pinot Bianco & Sauvignon Blanc-Trebbiano & Moscato

ROSE: Lacrima

RED: Pinot Nero & Red Blend

BIRRA \$6

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

DIGESTIVO \$8

House-Made Limoncello, Amaro, Grappa

ROCKS & HIGBALL SPIRITS \$10 -House \$13 -Primo

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

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

APERTIVO \$10

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 \$13

Godfather - Dewars White Label Scotch, Lazzaroni Amaretto,
Lemon

Vespa Martini - Tito's Vodka Or Hayman's Gin, Cinzano Dry
Vermouth, Olive

Manhattan - Old Overholt Rye, Alessio Vermouth Di Torino,
Angostura

Bitters, Cherry

Negroni - Hayman's Gin, Campari, Cinzano Rosso, Orange

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

N/A BEVERAGES \$5

Soft Drinks - Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Club Soda, Tonic

Juices - Orange Juice, Cranberry Juice, Pineapple Juice

Coffee - Brewed Regular + Decaf, Whole Milk, ½ & ½, Oat Milk, Soy Milk, Sugar and Sugar Substitutes

Espresso - Espresso, Cappuccino, Latte, Cortado, Americano