

LA SALA DI GIULIETTA



DiAnoia's
— EATERY —

412.918.1875 • 2549 Penn Ave Pittsburgh PA
catering@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) or 70 guests standing.

The Giulietta Dining Room is outfitted with 15 white marble-top 3' 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 available for all at **\$2.50** each.

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

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

appetizers. **The Equipment | Decor | Printables**

Guest WIFI	Chromecast	Custom guest menus	Event door
Sonos surround sound	Blue glass votives	Gold tea lights	signs
HDMI/bluetooth Projector	Google	Glass bud vases	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 for up to 1 hour prior to the start of the event, and host cleanup must conclude 30 minutes following the 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**

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

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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

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

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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)

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

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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

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, as "open bar" 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 or Cash Bar

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

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BAR SELECTIONS

Prices reflect Consumption or Cash Bar charges

VINO \$10 BTG / \$40 BTB

WHITE: Pinot Bianco & Greco **ROSE:** Lacrima

RED: Pinot Nero & Merlot

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 & HIGHBALL 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 \$20

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