

Pietras

TAKE OUT

LARGE PARTIES TO GO

PRIVATE DINING

M E N U

ITALIAN FAMILY STYLE DINING ANYWHERE

Forty years after Pietro and Amelia Murdaca opened this family-style restaurant in 1957 to give their loved ones a place to enjoy "the traditional recipes of their native Italy," husband and wife team Annette and Jim followed in their footsteps. In 2015, son Pietro followed in the footsteps of his father and grandfather before him. At this time-honored favorite in Lodi, Jim still cooks in the restaurant's kitchen, just like Pietro once did, with his son at his side, serving up homemade raviolis, sauces and desserts from family recipes passed down through generations.

The Genovese ravioli with Calabrese sauce is a Pietro's favorite, with all dishes still served Italian family-style and meant to be enjoyed by the entire table. Experience a delicious dinner with family or friends in a warm and inviting atmosphere of Old World Italian charm at Pietro's Trattoria in Lodi, or from the comfort of your own home.


SINCERELY,
Jim, Annette, and Pete Murdaca





TABLE OF CONTENT

TAKE OUT	2
SIDES	6
DESSERTS	7
LARGE PARTIES TO GO	8
PRIVATE DINING POLICY	12
PRIVATE DINING LUNCH	14
PRIVATE DINING DINNER	16



T A K E O U T

A N T I P A S T I

prosciutto di san daniele – 14

Pietro's **antipasto** – handcrafted italian salami, cheese, olives and vegetables 16

calamari fritti – 10

meatballs – three housemade meatballs with grilled bread 9

ciabatta garlic bread – 5

di stefano burrata cheese – topped with aged balsamic glaze and corto olive oil, served with grilled ciabatta bread 10

bruschetta – grilled ciabatta bread topped with fresh tomatoes, garlic, basil and olive oil 9

mussels – in a spicy tomato sauce 13

I N S A L A T A E Z U P P A

murdaca's minestrone soup 6

pietro's salad – romaine, white beans, olives, onions, oil and vinegar 6

caesar salad – 6

garden salad – 6

soup & salad – 10 with chicken 5 antipasto 5 prawns 7

Pietro's **chopped antipasto salad** – diced salami, cheese, olives and white beans with romaine, oil and vinegar 13

chicken salad – choice of pietro's, garden, or caesar 13

prawn salad – choice of pietro's, garden, or caesar 15

spinach salad – spinach salad with chicken and prawns 16

P A N I N I served with your choice of soup or salad or fries

Quattro **italian sausage sandwich** – served with sautéed red onions, roasted red peppers and cheese 15

chicken pesto – with cheese 13

charbroiled chicken – 12

new york steak sandwich – with ravioli 21

meatball sandwich – with cheese 13

P I Z Z E

jim's special – pesto, cheese, broiled chicken, artichoke and garlic 15

roman special – arugula, san daniele prosciutto, mozzarella and olive oil 16

margherita – tomato sauce, fresh mozzarella, corto olive oil and fresh basil 12

verona – mushrooms, spinach, fontina cheese, drizzled with truffle oil 14

m&m – all meat pizza with molinari sausage, pepperoni, salami and tomato sauce 16

vegetarian – choice of pesto sauce or corto olive oil with fontina cheese, sautéed spinach, grilled zucchini, caramelized onions, roasted red pepper and fresh basil 15

bel paese – bel paese cheese, san daniele prosciutto, grilled asparagus, olive oil 16

Quattro **bianca** – fresh mozzarella, roasted garlic, cherry tomatoes, sea salt, fresh basil and corto olive oil 13

P R I M I served with a soup or salad

pasta trio – three pastas: nettie's ravioli, spaghetti pesto with pine nuts and lasagne 19

fettuccini alfredo – 14 with chicken 5 with prawns 7

fettuccini piemontese – fettuccini, pancetta, onion, garlic, peas, olive oil, parmigiana cheese, and black pepper 17

spaghetti with meatballs – with fresh marinara or meat sauce 16

risotto funghi – italian rice prepared with portobello, shiitake and white mushrooms and topped with truffle oil 18

spaghetti vongole – clams sautéed with pancetta in wine, butter and calabrian chiles 18

gnocchi con piselli – light creamy tomato sauce and green peas or pesto sauce with pine nuts 17

penne con aglio – sauteed chicken with mushrooms, fresh spinach, and crushed peppers in a garlic olive oil sauce 17

lasagne – three cheeses layered with meat sauce 16

Puttas **nettie's housemade ravioli** – with meat sauce 16

angel hair con pomodori – 14 with chicken 5 with prawns 7

bucatini all' amatriciana – bucatini in a ragu sauce of pancetta, parmigiana cheese, tomato and red pepper flakes 16

*gluten free pasta 3

S E C O N D I served with a soup or salad

prawns scampi – sautéed with mushrooms and garlic in lemon wine sauce, served with roasted potatoes and vegetables 26

cioppino – seafood stew with prawns, fresh mussels, and clams in a spicy tomato broth served with grilled ciabatta bread 26

chicken piccata – served with spaghetti and vegetables 21

chicken scaloppine – served with spaghetti and vegetables 21

eggplant parmigiana – served with vegetables 17

chicken parmigiana – served with spaghetti and vegetables 21

charbroiled chicken – chicken breast prepared with our special marinade, served with spaghetti and vegetables 22

grilled calamari steak – served with roasted potatoes and vegetables 22

new york steak – served with roasted potatoes and vegetables 39

Pietro's **pork chop milanese** – breaded bone-in pork chop served over baby arugula and roasted potatoes 27

C O N T O R N I

spinach – 4

vegetables – 4

nettie's ravioli – 4

house cut fries – 4

risotto – 4

meatball – 3

italian sausage – 5

italian sausage & meatball – 6

SIDES

housemade bread – 3 per loaf

pint of soup with bread – 6

quart of soup with bread – 11

box of nettie's housemade ravioli – 10

pint of sauce – 8

quart of sauce – 12

side of dressing – 1.75

pint of salad dressing – 8

quart of salad dressing – 12

pint of spaghetti with meat or marinara sauce – 8

quart of spaghetti with meat or marinara sauce – 13

pint of ravioli with meat or marinara sauce – 9

quart of ravioli with meat or marinara sauce – 16

D E S S E R T


tiramisu – homemade ladyfingers soaked in espresso, layered with sweetened mascarpone cheese, topped with chocolate 7

cannoli – an italian style crepe filled with fresh hand-packed ricotta cheese, chocolate chips and pistachios 6.5

nutella pizza– chocolate hazelnut nutella with mascarpone cheese and fresh strawberries and blueberries, 8 slices 14

LARGE PARTIES

TO GO



PIETRO'S FAMILY PACK

Serves 10 people, freshly baked bread

I N S A L A T A - choose one

pietro's salad
caesar salad
garden salad

P R I M I - choose one

penne pasta with marinara or meat sauce
fettuccini pasta with cream or pesto sauce
nettie's housemade ravioli

S E C O N D I - choose one

chicken parmigiana
chicken piccata
chicken scaloppine
broiled chicken

130

LARGE PARTIES TO GO

ANTIPASTI – serves 10 - 12

- bruschetta – 22
- calamari fritti – 28
- antipasto – 35

INSALATA – serves 10 - 12

- garden salad 25
- caesar salad 25
- pietro's salad 25
- to add chicken 15

PRIMI –

- spaghetti with meat sauce 40
- spaghetti with marinara 40
- penne with meat sauce 45
- penne with marinara 45
- penne with pesto & pine nuts 45
- penne with cream sauce 45
- lasagne 45
- fettuccini with cream sauce 45
- gnocchi with pesto 50
- gnocchi with tomato 50
- ravioli with meat sauce 45
- ravioli with marinara sauce 45

SECONDI -

serves 10 - 12

chicken scaloppini	60
chicken piccata	60
eggplant parmigiana	45
broiled chicken	6 per piece
chicken parmigiana	6 per piece
grilled calamari	5 per piece

CONTORNI -

housemade bread	3 per loaf
italian green beans	30 half tray
italian sausage	18 half dozen
housemade meatballs	26 per dozen

DOLCI -

tiramisu	40 half sheet (one day notice necessary)
cannoli	45 per dozen

PRIVATE DINING

At Pietro's, we welcome all types of events to our restaurant. Whether you are planning a party with a dozen people or fifty people, Sarah Miner, our Banquet Manager, will help you plan every detail of your event so that your guests will feel like they are dining in Italy. From our authentic Italian dishes, rich in culture and flavor, to our traditional Italian Family Style dining, your guests will be immersed in the culture of the "Old Country".

PRIVATE DINING POLICY

Deposit For Any Space	250
Lunch Availability	11:30 - 3:30pm
Dinner Availability	5:00 - 9:00pm
Contact our Banquet Manager	Sarah Miner (209)368-0613 Mrs.SarahMiner@gmail.com
Contact our Owner	Jim Murdaca (209)368-0613 jpmurdaca@aol.com

Policy: All minimums must be met through food and beverages purchased and enjoyed on the premises at Pietro's of Lodi. Please see Banquet Contract for specific terms and conditions.

Banquet Contract must be signed and returned to confirm booking.

WINE CELLAR – 20 guests maximum

Lunch: Monday - Saturday \$300 Minimum

Dinner: Monday - Thursday \$600 Minimum
Friday - Saturday \$800 Minimum

BANQUET ROOM – 30 guests maximum

Lunch: Monday - Saturday \$600 Minimum

Dinner: Monday - Thursday \$1,000 Minimum
Friday - Saturday \$1,500 Minimum

HALF PATIO – 40 guests maximum

Lunch: Monday - Saturday \$800 Minimum

Dinner: Monday - Thursday \$1,500 Minimum
Friday - Saturday \$2,000 Minimum

FULL PATIO – 56 guests maximum

Lunch: Monday - Saturday \$1,200 Minimum

Dinner: Monday - Thursday \$2,000 Minimum
Friday - Saturday \$3,000 Minimum

GARDEN GROTTO – 20 guests maximum

Lunch: Monday - Saturday \$300 Minimum

Dinner: Monday - Thursday \$600 Minimum
Friday - Saturday \$800 Minimum

PRIVATE DINING LUNCH

All options include soft drinks, iced tea and coffee as well as our housemade bread. Tax and a 20% service charge will be added to the bill. Our Banquet Manager Sarah Miner will be happy to book your event and answer any questions you might have.

Please contact her at (209)368-0613 or
Mrs.SarahMiner@gmail.com

NAPOLI LUNCH – 20 per person

Insalata – Choose Two

garden green with ranch or italian dressing
pietro's house salad with oil and vinegar
caesar salad

Primi – Choose Two

jim's special	margherita
roman special	verona
vegetarian	m&m
bel paese	bianca

Dolci

an assortment of italian cookies

CAPRI LUNCH – 24 per person

Insalata – Choose Two

garden green with ranch or italian dressing
pietro's house salad with oil and vinegar
caesar salad

Primi – Choose Two

nettie's housemade ravioli with meat sauce
penne pasta with pesto or creamy alfredo sauce
penne pasta with eggplant topped with ricotta cheese
wild mushroom risotto

Secondi – Choose One

charbroiled chicken	chicken scaloppini
chicken parmigiana	chicken piccata

Contorni –

seasonal vegetables

Dolci

an assortment of italian cookies

MILANO LUNCH – 30 per person

Antipasti – Choose One

calamari fritti	antipasti platter
bruschetta	pizza

Insalata – Choose Two

garden green with ranch or italian dressing
pietro's house salad with oil and vinegar
caesar salad

Primi – Choose Two

nettie's housemade ravioli with meat sauce
penne pasta with pesto or creamy alfredo sauce
penne pasta with eggplant topped with ricotta cheese
wild mushroom risotto

Secondi – Choose Two

charbroiled chicken	chicken scaloppini	grilled prawns
chicken parmigiana	chicken piccata	

Contorni –

seasonal vegetables

Dolci

an assortment of italian cookies

P R I V A T E D I N I N G D I N N E R

All options include soft drinks, iced tea, and coffee as well as our housemade bread. Tax and a 20% service charge will be added to the bill.

R O M A N O D I N N E R – 35 per person

Antipasti – Choose Two

calamari fritti antipasti platter
bruschetta pizza

Insalata – Choose Two

garden green with ranch or italian dressing
pietro's house salad with oil and vinegar
caesar salad

Primi – Choose Two

nettie's housemade ravioli with meat sauce
penne pasta with pesto or creamy alfredo sauce
penne pasta with eggplant topped with ricotta cheese
wild mushroom risotto

Secondi – Choose Two

charbroiled chicken chicken scaloppini grilled prawns
chicken parmigiana chicken piccata

Dolci – Choose One

nutella pizza cannoli tiramisù

*ask for dessert platter options

CALABRIA DINNER – 40 per person

Antipasti – Choose Two

calamari fritti antipasti platter
bruschetta pizza

Insalata – Choose Two

garden green with ranch or italian dressing
pietro's house salad with oil and vinegar
caesar salad

Primi – Choose Two

nettie's housemade ravioli with meat sauce
penne pasta with pesto or creamy alfredo sauce
penne pasta with eggplant topped with ricotta cheese
wild mushroom risotto

Secondi – Choose Two

charbroiled chicken chicken scaloppini grilled prawns
chicken parmigiana chicken piccata sliced ny steak

Contorni –

seasonal vegetables

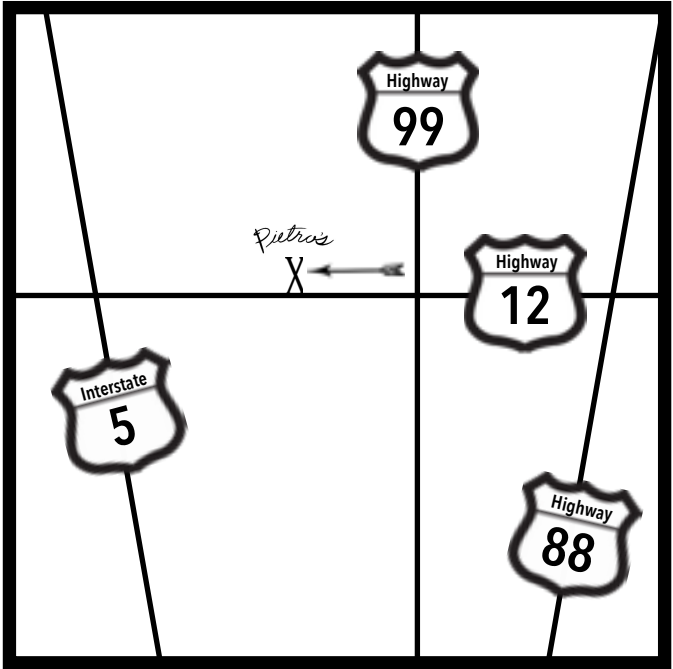
Dolci – Choose One

nutella pizza cannoli tiramisu

*ask for dessert platter options

BENEVENTO DINNER – 50 per person

We will tailor an authentic Italian Family Style Dinner to your event using fresh, seasonal ingredients to prepare dishes created by our very own Chef Jim and Chef Pietro, please contact our Banquet Manager, Sarah Miner.



www.pietroslodi.com