



Private Dining

Pricci, fine dining Italian, centrally located in the heart of Buckhead, is most recognized for its authentic cuisine. Our Executive Chef, Piero, was born and raised in Italy, and has done an amazing job of bringing the homemade taste of Italy right to your table. Pair your meal with an incredible wine from our exclusively Italian wine list and remember to end your evening enticing your taste buds with dessert from our Award Winning Pastry Chef. Chef Jenny's tiramisu is the perfect culmination to your night in Italy...Buon Appetito!!!



Our contemporary and unique private dining space will definitely provide an exquisite atmosphere for your evening. Completely separate from the main dining room, our private dining rooms can accommodate parties ranging in size from 10-80 guests.

Our culinary team will without a doubt exceed your expectations while remaining cost effective! With a variety of options and the ability to customize your menu for the evening, you will satisfy the likes of all your guests.

Our experienced and knowledgeable service staff will bring all the aspects of your evening together. You can enjoy your evening having the confidence that every detail of your night will have the upmost attention it deserves.



To book your next event, please contact me to work with you in creating your Ultimate Dining Experience at Pricci!

Have a Great Day!

Ashley Patrick

Private Dining Coordinator

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COCKTAIL HORS D'OEUVRES

2 DOZEN OF EACH

BRUSCHETTE OF ITALIAN COUNTRY BREADS

May be Served Passed or Plated

Pomodoro and Homeade Mozzarella 44.

Wild Mushrooms and Fontina Cheese 48.

Pomodoro and Shrimp 50.

Pomodoro E Basilico 40.

BUTLER PASSED HORS D'OEUVRES

Homeade Grissini and Black Label Prosciutto di Parma 48.

Artichoke & Fontina Cheese Fritters 42.

Crisp Risotto and Italian Mozzarella Dumplings 46.

Braised Meatballs Marinara 46.

Fontina Cheese and Rosemary Ham Panini 42.

Seared Tuna with Avocado and Balsamic Glaze 50.

Balsamic Glazed Lamb Chops 58.

FORMAGGI

\$7 PER PERSON

20 PERSON MINIMUM

Imported DOP Italian Cheeses Selection
Served with Housemade Mostarda Jam Seasonal Fruit, Pane Carasau



FOUR-COURSE PRIX FIXE DINNER MENU BASE PRICE ~ \$58

ANTIPASTI OR PASTA- SALAD- CHOICE OF 3 ENTRÉE- DESSERT

THREE-COURSE PRIX FIXE DINNER MENU BASE PRICE ~ \$49

SALAD-CHOICE OF 3 ENTRÉE –DESSERT

ANTIPASTI COURSE

(Host Selects Two Antipasti Served Family-Style)

Salumeria SLICED ITALIAN MEATS AND CHEESE with Pate'di Campagna & Traditional Pickles

Gamberi e Asparagi WOOD ROASTED GULF SHRIMP, Asparagus, Salsa Verde

Calamari FRIED CALAMARI with Pricci Marinara and Roasted Garlic Aioli

Salsiccia HOMEMADE ITALIAN SAUSAGE, Sweet Peppers and Onions

SALAD COURSE

(Host Selects One Salad Plated)

Cesare PRICCI CAESAR SALAD with Crushed Croutons and Parmigiano Reggiano

Mista MIXED LETTUCES, Cucumbers, Tomatoes, Radishes Focaccia Croutons,
Parmigiano Reggiano and Balsamic Dressing

Caprese SLICED TOMATOES, BASIL AND ITALIAN MOZZARELLA Balsamic and E.V. Olive Oil (+\$2)

Arugula ORGANIC BABY ARUGULA, Vine Roasted Tomato, Shaved Caciocavallo Cheese

Coco Pazzo PRICCI CHOPPED SALAD, Creamy Basil Dressing

MAIN COURSE

DUO PRESENTATIONS

(Host Selects One For Your Entire Party)

Duo Presentation FILET MIGNON & JUMBO PRAWNS "SCAMPI STYLE" (+\$12)

Duo Presentation FILET MIGNON & ATLANTIC SALMON (+\$12)

Duo Presentation ASHLEY FARMS CHICKEN BREAST & ATLANTIC SALMON "PICATTA"

All Duos Served with Chefs Seasonal Vegetable and Potato

~~~~~**OR**~~~~~

## MAIN COURSE

*(Host Selects Three Entrées From Which Your Guests May Choose)*

**Orecchiette** ARTISANAL PASTA WITH HOMEMADE ITALIAN SAUSAGE Rapini, and Fresh Calabrese Chile

**Penne** GEORGIA WILD SHRIMP ZUCCHINI AND SAN MARZANO TOMATO SAUCE

**Casarecci** HAND ROLLED PASTA WITH BRAISED VEAL MEATBALLS San Marzano Tomatoes, Basil and E.V. Olive Oil

**Sogliola** BOSTON BAY LEMON SOLE PARMESAN CRUSTED, Tomatoes, Basil, Organic Zucchini, Olives

**Salmone** ROASTED ATLANTIC SALMON Parmesan Potato Puree, Lemon Caper Sauce

**Pollo** ROASTED ASHLEY FARMS CHICKEN BREAST, Baby Spinach and Parmesan Filled, Marsala Wild Mushroom Sauce

**Parmigiana** VEAL CHOP, Pounded and Glazed with Tomato, Mozzarella and Parmigiano (+\$5)

**Filetto** GRILLED FILET MIGNON, Parmesan Crusted, Chef Choice of Potatoes and Jumbo Asparagus (+\$12)

**\*\*Vegetarian Option Available Upon Request\*\***

## DESSERT

*(Host Selects One Dessert Plated)*

*Or*

*(Sharing Platters of Tiramisu, Cheesecake, and Zucotto For the Table)*

**Tiramisu** Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

**Torta Al Formaggio** White Dutch Chocolate Cheesecake, Pistachio Biscotti Crust

**Zucotto** Dome Shaped Chocolate Cake, Toffee, Raspberry, and Hazelnut Cream (+\$2)

*\* Our Culinary Team Will Work with any Food Restrictions \**

*\* PRICE DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY.  
MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE. \**



~ TRATTORIA LUNCH MENU ~

**SALADS**

*Host Selects One*

**Rucola** Baby Arugula Salad, Aceto di Mosto Vinaigrette, Shaved Parmigiano

**Cesare** Pricci Caesar Salad with Crushed Croutons and Parmigiano Reggiano

**Mista** Mixed Lettuces, Cucumbers, Tomatoes, Onions and Radishes  
Focaccia Croutons, Parmigiano Reggiano and Lemon-Balsamic Dressing

**ENTREES**

*\*\*Over 25 guests: Host Selects One Entree*

*\*\*Less than 25 guests: Host Selects Three Entrees*

**Spaghetti al Torcio** Braised Veal Meatballs With Spaghetti Marinara

**Penne Bolognese** Veal and Wild Mushroom Ragu Shaved Parmigiano Reggiano

**Atlantic Sole** Boston Bay Lemon Sole Parmesan Crusted, Tomatoes, Basil, Capers, Olives

**Pollo Picatta** Scaloppini Of Chicken with Capers, Lemon Butter and Roasted Asparagus

**Pollo Marsala** Scaloppini of Chicken with Wild Mushrooms, Marsala Wine and Roasted Asparagus

**Pollo Milanese** "VERY THIN, POUNDED" Chicken Breast, Lightly Breaded ,Roasted Asparagus

**Salmone Picatta** Grilled Atlantic Salmon with Capers, Lemon Butter and Roasted Asparagus

**DESSERTS**

**Tiramisu** Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

**\$25 THREE-COURSE LUNCH MENU**

(PRICE DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY)



## ~ RISTORANTE LUNCH MENU ~

### SALADS

*Host Selects One*

**Coco Pazzo** Pricci Chopped Salad, Creamy Basil Dressing

**Mista** Mixed Lettuces, Cucumbers, Tomatoes, Onions and Radishes  
Focaccia Croutons, Parmigiano Reggiano and Lemon-Balsamic Dressing

**Caprese** Vine Ripe Tomatoes and Italian Mozzarella with Basil, Balsamic and E.V Olive Oil (\$2 supp.)

**Cesare** Pricci Caesar Salad with Crushed Croutons and Parmigiano Reggiano

**Rucola** Baby Arugula Salad, Lemon Vinaigrette, Shaved Parmigiano

### ENTREES

*\*\*Over 25 guests: Host Selects One Entree*

*\*\*Less than 25 guests: Host Selects Three Entrees*

**Lasagna** Crazy Veal Bolognese Lasagna, Mozzarella, Parmigiano

**Casarecci** Hand Rolled Pasta, Aglio e Olio, Chicken, Asparagus, Ricotta Salata

**Vitello Picatta** Scaloppini of Veal with Capers, Lemon Butter and Roasted Asparagus

**Vitello Marsala** Scaloppini of Veal with Wild Mushrooms, Marsala Wine and Roasted Asparagus

**Salmone** Grilled Atlantic Salmon with Capers, Lemon Butter and Roasted Asparagus

**Filetto** Char Grilled Petite Filet Mignon, Arugula, Red Onions, Parmigiano (\$5 Supp.)

### DESSERTS

*Host Selects One or Sharing Platters of Tiramisu and Cheesecake for the Table*

**Tiramisu** Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

**Torta Al Formaggio** White Dutch Chocolate Cheesecake, Pistachio Biscotti Crust

**Zuccotto** Dome Shaped Chocolate Cake, Toffee, Raspberry, and Hazelnut Cream

### \$32 THREE-COURSE LUNCH MENU

(PRICE DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY)



## **PRIVATE PARTY POLICIES**

### **GUARANTEE**

Final guarantee of the number of guests is due three business days before your event. Otherwise, you will be charged for the number of guests originally stated on your Private Dining Agreement. We will be able to accommodate 5% more than your guaranteed number of guests.

### **FOOD AND BEVERAGE MINIMUM**

Pricci does not charge room rentals fees. There are food and beverage minimums, which vary depending upon the size of the room. They are non-inclusive of service charge and tax.

### **SERVICE CHARGE AND TAX**

There is a 20% service charge and 8% sales tax applied to food and beverage. Liquor incurs a 3% liquor tax.

### **CANCELLATION**

If an event is cancelled within 30 days of the event, there will be cancellation fees as noted on the Private Dining Agreement.

### **MENU**

Menu selections should be made no later than 2 weeks before an event.  
We will be happy to provide dietary substitutions upon request.

### **PARKING**

\$4 Valet Parking

### **AUDIO/VISUAL EQUIPMENT**

We will assist you with any audio/visual equipment needs that you have or you may bring in your own equipment. Pricci has a Projection screen that may be rented for \$25.00 and LCD Projector for \$50.00

### **DÉCOR**

Votive candles are provided for dinner events. We will assist you with ordering any specialty linens, floral arrangements, staging, etc.

### **ENTERTAINMENT**

Entertainment must be approved through Pricci. It is our pleasure to assist you in arranging any entertainment needs for your event.

### **MISCELLANEOUS CHARGES**

Additional charges are as follows: Bar set up - \$75; Cashier- \$50



## PRIVATE DINING BEVERAGE LIST

### Bar by Consumption

|                                        |        |
|----------------------------------------|--------|
| <i>Call Brands</i>                     | \$7.50 |
| <i>Premium Brands</i>                  | \$8.50 |
| <i>Domestic Beer</i>                   | \$4.75 |
| <i>Imported Beer</i>                   | \$5.50 |
| <i>Pellegrino &amp; Panna / Bottle</i> | \$5.45 |
| <i>Cordials</i>                        | \$9.00 |
| <i>Martinis</i>                        | \$9.50 |
| <i>Juices</i>                          | \$2.00 |
| <i>Soft Drinks</i>                     | \$2.00 |

### Hourly Bar Packages

*(Per Person Price)*

|                       | <i>1 Hour</i> | <i>2 Hours</i> | <i>3 Hours</i> | <i>4 Hours</i> |
|-----------------------|---------------|----------------|----------------|----------------|
| <i>Call Brands</i>    | \$15.00       | \$25.00        | \$33.00        | \$39.00        |
| <i>Premium Brands</i> | \$17.00       | \$27.00        | \$35.00        | \$41.00        |
| <i>Beer and Wine</i>  | \$13.00       | \$23.00        | \$29.00        | \$34.00        |

LABOR CHARGES: BARTENDER & BAR SET UP ~ \$75.00 PER BAR; CASHIER FEES ~ \$50.00 PER CASHIER.