



PRIVATE DINING

Information

Prizzi.

500 Pharr Road NE, Atlanta, GA 30305 404-237-2941



Private Parties

Dear Guest,

Thank you for considering Pricci for your Private Event!

We are a contemporary Italian restaurant with a mouth-watering innovative menu. Casual and classy, we deliver fun and stylish dining at its best!

Whether you are hosting a luncheon, rehearsal dinner, family celebration or business function, we pride ourselves in offering the best Italian cuisine, served by professional and courteous staff in a private setting that is welcoming and comfortable.

We can accommodate party sizes ranging from 6 guests to 70 guests, for sit-down events, or we can create personalized spaces for your individual party needs.

We look forward to working with you in creating lasting memories for your special event!

Pricci Private Events Team

Dinner

Passed Hors d'Oeuvres

Host selects three (3) of the following for a 30 minute reception prior to dinner.

\$15. Per Person

Passed Hors d'Oeuvres

Host selects five (5) of the following for an hour reception prior to dinner.

\$20. Per Person

Homemade Mozzarella, Basil, Pacchino Tomato Bruschetta

House Grissini and Black Label Prosciutto di Parma

Wild Mushrooms, Fontina Cheese, Black Truffle Crostini

Balsamic Glazed Lamb Chops

Crisp Risotto & Italian Mozzarella Dumplings

Braised Meatballs Marinara

Fontina Cheese & Rosemary Ham Panini

Wild Georgia Shrimp, Ricotta & Heirloom Tomato Crostini

Seared Tuna, Avocado & Balsamic Glaze

Our Culinary Team is happy to work with Food Restrictions. Price Does Not Include Beverages, Tax or Gratuity.
Menu Items and Prices are Subject to Change.

Dinner Menu One - 4 Course

Antipasti Course

Host selects two (2) antipasti served family-style

CHARCUTERIE BOARD Coppa Dolce, House Smoked Ham, Salame Biellese, Prosciutto Di Parma, Fresh Mozzarella, Pickle Salad

CALAMARI & SICILIAN EGGPLANT CHIPS Lightly Fried Rhode Island Calamari, Lemon Aioli, Salsa Rubra

SALSICCIA - NORCINA House Made Iberico Pork Sausage, Vine Ripe Tomato, Sweet Pepper Braise

Salad Course

Host selects one (1) salad

CESARE Organic Romaine Hearts, Foccacia & Parmesan Crouton, White Anchovies

MISTICANZA Ashland Farms Lettuces, Cucumbers, Cherry Tomatoes, Sweet Peppers, Radishes,
White Balsamic Vinaigrette, Shaved Pecorino

BURRATA PUGLIESE Creamy Center Burrata, Fire Roasted Grape Tomatoes, Basil Pesto, Cerignola Olives

ARUGULA Taylor Farms Baby Arugula, Balsamic Roasted Golden Beets, Gorgonzola Crumbles,
Balsamic Vinaigrette, Candied Walnuts

Main Course

Host selects three (3) entrées from which your guests may choose

ORECCHIETTE Homemade Italian Sausage, Broccoli Rabe, Aglio Olio e Peperoncino

PENNE GA Wild Shrimp, Zucchini and San Marazano Tomato Sauce

RIGATONI Artisanal Gragnano Pasta With Braised Veal Meatballs, San Marzano Tomatoes, Basil and E.V. Olive Oil

SALMONE Roasted Faroe Island Salmon, Parmesan Potato Puree, Lemon Caper Sauce, Seasonal Vegetable

POLLETTO Local Joyce Farm's All Natural Chicken, Pepper Brined & Pan Roasted, Creamer Potatoes, Lemony Jus

PARMIGIANA Veal Chop, Pounded and Glazed With Tomato, Mozzarella and Parmigiano (+\$10)

FILETTO Grilled Filet Mignon, Chef's Choice Of Potatoes and Seasonal Vegetable (+\$12)

Dessert

Host selects one (1) dessert plated

TIRAMISU Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

SEASONAL DESSERT To Be Selected by Our Pastry Chef

BOMBA Valrhona Chocolate Mousse Bombe, Caramelito Peruvian Chocolate Center,

Chambord Marinated Raspberry & Blood Orange

SHARING PLATTERS Tiramisu, Seasonal Dessert and Bomba (+5)

\$80. Per Person Base Price

Our Culinary Team is happy to work with Food Restrictions. Price Does Not Include Beverages, Tax or Gratuity.

Menu Items and Prices are Subject to Change.

Dinner Menu Two - 3 Course

Salad Course

Host selects one (1) salad

CESARE Organic Romaine Hearts, Focaccia & Parmesan Crouton, White Anchovies

MISTICANZA Ashland Farms Lettuces, Cucumbers, Cherry Tomatoes, Sweet Peppers,
Radishes, White Balsamic Vinaigrette, Shaved Pecorino

BURRATA PUGLIESE Creamy Center Burrata, Fire Roasted Grape Tomatoes, Basil Pesto, Cerignola Olives

ARUGULA Taylor Farms Baby Arugula, Balsamic Roasted Golden Beets, Gorgonzola Crumbles,
Balsamic Vinaigrette, Candied Walnuts

Main Course

Host selects three (3) entrées for your guests to choose from

ORECCHIETTE Homemade Italian Sausage, Broccoli Rabe, Aglio Olio e Peperoncino

PENNE Georgia Wild Shrimp, Zucchini, San Marazano Tomato Sauce

RIGATONI Artisanal Gagnano Pasta, Braised Veal Meatballs, San Marzano Tomatoes, Basil, E.V. Olive Oil

SALMONE Roasted Salmon, Parmesan Potato Puree, Lemon Caper Sauce, Seasonal Vegetable

POLLETTO Local Joyce Farm's All Natural Chicken, Pepper Brined & Pan Roasted,
Creamer Potatoes, Lemony Jus

PARMIGIANA Veal Chop, Pounded and Glazed with Tomato, Mozzarella and Parmigiano (+\$10)

FILETTO Grilled Filet Mignon, Chef's Choice of Potatoes and Seasonal Vegetable (+\$12)

Dessert

Host selects one (1) dessert plated

TIRAMISU Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

SEASONAL DESSERT To Be Selected by Our Pastry Chef

BOMBA Valrhona Chocolate Mousse Bombe, Caramelito Peruvian Chocolate Center,

Chambord Marinated Raspberry & Blood Orange

SHARING PLATTERS Tiramisu, Seasonal Dessert and Bomba (+5)

\$75.00 Per Person Base Price

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Dinner Menu Three - 3 Course

Salad Course

Host selects one (1) salad plated

CESARE ORGANIC Romaine Hearts, Focaccia & Parmesan Crouton, White Anchovies

MISTICANZA Ashland Farms Lettuces, Cucumbers, Cherry Tomatoes, Sweet Peppers, Radishes,
White Balsamic Vinaigrette, Shaved Pecorino

BURRATA PUGLIESE Creamy Center Burrata, Fire Roasted Grape Tomatoes, Basil Pesto,
Cerignola Olives

ARUGULA Taylor Farms Baby Arugula, Balsamic Roasted Golden Beets, Gorgonzola Crumbles,
Balsamic Vinaigrette, Candied Walnuts

Main Course - Duo Presentation

Host selects one (1) for your entire party

FILET MIGNON Barolo Sauce & MEDITERRANEAN RED PRAWNS Scampi Style

FILET MIGNON Barolo Sauce & ATLANTIC SALMON Picatta

ASHLEY FARMS CHICKEN BREAST Marsala Sauce & ATLANTIC SALMON Picatta

All duos served with Chef's seasonal vegetable and potato

Dessert

Host selects one (1) dessert plated

TIRAMISU Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

SEASONAL DESSERT To Be Selected by Our Pastry Chef

BOMBA Valrhona Chocolate Mousse Bombe, Caramelito Peruvian Chocolate Center,
Chambord Marinated Raspberry & Blood Orange

SHARING PLATTERS Tiramisu, Seasonal Dessert and Bomba (+5)

\$65.00 Per Person Base Price

Our Culinary Team is happy to work with Food Restrictions. Price Does Not Include Beverages, Tax or Gratuity.
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Beverage Packages

Bar By Consumption

	Starting At
Call Brands	\$10.50
Premium Brands	\$11.50
Imported Beer & Ales	\$6
Pallegrino & Panna Bottle	\$5.95
Cordials	\$10.50
Juices	\$3.35
Soft Drinks	\$2.95

Hourly Packages / Price Per Person

	1 Hour	2 Hours	3 Hours	4 Hours
Call Brands	\$16	\$25	\$33	\$39
Premium Brands	\$18	\$27	\$35	\$41
Beer and Wine	\$14	\$23	\$29	\$34

Labor Charges: Bartender & Bar Set Up \$75.00 Per Bar | Minimum Bar Charge \$225 Per Bar

Liquor

Call Brands	Premium Brands	Cordials (Included With Full Bar Setup)
Absolut Vodka	Grey Goose Vodka	Amaretto Disaronno
Tanqueray Gin	Bombay Sapphire Gin	Limoncello
Bacardi Rum	Captain Morgan Rum	Grand Marnier
Jack Daniels Bourbon	Makers Mark Bourbon	Sambuca Romano
El Pobre Tequila	Patron Tequila	Kahlua
Dewar's Scotch	Johnny Walker Black Scotch	Baileys
Seagram's 7 Canadian Whiskey	Crown Royal	Frangelico
		Campari







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Thank You!