



PRIVATE DINING

Prizzi

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



Private Parties

Dear Guest,

Thank you for considering Pricci for your Private Event.

Led by Executive Chef Piero Premoli of Milan, we are an award winning Italian restaurant that has become an institution in Atlanta since 1991.

Pricci offers a menu that balances modern dishes with the classics. Upscale casual and polished, we offer a dining experience that is both comfortable and refined.

Whether you are hosting a rehearsal dinner, family celebration, or business function, we focus on quality cuisine, attentive service, hospitality and a private setting that works for a range of occasions.

We can accommodate parties from 6 to 70 guests for seated events, or customize the space to fit your needs.

We look forward to working with you to create a seamless and memorable event!

Warm regards,

Sari Olim

Private Events Coordinator

404.237.2941

solim@buckheadrestaurants.com

Dinner

Passed Hors d'Oeuvres

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

27. Per Person

Passed Hors d'Oeuvres

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

37. 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 (+7)

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 (+7)

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

Antipasti Course

Host selects two (2) antipasti shared family-style (+ \$17)

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
PROSCIUTTO DI PARMA Black Label, 24 Month Aged, Toma Cheese, Chilled Fresh Seasons Fruit

Salad Course

Host selects one (1) salad served per guest

CESARE Organic Romaine Hearts, Focaccia & Parmesan Crouton, White Anchovies
MISTICANZA Ashland Farms Lettuces, Cucumbers, Cherry Tomatoes, Sweet Peppers, Radishes,
White Balsamic Vinaigrette, Shaved Pecorino

Main Course

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

ORECCHIETTE Homemade Italian Sausage, Broccoli Rabe, Aglio Olio e Peperoncino
PENNE Artisanal Penne, Mediterranean Red Shrimp, Giardiniera
RIGATONI Artisanal Gagnano Pasta Bolognese
MEZZE MANICHE NORMA Artisanal Pasta, Sicilian Eggplant, San Marzano Tomato and Basil Sauce
Smoked Ricotta, Salata Pistachio Crumbs
SALMONE Roasted Faroe Island Salmon, Fingerling Potatoes, Lemon Caper Sauce, Seasonal Vegetable
POLLETTO Local Joyce Farm's All Natural Chicken, Pepper Brined & Pan Roasted, Creamer Potatoes, Lemony Jus

Dessert

Host selects one (1) dessert plated

TIRAMISU Espresso Soaked Genoise, Layered with Soft Mascarpone Cream
RICOTTA & STRAWBERRY CHEESECAKE Sicilian Lemon & Strawberry Compote Marzipan Crunch
BOMBA Valrhona Chocolate Mousse Bombe, Caramelito Peruvian Chocolate Center,
Chambord Marinated Raspberry & Blood Orange
SHARING PLATTERS Tiramisu, Ricotta Cheesecake and Bomba (+9)

\$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

Antipasti Course

Host selects two (2) antipasti shared family-style (+ \$17)

- 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
PROSCIUTTO DI PARMA Black Label, 24 Month Aged, Toma Cheese, Chilled Fresh Seasons Fruit

Salad Course

Host selects one (1) salad served per guest

- 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 Baby Arugula, Pickled Beets, Candied Walnuts, Gorgonzola Crumbles

Main Course

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

- ORECCHIETTE Homemade Italian Sausage, Broccoli Rabe, Aglio Olio e Peperoncino
PENNE Artisanal Penne, Mediterranean Red Shrimp, Giardiniera
RIGATONI Artisanal Gagnano Pasta Bolognese
MEZZE MANICHE NORMA Artisanal Pasta, Sicilian Eggplant, San Marzano Tomato and Basil Sauce
Smoked Ricotta, Salata Pistachio Crumbs
LIVORNESE Chilean Sea Bass, Tomato Vermentino Wine Fumee, Olives, Spinach Aglio e Olio
SALMONE Roasted Faroe Island Salmon, Fingerling Potatoes, 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
FILETTO Grilled Filet Mignon, Chef's Choice Of Potatoes and Seasonal Vegetable

Dessert

Host selects one (1) dessert plated

- TIRAMISU Espresso Soaked Genoise, Layered with Soft Mascarpone Cream
RICOTTA & STRAWBERRY CHEESECAKE Sicilian Lemon & Strawberry Compote Marzipan Crunch
BOMBA Valrhona Chocolate Mousse Bombe, Caramelito Peruvian Chocolate Center,
Chambord Marinated Raspberry & Blood Orange
SHARING PLATTERS Tiramisu, Ricotta Cheesecake and Bomba (+9)

\$97. 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 Three

Antipasti Course

Host selects two (2) antipasti shared family-style (+ \$17)

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

PROSCIUTTO DI PARMA Black Label, 24 Month Aged, Toma Cheese, Chilled Fresh Seasons Fruit

Salad Course

Host selects one (1) salad served per guest

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 Baby Arugula, Pickled Beets, Candied Walnuts, Gorgonzola Crumbles

Pasta Secondo

Host selects two (2) pastas shared family style

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

PENNE Artisanal Penne, Mediterranean Red Shrimp, Giardiniera

RIGATONI Artisanal Gagnano Pasta Bolognese

MEZZE MANICHE NORMA Artisanal Pasta, Sicilian Eggplant, San Marzano Tomato and Basil Sauce
Smoked Ricotta, Salata Pistachio Crumbs

Main Course

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

SALMONE Roasted Faroe Island Salmon, Fingerling Potatoes, Lemon Caper Sauce, Seasonal Vegetable

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

LIVORNESE Chilean Sea Bass, Tomato Vermentino Wine Fumee, Olives, Spinach Aglio e Olio

PARMIGIANA Veal Chop, Pounded and Glazed With Tomato, Mozzarella and Parmigiano

THE VEAL CHOP 16 oz Custom Bone-in Center Cut, Barbera Wine Mushroom Sauce

FILETTO Grilled Filet Mignon, Chef's Choice Of Potatoes and Seasonal Vegetable

USDA PRIME NEW YORK STRIP BLACK DIAMOND 14 oz, 52 Day Wet-Aged Center Cut

Dessert

Host selects one (1) dessert plated

TIRAMISU Espresso Soaked Genoise, Layered with Soft Mascarpone Cream

RICOTTA & STRAWBERRY CHEESECAKE Sicilian Lemon & Strawberry Compote Marzipan Crunch

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

SHARING PLATTERS Tiramisu, Ricotta Cheesecake and Bomba

\$110. 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

Hourly Packages / Price Per Person

	1 Hour	2 Hours	3 Hours
Premium Brands	\$38	\$48	\$58
Deluxe Brands	\$43	\$53	\$63

Labor Charges: Bartender & Bar Set Up \$150.00 Per Bar | Minimum Bar Charge \$225

Liquor

Premium Brands

Ketel One Vodka
 Dewar's Whiskey
 Bulleit Bourbon
 Bombay Gin
 Mitchers Rye
 Bacardi
 Lalo Blanco Tequila
 Mezcal Conejo 400

Deluxe Brands

Grey Goose Vodka
 Johnny Walker Black
 Hendrick Gin
 Don Fulano Tequila
 Woodford Reserve
 Santa Teresa Rum
 Mezcal Conejo 400

Cordials

(Included With Full Bar Setup)

Amaretto Disaronno
 Limoncello
 Grand Marnier
 Aperol
 Kahlua
 Baileys
 Frangelico
 Campari

Signature Cocktails

Aperol Spritz
 Hugo Spritz
 Negroni

Room AB



Room C





Prizzi

Thank You!