

# DIANOIA'S EATERY EVENTS



*DiAnoia's*  
— EATERY —

412.918.1875 • 2549 Penn Ave Pittsburgh PA  
[catering@dianoiaseatery.com](mailto:catering@dianoiaseatery.com)

# DIANOIA'S EATERY OFFSITE EVENTS



## The Finer Details

**DiAnoia's Eatery** is a family-owned Italian restaurant located in Pittsburgh's vibrant Strip District. Owned by Chef Dave Anoaia and his wife Aimee DiAndrea Anoaia, DiAnoia's combines the dining experience of an Italian vacation with the warmth of a friendly neighborhood restaurant. Voted one of City Paper's Best Caterers 2022, 2023, and Best Restaurants since 2018.

### Rentals

While DiAnoia's Eatery does not provide dinnerware or barware rentals ourselves, we are happy (and prefer) to facilitate your rental order! All Occasions (<https://allparty.com/>) is our preferred rental provider, who have an online library and showroom located at 3600 Liberty Avenue, Pittsburgh, PA 15201. Rentals for basic dinnerware + glassware start at roughly \$10/pp but vary based on pattern selection, selected menu, guest count, and delivery time.

### SERVING STAFF

**Cocktail Party** (stationary + passed appetizers) **\$7.50/per guest**

*Service for up to 2 hours, includes management and serving staff*

**Buffet Luncheon or Dinner** **\$15/per guest**

*Service for up to 5 hours, 2 hours of setup, and one hour of cleanup - includes Event Lead, Culinary Team, Serving Staff*

**Family Style Luncheon or Dinner** **\$17.50/per guest**

*Service for up to 5 hours, 2 hours of setup, and one hour of cleanup - includes Event Lead, Culinary Team, Serving Staff*

**Plated Luncheon or Dinner** **\$20/per guest**

*Service for up to 5 hours, 2 hours of setup, and one hour of cleanup - includes Event Lead, Culinary Team, Serving Staff*

**\*\*Additional setup, event, or breakdown times or additional service may incur additional fees.**

All pricing is subject to 20% administrative fee, 10% gratuity, and 7% sales tax

# DIANOIA'S EATERY OFFSITE EVENTS



## COCKTAIL HOUR

*Pricing is per person for up to 1 hour*

### PASSED APPETIZERS

**\$10/pp** choice of 2 **\$12/pp** choice of 3, **\$15/pp** choice of 4

**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

**\$8 Crudite** - Assorted Raw Vegetables with Italian Hummus and Calabrian Ranch (V) (GF)

**\$8 Cheese & Fruit** - Assorted Cheeses + Fresh Fruit & Crostini (V)

**\$12 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

**\$15 Grazing Table** - Assorted Meats, Cheese, Fruit, Olives, Crudite, and Spreads

All pricing is subject to 20% administrative fee, 10% gratuity, and 7% sales tax

# DIANOIA'S EATERY OFFSITE EVENTS



## ACTION STATIONS & DISPLAY

*Pricing is per person for up to 2 hours - 2 Station Minimum*

### Stationary Display

#### ANTIPASTI TAVOLO

*All Inclusive: \$15/pp*

Marinated Beans (V)  
Caprese Skewers (V)  
Prosciutto e Melon  
Artichoke Salad (V)  
Giardinera (V)

#### INSALATA TAVOLO

*All Inclusive: \$10/pp*

Spring Mix, Romaine, Arugula  
Cucumbers  
Cherry Tomatoes  
Chickpeas  
Roasted Red Peppers  
Olives  
Croutons  
Oregano Vinaigrette  
Ranch Dressing  
Oil & Balsamic Vinegar

#### PESCE TAVOLO

*All Inclusive: \$20/pp*

Shrimp Cocktail  
Baccala  
Polpo Salad  
Anchovies  
Sardines  
*Includes: Crostini,  
Butter, Cocktail Sauce*

#### CICCHETTI TAVOLO

*All Inclusive: \$15/pp*

Crispy Polenta with Mushroom Gravy (V)  
Caprese Focaccia Finger Panini (V)  
Prosciutto Focaccia Finger Panini  
Bruschetta Crostini (V)  
Squash & Onion Jam Crostini (V)

### Action Stations

#### PANINI TAVOLO

*Choice of Two: \$15/pp*

Caprese Panini (V)  
Prosciutto & Mozzarella  
Carrot Pate  
Italiano  
Chicken Parmesan  
Eggplant Parmesan (V)  
Momma's Meatball

#### PASTA TAVOLO

*Choice of Two: \$25/pp*

Rigatoni & Red Sauce (V)  
Gemelli Pork Sugo  
Rigatoni Sorrentino (V)  
Vegetable Aglio e Olio (V)  
Orecchiette Cacio e Pepe (V)  
Gemelli all'Amatriciana

#### CARVING TAVOLO

*Choice of One: \$30/pp*

*Choice of Two: \$50/pp*  
Porchetta  
Turkey Breast  
New York Strip  
Lamb Chop + \$5/pp  
*Includes: House Focaccia  
and Salsa Verde*

#### OLD WORLD TAVOLO

*Choice of Two Proteins: \$25/pp*

*All Four: \$40/pp*  
Meatballs & Red Sauce  
Braised Short Rib  
Pork Sugo  
Roasted Salmon  
*Includes: Polenta, Roasted Vegetables,  
Salsa Verde, Garlic Herb Oil, Basil*

*All Action Stations are Chef Hosted and incur a \$100 additional staffing fee.*

All pricing is subject to 20% administrative fee, 10% gratuity, and 7% sales tax

# DIANOIA'S EATERY OFFSITE EVENTS



## DINNER PACKAGES

All Menus are Priced Per Person. Children 10y/o and under \$15/pp. Vendor Meals \$20/pp

### FAMILY STYLE DINNER

Select 1 menu item from each category unless noted otherwise

**\$45 Uno** - Insalata e Pane, Pasta (2) - 2 Courses

**\$60 Due** - Insalata e Pane, Pasta, Secondi e Contorni - 3 Courses

**\$75 Tre** - Antipasto, Insalata e Pane, Pasta (2) e Secondi - 3 Courses

**\$90 - Quattro** - Antipasto, Insalata e Pane, Pasta (2), Secondi (2) e Contorni - 4 Courses

**\$120 - Primo Cina** - A six course tasting menu inspired by local and seasonal ingredients

### PLATED DINNER

Select 2 menu items from Pasta or Secondi category for advanced guest selection, +\$10 for day of selection. +\$5 ea additional selection

**\$50 Uno** - Insalata e Pane, Plated Secondi - 2 Courses

**\$65 Due** - Insalata e Pane, Pasta, Plated Secondi - 3 Courses

**\$80 Tre** - Antipasto, Insalata e Pane, Pasta, Plated Secondi e Contorni - 4 Courses

(Antipasto e Contorni served Family Style)

### BUFFET DINNER

Select 1 menu item from each category unless noted otherwise

**\$50 Uno** - Pane (served Family Style), Insalata, Pasta, Secondi

**\$65 Due** - Pane (served Family Style), Insalata, Antipasto, Pasta, Secondi, Contorni

**\$80 Tre** - Pane (served Family Style), Insalata, Antipasto, Pasta (1), Secondi (1), Contorni (2)

### ADDITIONS:

**Antipasto or Contorni \$8/pp; Pasta \$12/pp; Secondi \$16/pp;**

All pricing is subject to 20% administrative fee, 10% gratuity, and 7% sales tax

# DIANOIA'S EATERY OFFSITE EVENTS



## DINNER MENU

*Pricing listed is for a la carte selection - otherwise included in package price*

### **ANTIPASTO \$12**

**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)

### **INSALATA \$10**

**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 Soppresata, 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)

### **PASTA \$16** (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)

**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

**Bolognese Lasagna** - Ground Beef, Marinara, Basil, Mozzarella & Ricotta, Parmigiano-Reggiano

**Carrot Lasagna** - Carrot Bolognese, Herbed Tofu Ricotta, Marinara, Basil (Vegan)

All pricing is subject to 20% administrative fee, 10% gratuity, and 7% sales tax

# DIANOIA'S EATERY OFFSITE EVENTS



## SECONDI \$20-24

**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 \$22-28

**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

## CONTORNI \$8

**Polenta** - Creamy Polenta, Parmigiano-Reggiano, Black Pepper (V) (GF)

**Garlic & Rosemary Potatoes** - Roasted Tri Color Potatoes, Garlic, Rosemary, EVO (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 (priced per person)

**\$4 Italian Cookies** - House Made Assorted Cookies \*May Contain Nuts - served as Cookie Table, platter rental included

**\$5 Tiramisu Cups** - Espresso Soaked Sponge Cake, Whipped Mascarpone, Cocoa Powder

**\$5 Sheet Cake** - House-Made Vanilla or Chocolate Cake with Buttercream Frosting

**\$6 Cheesecake** - House-Made Cookie Crust, Cream Cheese, Ricotta, Sour Cream

**\$2 Host Provided Dessert** - Includes Cake Cutting or Plating

**\$2 Host Provided Cookie Table** - Includes Setup, Breakdown, and Restocking of Cookies + \$100 flat fee for platter rental

**\$5 Coffee Station** - Includes Brewed Regular, Half & Half + Non-Dairy Creamer, Assorted Sweeteners, Cups, Stirrers + \$1 Hot Tea

All pricing is subject to 20% administrative fee, 10% gratuity, and 7% sales tax

# DIANOIA'S EATERY OFFSITE EVENTS



## **BAR PACKAGES**

*Bar packages are priced per person, as "open bar" for 4.5 hours, and include non-alcoholic beverages. Last call will be announced 30 minutes prior to the conclusion of the event  
All Bar Packages include staffing*

### **\$65 POSHITANO**

*Aperitivo and Classic Cocktails (4), Primo Rocks & Highballs(6), Birra (3), Vino (4), Digestivo (2)*

### **\$50 LONG ISLANDER**

*House Rocks & Highballs (6), Birra (3), Vino (4)  
Upgrade to Primo Spirits **\$5***

### **\$40 ITALYINZ**

*Birra (3) e Vino (4)*

### ***\$7 Add-On: Signature Aperitivo or Classic Cocktail***

---

*Cash Bars & Host Provided bar options do not include Staffing and will have an additional staffing fee based on service required:  
Beer & Wine Service **\$7.50** Rocks & High Balls Service **\$10** Cocktail Bar Service **\$12.50***

## **CASH BAR**

*Custom Bar Selection - bar tabs paid individually by guests of host, priced as listed*

## **\$5 HOST PROVIDED**

*In agreement with the venue, the host may provide alcohol purchased by the host  
DiAnoia's Eatery will provide N/A Mixers, Ice, Straws, Beverage Napkins*

*DiAnoia's Eatery is fully licensed and insured to provide bar service at any offsite location that does hold its own liquor license.*

All pricing is subject to 20% administrative fee, 10% gratuity, and 7% sales tax



# DIANOIA'S EATERY OFFSITE EVENTS



## BAR SELECTIONS

Prices reflect Cash Bar charges

### **VINO \$11 glass**

**BUBBLES:** Prosecco  
**WHITE:** Pinot Bianco & Greco  
**ROSE:** Lacrima  
**RED:** Pinot Nero & Merlot

### **BIRRA \$7**

**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

### **ROCKS & HIGBALL SPIRITS \$10 -House \$15 -Primo**

All Rocks & Highballs Spirits are served Neat, On the Rocks, or with a Non-Alcoholic Mixers

**HOUSE** - Tito's Vodka, Beefeater Gin, Bacardi Rum, Hornitos Tequila, Jameson Irish Whiskey, Maker's Mark Bourbon, Famous Grouse Scotch

### **APERITIVO \$12**

**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 \$15**

**Godfather** - Famous Grouse Scotch, Lazzaroni Amaretto, Lemon  
**Vespa Martini** - Tito's Vodka and Beefeater Gin, Contratto Vermouth Bianco, Orange Bitters, Lemon Twist  
**Manhattan** - Old Overholt Rye, Alessio Vermouth Di Torino, Angostura Bitters, Cherry  
**Negroni** - Beefeater Gin, Campari, Cinzano Rosso, Orange

### **DIGESTIVO \$9**

**House-Made Limoncello, Amaro, Grappa**

**PRIMO**- Ketel One Vodka, Bluecoat Gin, Maggie's Farm Rum, Espolon Tequila, Angel's Envy Rye, Russel's Reserve Bourbon, Dewars Scotch

---

### **NON-ALCOHOLIC MIXERS \$4**

**Coca-Cola, Diet Coke, Ginger Ale, Tonic, Club Soda**  
**Pineapple Juice, Cranberry Juice, Orange Juice**

*We are happy to provide Non-Alcoholic Beer, Wine, and Sparkling Cider on request!*

All pricing is subject to 20% administrative fee, 10% gratuity, and 7% sales tax