

RUCCINI &

Ruetti

Italian Bar & Grill

Banquet Menus

Italian Grill & American Bar
129 Ellis Street @ Cyril Magnum
San Francisco, California 94102
Tel: (415) 392-5500
www.pucciniandpinetti.com

Thank you for considering **Puccini & Pinetti** for your special event. We have created a package of information and menus for you to review. The menu ingredients are always fresh, so please keep in mind there will be some occasional seasonal changes. We will update you when those changes do happen.

The semi private room can seat 60 guests and we can also close the restaurant for private events up to 130 guests for a seated dinner or up to 150 guests for a standing reception.

KEY INDIVIDUALS

- Ruth White, General Manager
- Richard Hodge, Executive Chef
- Avery Holt, Sous Chef
- Patricia Steinhauser, Event Coordinator
- Anthony Bailey, Manager
- Jerald Appling, Manager
- Courtney Allen, Supervisor

DAILY SERVICE

- Breakfast 7:00am to 10:30am, Monday through Friday
- Lunch from 11:30 a.m. to 3:45 p.m., Monday through Sunday
- Brunch from 8:00am to 4:00pm, Saturday and Sunday
- Dinner from 3:45 p.m. to 10 p.m. Monday through Thursday and until 11 p.m. Friday and Saturday, 5-10 p.m. Sunday
- Happy Hour 4p.m. - 6 p.m. Monday through Friday \$3 Draft Beer, House Wine & Champagne
- Happy hour is also served until closing on Monday and Tuesday and on Saturday's from 3-6 in the bar
- Bar menu features a variety of seasonal items including 13 items \$5 or less

AMBIANCE

- Lively, fun with upbeat air of activity throughout bar and dining room
- A casual neighborhood spot that makes everyone feel welcome.
- Exhibition kitchen with wood-burning pizza oven.

MENU

- Enticing Italian food featuring pastas, salads, pizzas, local seafood and organic meats.
- California and Italian wines, \$30 to \$99; including 25 by the glass and more than 40 bottles from which to choose.
- Starters: \$9.5 to \$14, highlights include: Antipasti Platter, wood frilled pizzas, and Calamari with Aioli
- Lunch Panini: \$9- \$12.5, highlights include: Marinated Flank Steak Wrap and House made sausage pizza
- Entrees: \$16 - \$29, highlights include: Chicken Marsala, Frutti di Mare, and Spaghetti and Meatballs. Also featuring daily seasonal specials.
- Desserts: \$3-\$7, highlights include: Tiramisu, Warm Chocolate Cake.
- Banquet Dinner Menus start at \$42 per person non-inclusive

If you have any further questions please call us at
(415) 392-5500 ext 202

Banquet Menus

Patricia Steinhauser
Event Coordinator
Patricia.steinhuaser@pucciniandpinetti.com

Large Party Dining Guidelines and General Information

Thank you for your interest in booking your event at Puccini & Pinetti. Our vision is to combine great food, reasonable prices and a casual atmosphere in a downtown neighborhood spot. We look forward to making your special event a memorable experience. In order that we may serve you best, we have listed here some guidelines to ensure that all goes smoothly on your big day.

Deposits

To confirm your reservation, Puccini & Pinetti may require a deposit or a credit card authorization and a signed contract. Until both of these are received, your reservation is considered tentative.

Cancellations

All deposits are refundable up to two weeks in advance of the event date. Puccini and Pinetti will charge a cancellation fee of \$500 if cancellation occurs within two weeks of the event. If cancellation occurs within 72 hours of the event you will be charged for the full amount that you contracted and signed for on your banquet event order. Puccini & Pinetti reserves the right to cancel the event, at any time without notice and without any liability whatsoever if the guest fails to make the required deposits or fails to observe the rules and regulation of Puccini & Pinetti. The reservation is considered tentative until the sign contract and deposit or credit card authorization is received. For parties reserved within 1 week of the event date, the deposit and signed contract are due upon the making of the reservation.

Guarantees

In signing the contract and BEO for your event you will be guaranteeing the number of guest that your will be charged for. You will be charged for the final count or guaranteed number whichever is greater. Any changes to that number must be approved in writing 72 hours before the event. The menu should be finalized one week before of the event. Do to the seasonality of our ingredients and the availability of product we reserve the right to make substations on the day of the event.

Payment

Puccini & Pinetti does enforce a “one check per party” policy. We request that the total event be paid at the time of the event. We accept cash, pre approved company checks, and all major credit cards.

Prices and Guarantees

All menu prices do not include tax and service charge. Puccini & Pinetti will add applicable sales tax and a 20% service charge to all the food and beverages, for parties that are six or more. All ingredients and menu items are subject to change with or without prior notification due to seasonality and availability.

Parking

Parking is available nearby at the Ellis-O’Farrell garage for a small hourly fee, as well as at the Mason-O’Farrell garage.

The lunch menu is available from 11:30am- 2:30pm and includes a starter course, entrée & dessert
Plus coffee, cold tea, soda and P&P's fresh baked foccacia, and house tapenade

PLATED LUNCH

Salad

Mista organic mixed greens

or

Traditional Caesar Salad

Entree

Salmon with creamy cauliflower and parsnip risotto, romesco sauce

or

Tuscan Lasagna seasonal vegetables, fresh pasta, basil pesto and tomato sauce

or

Warm Steak Spinach Salad grilled steak, mushrooms, peppers and caramelized onions, gorgonzola & balsamic

Dolci

Tiramisu

\$32 Per Person Plus 22% Service Charge & 9.5% Sales Tax

All Dinners include: family style antipasti, starter course, entrée & dessert
Plus coffee, cold tea, soda and P&P's fresh baked foccacia, and house tapenade

VENEZIA PLATED DINNER

Antipasti

Served family style

Antipasti assorted pestos, daily charcuterie,
provolone, mixed olives & crostini

Salad

Organic Mixed Greens

or

Traditional Caesar Salad

Entree

Tuscan Lasagna layers of seasonal vegetables and fresh pasta, herb pesto, tomato sauce

or

Short Rib Milanese creamy polenta and parsley pesto

or

Spaghetti and Meatballs P&P signature dish with Bolognese, parmesan

Dolci

Tiramisu

or

Seasonal Cheesecake

\$42 Per Person Plus 22% Service Charge & 9.5% Sales Tax

ROMA PLATED DINNER

Antipasti

Served family style

Antipasti assorted pestos, daily charcuterie,
provolone, mixed olives & crostini

Salad

Spinach Salad sweet peppers, mushrooms and gorgonzola cheese
or

Beet Salad roasted beets, mâche, hazelnuts and goat cheese

Entrée

Fettuccine roasted mushrooms, thyme cream sauce and toasted walnuts
or

Chicken Marsala mashed potatoes, sautéed spinach, Marsala-mushroom sauce

or

Pork grilled pork chop, bacon braised chard, roasted squash puree, cranberry agrodolce
or

Salmon with creamy cauliflower and parsnip risotto, romesco sauce

Dolci

Tiramisu

or

Seasonal Cheesecake

\$45 Per Person Plus 22% Service Charge & 9.5% Sales Tax

TOSCANA PLATED DINNER

Antipasti

Served family style

Antipasti assorted pestos, daily charcuterie,
provolone, mixed olives & crostini

Salad

Arugula Salad avocado, cherry tomatoes, corn & pesto croutons

or

Traditional Caesar Salad

Entree

Filet Mignon Yukon potato gratin, sautéed spinach, mushroom demi glace

or

Rigatoni herbed duck Bolognese sauce, picholine olives, shaved parmesan cheese

or

Pork grilled pork chop, bacon braised chard, roasted squash puree, cranberry agrodolce

or

Salmon with creamy cauliflower and parsnip risotto, romesco sauce

Dolci

Seasonal Cheesecake

or

Warm Chocolate Cake

Vanilla gelato

\$52 Per Person Plus 22% Service Charge & 9.5% Sales Tax

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