

LOSPIEDO



SPECIFICS

Layout: Lo Spiedo consists of a downstairs dining room and bar area, an outdoor patio with seated capacity for 60 guests, and a second floor divided between a larger dining space and a glass-enclosed private dining room.

Capacity: Lo Spiedo offers three distinct venues: a **first floor semi-private dining room** with capacity for 26 seated/26 standing, a **second-floor semi-private dining room** with capacity for 55 seated/60 standing, and a **glass-enclosed private dining room** with capacity for 32 seated/32 standing. We also offer the option of renting our **entire second floor** by combining the 55-seat dining room and 32-seat private dining room for a total capacity of 85 seated or 100 standing. Lastly, the entire restaurant is also available for **full-buyouts** during both lunch and dinner service, seven days per week.

Minimums: The private dining room and first floor semi-private dining room each hold a dinner event food and beverage minimum of \$1,000 on Monday-Thursday, \$2,000 on Friday and Saturday, with a \$700 lunch minimum every day of the week. The second floor semi-private dining room holds a \$3,500 food & beverage minimum Monday-Thursday, \$6,000 on Friday and Saturday. The entire second floor can also be rented for larger groups. Buyout pricing for the full restaurant holds a \$15,000 food & beverage minimum Sunday-Thursday; \$18,000 Friday and Saturday.

Menu: Our private dining menus at Lo Spiedo are served communally in a family-style format to encourage interaction and maximize the variety in your menu. Please see page three for our lunch and dinner packages, and page five for our cocktail party packages. We do ask that you make all of your selections one week in advance of your event. We are happy to accommodate any dietary restrictions or allergies in your group; simply let us know ahead of time, and we will prepare alternate dishes for them should your selected menu not suit their individual needs.

Beverage Options: Lo Spiedo offers a variety of draft and bottled beers that rotate seasonally; wines on draft, by the glass, and by the bottle; as well as a thoughtfully curated list of spirits and signature cocktails. We recommend to charge upon consumption for any beverages consumed by your group, though we do offer bar packages on page six of this packet. Our menu pricing is inclusive of all non-alcoholic beverage options.

LUNCH AND DINNER PACKAGES

LUNCH (PLEASE SELECT FROM MENU ON PAGE FOUR)

Option 1: \$25 per person

- 1st course choice of two salads and two sandwiches served with fries
- 2nd course choice of two desserts

Option 2: \$35 per person

- 1st course choice of four selections from snacks and salad
- 2nd course choice of two sandwiches and two side dishes
- 3rd course choice of two desserts

Option 3: \$45 per person

- 1st course choice of four selections from snacks
- 2nd course choice of two salads
- 3rd course choice of two main dishes and two side dishes
- 4th course choice of two desserts

DINNER (PLEASE SELECT FROM MENU ON PAGE FOUR)

Option 1: \$35 per person

- 1st course choice of four selections from snacks and salad
- 2nd course choice of two sandwiches and two side dishes
- 3rd course choice of two desserts

Option 2: \$45 per person

- 1st course choice of four selections from snacks
- 2nd course choice of two salads
- 3rd course choice of two main dishes and two side dishes
- 4th course choice of two desserts

Option 3: \$55 per person

- 1st course choice of four selections from snacks
 - 2nd course choice of two salads
 - 3th course choice of Skirt Steak or Smoked Beef Brisket and one other main dish and two side dishes
 - 4th course choice of two desserts
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LUNCH AND DINNER MENU OPTIONS

SNACKS

grilled chicken wings

bbq rub popcorn *with parmigiano butter*

peach and habanero pork cheeks *with bbq beans*

shrimp and grits *with bacon and habanero*

polenta cornbread *with meat drippings*

grilled avocado *with basil pesto with grilled focaccia*

pimiento cheese dip *with calabrian chili peppers with grilled focaccia*

corn fritters *with jalapeño jam*

smoked chicken leg fra diavolo *with cucumber, tomato, and red onion salad*

SALADS

grilled watermelon salad

with pickled rind, feta, watercress, and mint

grilled peach salad

with arugula, burrata, pistachios and citrus thyme vinaigrette

grilled romaine salad

with caesar dressing, anchovy, and croutons

fried green tomato caprese

with smoked mozzarella and green meadow farms basil

house salad

with mixed greens, cucumber, red onion, tomato, lemon vinaigrette

MAIN DISHES

bbq pork ribs

smoked pork belly *with stone fruit*

spit-roasted chicken *with charred peppers, sheaved fennel, and purslane*

grilled octopus

grilled tuna steak *with fregola, summer squash, and smoked tomato vinaigrette*

rigatoni *with wood roasted tomatoes and ricotta salata*

SIDE DISHES

french fries

bbq carrots *with ranch*

cast iron skillet mac and cheese

smoked beets *with horseradish, pine nuts, and yogurt*

spicy cabbage slaw *with carrots, peanuts, and chipotle*

potato salad *with house made pickles*

mexican street corn *with aleppo lime mayo and cotija cheese*

SANDWICHES

slow smoked brisket, *horseradish and italian cole slaw*

spit roasted chicken salad *with lemon and arugula*

bbq pulled pork *with sour cream and onion pork rinds and house made pickles*

traditional brisket cheeseburger *(add bacon or grilled onions)*

fried green tomato blt

eggplant parm sandwich

fried chicken sandwich *with pimento cheese*

DESSERTS

cast-iron blueberry pie *with vanilla semifreddo*

frozen take 5 pie *with chocolate, peanut butter semifreddo, and salted caramel*

chocolate devil dogs *with nutella cream*

assorted semifreddo

COCKTAIL PARTY PACKAGES (PLEASE SELECT FROM MENU BELOW)

Option 1: \$15 per person, per hour
snacks choice of four

Option 2: \$20 per person, per hour
snacks choice of four
main dish choice of one

Option 3: \$25 per person, per hour
snacks choice of five
main dishes choice of two

COCKTAIL PARTY MENU OPTIONS

SNACKS

grilled chicken wings

bbq rub popcorn *with parmigiano butter*

peach and habanero pork cheeks *with bbq beans*

shrimp and grits *with bacon and habanero*

polenta cornbread *with meat drippings*

grilled avocado *with basil pesto with grilled focaccia*

pimiento cheese dip *with calabrian chili peppers
with grilled focaccia*

corn fritters *with habanero and bacon*

smoked chicken leg *fra diavolo with cucumber,
tomato, and red onion salad*

MAIN DISHES

pork ribs

spit-roasted ¼ chicken

traditional brisket cheeseburger (add bacon or grilled onions)

BEVERAGE PACKAGES

At Lo Spiedo, we offer our private events the option of either electing a bar package or paying upon consumption for their alcoholic beverages. Our package pricing below is offered on a per person, per hour basis. For larger groups electing to be charged upon consumption, we recommend pre-selecting your wine options from our by-the-bottle list.

Option 1: \$15 hour one, \$10 subsequent hours
unlimited draft beer and house wine

Option 2: \$18 hour one, \$15 subsequent hours
unlimited draft beer, house wine, and select house signature cocktails

Option 3: \$25 hour one, \$20 subsequent hours
open bar featuring unlimited beer, wine, and cocktails

