



SPECIALIST IN ITALIAN FOOD
SINCE 1992

B A R +
D I N I N G

SAN PIETRO

R E S T A U R A N T

18 E 54TH STREET
NEW YORK, NEW YORK

GROUP AND EVENT DINING

DETAILS MATTER IN EVERYTHING WE DO.

THE PERFECT SETTING FOR YOUR PRIVATE EVENTS OR FULL BUYOUTS.

At San Pietro, we are dedicated to creating celebrations you'll never forget. Our newly reimagined space is a reflection of modern Italian elegance—bright, expressive, and effortlessly stylish, inspired by the timeless artistry of Gio Ponti. Every detail, from the colors to the textures, has been thoughtfully curated to create an atmosphere that feels both elevated and inviting.

While we honor the traditions of classic Italian cuisine, San Pietro is far more than a traditional restaurant. It is a vibrant dining destination where heritage meets contemporary flair.

Our menu features refined Italian favorites crafted with a fresh perspective and a deep respect for quality ingredients—from delicate pastas and seafood to indulgent specialties and beautifully composed desserts—designed to suit any occasion.

Above all, our passion lies in delivering exceptional service and genuine hospitality. At San Pietro, every guest is treated with care, attention, and warmth. We don't just serve meals—we create experiences that linger long after the evening ends.



OUR SPACES

MAIN DINING ROOM



A refined interpretation of Art Deco design, the Main Dining Room balances timeless elegance with contemporary warmth.

Expansive windows overlook 54th Street, filling the space with natural light and creating a dynamic connection to the city beyond.

Designed for versatility, the room accommodates both intimate dinners and large-scale celebrations with ease.

CAPACITY

SEATED

16-20 TABLES OF 4-6

STANDING

100 GUESTS

OUR SPACES

PRIVATE DINING ROOM



Our newly reimagined private dining room offers a versatile setting for any occasion—whether an intimate dinner, lively celebration, or refined business gathering. Designed with San Pietro’s signature aesthetic, the space blends modern Italian elegance with warmth, color, and thoughtful detail inspired by Gio Ponti.

At its center is a custom sculptural installation by renowned artist Elliot Cowan; a homage to the farm life of Southern Italy, where our roots begin. This piece brings a sense of tradition and storytelling into the room, creating a space that feels both vibrant and deeply inviting.

CAPACITY

SEATED

LONG TABLE OF >25

TABLES OF 4-6 UP TO 40 GUESTS

STANDING

BETWEEN 40-60 GUESTS

OUR SPACES

THE BAR



The bar at San Pietro is a refined and inviting space featuring seating that faces 54th Street, framed by large windows that bring in natural light and a vibrant city view.

Designed for both casual gatherings and intimate moments, it offers a relaxed yet elevated atmosphere at the heart of the restaurant.

Whether for pre-dinner cocktails, light bites, or small group celebrations, the bar provides a dynamic extension of the dining experience.

CAPACITY

SEATED

SEATS FOR 12 GUESTS

STANDING

FOR UP TO 15 GUESTS



FOOD AND BEVERAGE MINIMUM & ROOM FEE

We do not require a F&B minimum to enjoy any of our dining spaces, however, we do require room fees for private and event bookings. These fees do not include food, drink, gratuity, and tax.

PRIVATE DINING ROOM FEE

LUNCH: \$500

DINNER: \$1000

The restaurant is also available for Full Buyout, please inquire within your email for a quote.

HORS D'OEUVRES

OUR HORS D'OEUVRES WILL BE PASSED AROUND PRIOR TO YOUR DINING EXPERIENCE.

IF YOU WOULD LIKE ANYTHING NOT LISTED, PLEASE FEEL FREE TO INQUIRE AND WE WOULD BE HAPPY TO ACCOMMODATE.

\$15 PP

TUNA TARTARRE WITH
AVOCADO MOUSSE

FRIED ZUCCHINI

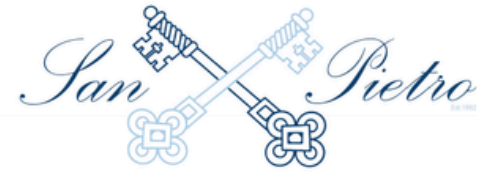
SPINACH AND RICOTTA
PASTRY PUFF

PARMIGIANO-REGGIANO
SHARDS

PROSCIUTTO

CALAMARI FRITTI

BRUSCHETTA WITH
CHERRY TOMATOES AND
STRACIATELLA



Prix Fixe

please select an option from each course, buon appetito!

Antipasti

ZUPPA DI CECI, PORCINI E VERDURE
Chickpeas with porcini, swiss chard, celery, carrots, red onion and cannellini beans

PROSCIUTTO CON BURRATA E FICHI
Aged San Daniele Prosciutto with Burrata and Figs

PARMIGIANA DI MELANZANE
Layers of eggplant with tomato, Parmigiano Reggiano, mozzarella and basil

Primo

SPAGHETTONI ALLA CHITARRA
CON POMODORO E BASILICO
Spaghettoni with a slow-simmered rich cherry tomato sauce and fresh basil

RISOTTO ALLE CIME DI RAPA E LIMONE
Risotto with broccoli rabe, organic meyer lemon, peperoncino and extra virgin olive oil

CANDELE AL RAGU NAPOLETANO
Ziti pasta with slow-braised neapolitan ragu made with prime beef, white onions, carrots celery, bay leaves and Parmigiano Reggiano

Secondo

BRANZINO AL SALE
Whole Mediterranean sea bass baked in a sea-salt crust with herbs and extra virgin olive oil

SCALOPPINE CON SPINACI,
LIMONE E CAPPERI
Scaloppine veal with fresh lemon zest, sautéed spinach and tangy capers

PETTO DI POLLO AL PARMIGIANO
REGGIANO E PISELLI PRIMAVERA
Chicken breast pounded with Parmigiano Reggiano and seared with lemon and peas

Dolce

BABÁ NAPOLETANO
Napoletanean Babá with lemon pastry creme and sour black cherries

MOUSSE FONDENTE
A flourless chocolate mousse topped with Belgian dark chocolate and finished with a chocolate mirror glaze

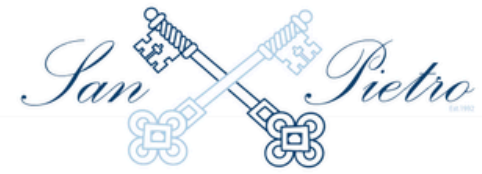
TIRAMISÚ
Espresso soaked ladyfingers delicately sandwiched between a sweet mixture of mascarpone cheese.

GELATO
An option of our signature vanilla or pistachio gelato

SORBETTO AL LIMONE
A fresh and tangy lemon sorbet

the 180\$ cost for this prix fixe menu does not include a la carte items, drinks, wine, tax and gratuity. Please let your server know if you have any allergies or special requests.

PRIX FIXE
PACKAGE A
3 COURSE DINING EXPERIENCE
\$180 PP



Prix Fixe

please select an option from each course, buon appetito!

Antipasti

ZUPPA DI VERDURE CON POLPETTINE DI POLLO

Seasonal vegetable soup with chicken meatballs

CARPACCIO DI MANZO

Thinly sliced raw beef with an anchovy aioli, capers, fresh arugula, shaved Parmigiano Reggiano, and extra virgin olive oil.

FIOR DI ZUCCA

Zucchini flowers stuffed with ricotta, Parmigiano Reggiano, mozzarella and lemon zest.

PARMIGIANA DI MELANZANE

Delicate layers of eggplant with tomato passata, Parmigiano Reggiano, mozzarella, and extra virgin olive oil.

Primo

SPAGHETTI CACIO E PEPE CON BOTTARGA

Spaghetti with Pecorino Romano, Parmigiano Reggiano, black pepper, extra virgin olive oil, bottarga and a hint of fresh lime zest.

LASAGNA DELLA MAMMA

with veal ragù, sausage meatballs, mozzarella, poached eggs, tomatoes and Parmigiano Reggiano.

RISOTTO CON ASPARAGI, SPECK E ZAFFERANO

Risotto with speck, asparagus, Parmigiano Reggiano and saffron.

Secondo

GAMBERONI ARROSTO SU PASSATA DI CECI

Roasted prawns on a bed of chickpeas and rosemary.

SCALOPPINE DI VITELLO CON POMODORO FRESCO

Scaloppine veal with fresh tomatoes, mozzarella, basil and parmigiano.

COSTATA DI MANZO CON RUCOLA E POMODORINI

Tender ribeye steak with rucola, cherry tomatoes and Parmigiano Reggiano.

Dolce

BABÁ NAPOLETANO

Napoletanean Babá with lemon pastry creme and sour black cherries.

MOUSSE FONDENTE

A flourless chocolate mousse topped with Belgian dark chocolate and finished with a chocolate mirror glaze.

TIRAMISÚ

Espresso soaked ladyfingers delicately sandwiched between a sweet mixture of mascarpone cheese.

GELATO

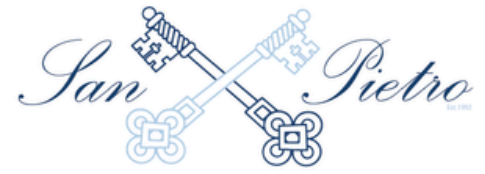
An option of our signature vanilla or pistachio gelato.

SORBETTO AL LIMONE

A fresh and tangy lemon sorbet.

The 250\$ cost for this prix fixe menu does not include a la carte items, drinks, wine, tax and gratuity. Please let your server know if you have any allergies or special requests.

PRIX FIXE
PACKAGE B
4 COURSE DINING EXPERIENCE
\$250 PP



Antipasti

CRUDO DI HAMACHI

Sliced hamachi with bright jalapeño, freshly grated lemon zest, extra virgin olive oil and Maldon sea salt.

CARPACCIO DI MANZO

Thinly sliced raw beef with an house-made anchovy aioli, capers, fresh arugula, shaved Parmigiano Reggiano, and extra virgin olive oil.

FRITTURA MISTA

Lightly fried selection of market seafood: calamari, shrimp, scallops and cod.

Primo

FETTUCINE CON TARTUFO NERO

Fettucine tossed in a rich, buttery sauce and finished with freshly shaved black truffle.

RISOTTO ALLE CIME DI RAPA E LIMONE

Carnaroli rice with broccoli rabe, Meyer lemon, Burrata Mozzarella peperoncino, and extra virgin olive oil.

Secondo

BRANZINO AL SALE

Whole Mediterranean sea bass baked in a sea-salt crust with herbs and extra virgin olive oil.

COSTATA DI MANZO CON POMODORINI, RUCOLA E PARMIGGIANO

Dry-aged ribeye steak with cherry tomatoes, arugula, and shaved Parmigiano.

IL TEGAME DELLA DOMENICA

Chicken meatballs, short rib and sweet-spicy sausage braised in tomato sauce with sweet peppers.

Contorni

ZUCCHINE SALTATE CON POMODORINI E PARMIGIANO

Sautéed zucchini with Parmigiano, cherry tomatoes, basil and garlic.

VERZA BRASATA CON CIPOLLE E PANCETTA

Savoy cabbage braised with sweet onions and pancetta.

Dolce

TIRAMISU - CROSTATATA DI LIME - ARMONIA DI VANIGLIA

PRIX FIXE PACKAGE C

4 COURSE DELUXE DINING EXPERIENCE

\$325 PP

CUSTOMIZATIONS

FLORAL ARRANGEMENTS

For custom floral design or centerpieces, our events team is available to assist upon request. We work with a highly talented team of women in small businesses that create incredible, floral masterpieces for any kind of occasion.

Prices vary at desired amount, flower choice, and complexity. Please ask your event coordinator about more information regarding custom florals for your event.



CUSTOMIZATIONS

CAKES & PASTRIES

Custom celebration cakes and personalized pastry selections can be arranged upon request. From elegant birthday and anniversary cakes to custom dessert presentations, our team will work with you to create a memorable finishing touch for your gathering.

Options may include personalized inscriptions, specialty flavors, seasonal pastries, and plated dessert assortments tailored to your occasion. Please inquire with our events team for available selections, customization options, and advance ordering requirements.



CUSTOMIZATIONS

NAME CARDS, DESIGN & MENU CUSTOMIZATION

Personalized menus may include a custom event heading, monogram, or company logo at no additional charge. Whether for a corporate dinner, birthday, anniversary, wedding or special celebration.

Hand-written place cards are available for assigned seating and table arrangements by our in-house calligraphy artist for 5\$ per guest. Guest names and seating details should be submitted at least three days prior to the event date to ensure proper preparation.



ADDITIONAL INFORMATION

Beverages and alcohol are not included in any of the packages or options listed within this information, and there will be applicable taxes, gratuity, and a 10% administrative fee applied at the end of your evening to ensure dedicated staff are present throughout the evening to provide attentive service and help the event run smoothly.

A 50% deposit is required to finalize any bookings.

We are happy to provide to guests that have certain diets, including but not limited to Kosher, Nut-free, Vegan, Vegetarian and Pescetarian.



CONTACT US



Ms. Luisa R Bruno is the Event & Administrative Coordinator for San Pietro Ristorante, and will be taking care of you each step of the way to ensure a seamless event. Please contact her for questions and information regarding bookings and private events.



+1 212 753 - 9015



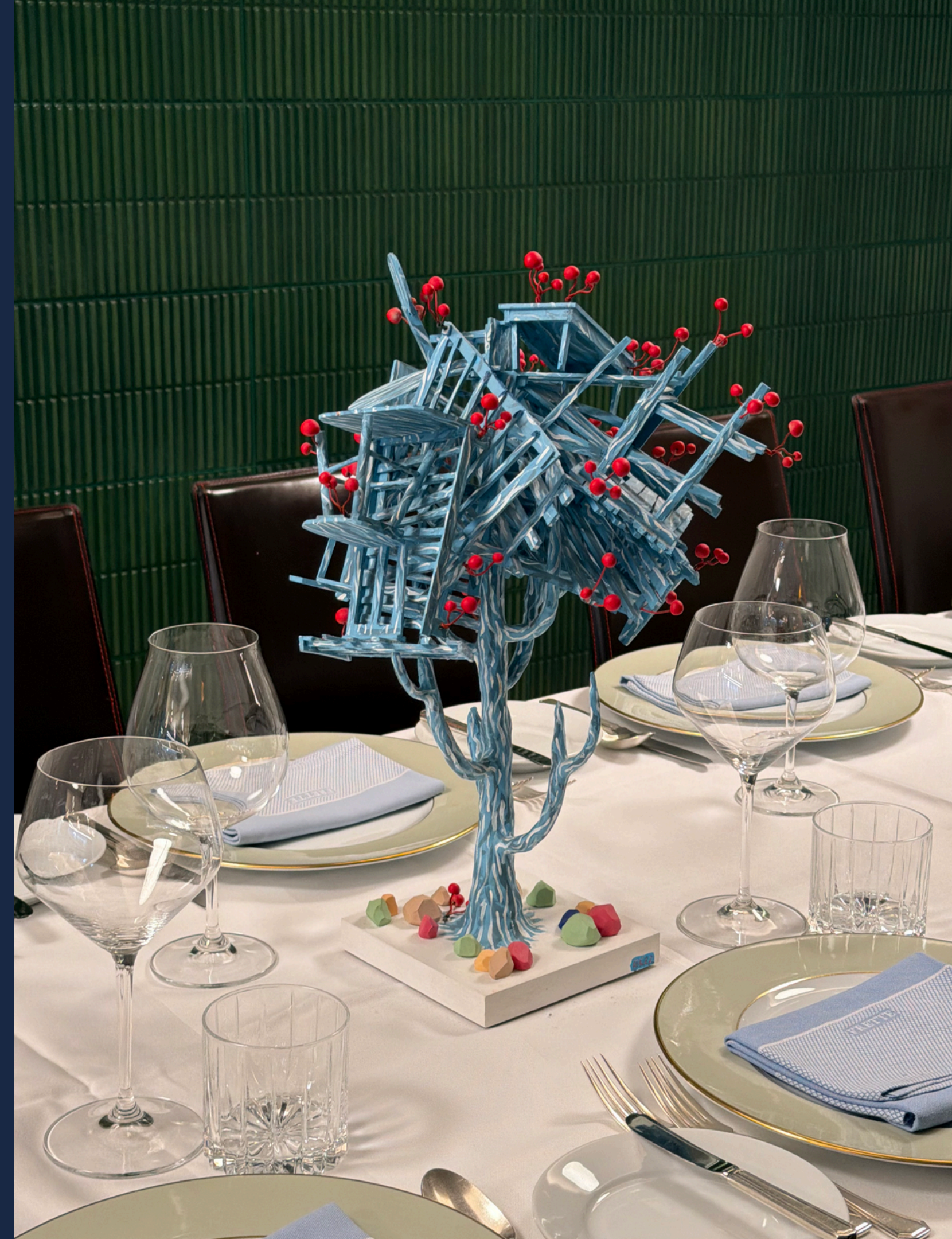
www.sanpietroristoranteny.com



info@sanpietronyc.com



18 E 54th St New York, NY 10022





SAN PIETRO RISTORANTE

THANK YOU

FOR YOUR ATTENTION