

A photograph of the interior of San Pietro Restaurant, showing several round tables set with white tablecloths, dark chairs, and glassware. Large windows in the background offer a view of the city. The text 'SAN PIETRO' is overlaid in large white serif font.

SAN PIETRO

BAR + DINING

RESTAURANT

18 E 54TH STREET
NEW YORK, NEW YORK

*SPECIALIST IN ITALIAN FOOD
SINCE 1992*

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: 80 GUESTS

STANDING: 100 *GUESTS*

OUR SPACES

PRIVATE DINING ROOM

Our Private Dining Room features **GLI ALBERI DELLA FELICITÀ** by the renowned artist Falcone. This captivating multi-panel piece stretches across the room, showcasing an amber-toned grove of trees that symbolize growth, happiness, and connection, setting the ultimate scene for many memorable events.

CAPACITY

SEATED

- Long table of up to 25 guests
- Two long tables of up to 40 guests
- Tables of 4-6 up to 40 guests

STANDING

- Between 30-40 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

12 Guests

STANDING

Up to 15 Guests



OUR SPACES

THE PATIO

Our private outdoor patio provides a stunning, high-energy backdrop for any gathering. Melding contemporary Manhattan style with authentic Salerno warmth, this beautifully appointed open-air space delivers an unforgettable setting for your next signature event.

CAPACITY

SEATED

Up to 30 Guests



TOTAL CAPACITY

Seated Dinners: Up to **120** guests (combining our elegant main dining room and private dining room)

Cocktail Receptions: Up to **150** guests standing (utilizing the combined flow of both rooms)

MAIN ROOM UP TO **80** GUESTS

PRIVATE ROOM UP TO **40** GUESTS

PATIO UP TO **20** GUESTS

BAR UP TO **12** GUESTS

FULL OR PARTIAL BUYOUT

The restaurant is also available for full or partial buyouts.

To inquire, please email info@sanpietronyc.com

HORS D'OEUVRES

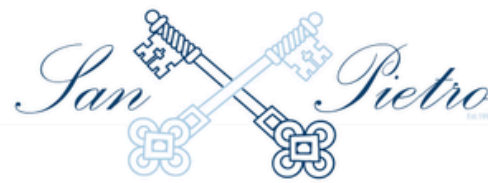
A Curated Selection

SIGNATURE PASSED APPETIZERS ARE THE PERFECT PRELUDE TO A SAN PIETRO DINING EXPERIENCE.

- TUNA TARTARE - Mediterranean style
- SALMON TARTARE
- FRIED ZUCCHINI
- FRIED CALAMARI
- PARMIGIANO REGGIANO CHUNKS
- BRUSCHETTA - With Prosciutto di Parma, burrata, and fresh peaches
- CAPRESE - With cherry tomatoes and fresh bocconcini mozzarella
- MIXED ITALIAN COLD CUTS & SALAMI

Note: This list represents a sampling of our seasonal favorites. Our full collection features an extensive range of appetizers; additional selections and custom menu designs are available upon request to perfectly suit your event.





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

Napolitanean 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

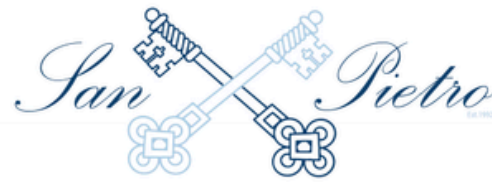
A fresh and tangy lemon sorbet

*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 apetito!

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 ladfingers delicately sandwiched between a sweet mixture of mascarpone cheese.

GELATO

An option of our signature vanilla or pistachio gelato.

SORBETTO AL LIMONE

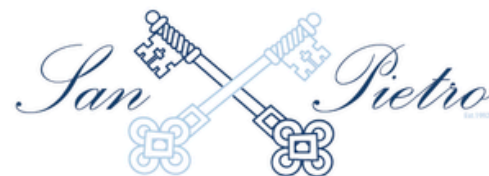
A fresh and tangy lemon sorbet.

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 freshley 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 - CROSTATA 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.

- Personalized inscriptions and messaging
- Specially curated flavors and seasonal ingredients
- Artisanal pastries and plated dessert assortments

Please inquire with our events team for current 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.



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