

Pietro's



Pizza is a family affair for me. My Uncle Angelo arrived in America in the 1930s with a passion for pizza. He worked hard and eventually bought his own pizzeria in Brooklyn. It was there that Uncle Angelo invented a recipe for coal oven pizza. That recipe has been perfected over 60 years and passed down through the generations. My brothers and cousins in New York know the recipe. Diners at Patsy's, Nick's and Angelo's have enjoyed their pizzas, pastas and salads for years. Here in Philadelphia and New Jersey, you can feast on my Uncle Angelo's secret recipe dishes at our three Pietro's locations: 1714 Walnut Street, 121 South Street in Philadelphia and coming soon Radnor, PA.

I hope that you enjoy our classic style pizzas and pasta specialties "alla familia" for many years to come.

Buon appetito.

Hours: Monday thru Thursday 11am—10pm
Friday 11am—11pm
Saturday 11am—11pm
Sunday 11am—10pm

Lunch: 11 am-4 pm

Dinner: 4pm-10/11 pm

Location: Pietro's is located at the end of South Street towards the walking bridge to Penns Landing.

Event Capacity

Sit Down Family Style Lunch or Dinner:

Banquet Room: 30-100 guests

Our Banquet rooms require a min. of 30 guests and can seat up to 100 guests.

Our Banquet Room consists of long tables that can fit 10-12 guests.

(If you would like tables of less than 10 guests Pietro's may charge an additional fee)

Our Outdoor Deck is available in the spring/summer (weather permitting)

Pietro's Coal Oven Pizzeria

121-123 South St.
Philadelphia, PA 19147
P: 215-733-0675
F: 215-625-9170

southstreet@pietropizza.com

Pietro's



Menus: Menus must be confirmed at least one week in advance of a booked event. All menus are subject to 8% sales tax and recommended 18% service fee. Note: menu and item costs are subject to change based on seasonal availability and market costs.

Deposit: A non-refundable deposit is due at the booking of a banquet room and will be applied towards your event.

30-50 guests: \$250

51-100 guests: \$500

Payment: Final payment is required at the conclusion of each event. Bills can be paid with cash, credit card, or cashiers check. **Personal checks are not accepted.** Credit Card Authorization forms are required to pay with a credit card which is not physically on site at an event. Speak with the manager for more details.

Confirmation & Cancellation: Once an event has been scheduled a confirmation letter will be provided outlining the date, time and private room reserved for the event. Credit card information will be required on confirmation letters to confirm the reservation and charge the deposit. Private rooms will be released from holding if the confirmation letter is not returned. If you have to cancel the event Pietro's retains the deposit (except due to severe weather conditions).

Room Min: All private rooms are complimentary unless the specified minimum headcount is not met. In this case we require a 30 adult person min. for use of our room. If you have less than 30 adult guests Pietro's will charge for 30 adult guests to meet the room min.

Food & Beverage Minimums: We require the use of our fixed menus for our banquet room. Other items may be available in addition to the fixed menu through our ala carte menu. Speak to the manager for more details.

Bartender: If you would like use of our banquet bar with your or banquet or are offering cocktails to your group we require the use of a bartender for the event. The charge is \$50 bartender fee

Headcount: Guaranteed headcounts are due one week prior to scheduled events. The guaranteed number is the number charged to the final bill unless that number is exceeded.

Children's Price: \$15

Tastings: Pietro's does not offer tastings. You are welcome to dine in our main dining room for lunch or dinner.

Banquet Menu:

Homemade Rolls

Appetizers (Select 2):

Served Family Style or Buffet Style for Cocktail Reception before Dinner*

Bruschetta

Toasted Bread topped with roasted peppers, olives, diced tomatoes, garlic, basil and parmesan.

Mozzarella Sticks

Served with Marinara Sauce

Risotto Balls

stuffed with mozzarella cheese and mushrooms served with marinara sauce

Margarita Pizza

Our Traditional Coal Over Pizza with Tomato Sauce, Fresh Mozzarella, and Basil.

+\$2 per person for the following:

Mussels

Simmered in olive oil, garlic, white wine, and herbs (Choice of red or white wine)

Crispy Shrimp

Fried butterflied shrimp over a bed of arugula drizzled with olive oil tapenade and paprika aioli

Roasted Vegetables

Zucchini, peppers, artichokes, eggplant, marinated in extra virgin olive oil, accommodated with parmesan, goat, and feta cheese. Served cold

Fried Calamari

Rings of Calamari lightly battered and fried. Served with marinara sauce.

Salads (Select Two):

Served Family Style

Insalata Romana

Romaine Lettuce with Caesar dressing croutons and shaved parmesan

Insalata Mista

Mixed Greens grape tomatoes, carrots, kalamata olives, and balsamic vinegar and olive oil dressing

+\$2 per person for the following:

Kale Salad

chopped baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan, in a lemon mustard balsamic dressing

Arugula Salad

arugula, endive, radicchio, sundried tomatoes, shaved parmesan, in honey olive oil and balsamic dressing

Siciliana Salad

mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots, grape tomatoes and artichokes, in our house dressing

Entrees Included in Price (Select 2)

Served Family Style

Spaghetti Meatballs

Spaghetti with homemade traditional meatballs in a marinara sauce

Gemelli Arugula & Pollo

Twisted pasta with chicken breast, garlic, arugula, grape tomatoes, and pecorino cheese

Rigatoni ala Vodka

Rigatoni served in a tomato & cream sauce with red onions, pork pancetta, vodka, and pecorino cheese

Fettuccine Gardinera

Whole Wheat Fettuccini tossed with season vegetables, chicken broth, olive oil and garlic

Eggplant Parmesan

Breaded eggplant topped with fresh mozzarella topped with our homemade marinara sauce served with spaghetti

+\$2 per person for the following:

Served Family Style

Chicken Parmesan

Breaded chicken breast, topped with fresh mozzarella topped with our homemade marinara sauce served with spaghetti

Chicken Limone

Chicken breast sautéed in lemon juice and garlic served with spaghetti marinara

Chicken Marsala

Chicken breast sautéed in marsala wine and mushrooms

+\$5 per person for the following:

Served Family Style

Fra Diavolo Linguini

mixed seafood in spicy marinara

Cielo e Mare Linguini

shrimp and chicken breast in a tomato cream sauce

Veal Parmesan

veal breaded and topped with mozzarella in tomato sauce

Veal Limone

veal with lemon juice and garlic

Veal Marsala

veal with mushrooms in a sherry wine sauce

***Please speak with manager if would like something else added from our ala carte menu.**

Dessert (Select 2):

Served Family Style

Cannoli

N.Y. Style Cheesecake

Chocolate Cheesecake

Homemade Tiramisu

***Outside Cakes**– Pietro's charges a \$1 per person cake cutting fee for outside cakes*

Unlimited Coffee, Tea, and Iced Tea included with price*

***Soft-drinks, Specialty Coffees and Bottled Water and Alcoholic Beverages are not included with menu price.**

Menu is priced at:

\$25 per person*- Dinner Events 4:00 p.m.-11:00 p.m

\$20 per person*- Lunch Events 11:00 a.m.—3:00 p.m.

*Menu price does not include sales tax and gratuity

*Menu can be served family style or buffet style for your event

*Unlimited Coffee, Tea, and Iced Tea included with price

*Soft-drinks, Specialty Coffees and Bottled Water and Alcoholic Beverages are not included with menu price



Pietro's Deposit and Confirmation Form:

Thank you for selecting Pietro's for your upcoming event. Please review the information below. To confirm your event, please return this form with your signature and credit card information as soon as possible. Forms not received spaces will be released from hold.

We look forward to your event!

Phone: (215) 733-0675 Fax: (215) 625-9170

Contact Information:

Reservation Information:

Name:	Date of Event:
Occasion:	Time:
Phone:	Number of Guests: Guaranteed Headcounts is due 1 week prior to scheduled event. Note: Guaranteed number is the number charged to the final bill unless that number is exceeded
Email:	

Please complete the credit card information below. I authorize Pietro's to charge a non-refundable deposit of \$250 for groups of 30-50 and \$500 for groups of 50-100.

The deposit will be applied towards my event.

Credit Card Company: Circle one: VISA AMERICAN EXPRESS MASTERCARD

Credit Card Number: _____ Expiration _____.

Signature: _____.

Date _____.

If payment won't be onsite for the event please fill out credit card authorization form

Pietro's Menu Selection Form:

<p>Appetizers Selections (Circle two):</p> <p align="center">Bruschetta Margarita Pizza Mozzarella Sticks Risotto Balls</p> <p><u>+\$2 per person for the following:</u></p> <p align="center">Mussels (Red or White) Fried Calamari Roasted Vegetables</p>	<p align="center">Beverage Selections:</p> <p align="center"><u>Option 1: Consumption Bar</u></p> <p>(To be charged on consumption and added to the final bill)</p> <p>White Wine Selection: _____.</p> <p>Red Wine Selection: _____.</p> <p>Beverage Selection for Event: (Please Circle One)</p> <p>A B C or D</p> <p>Selection A*: Offer wine/ beer/cocktails/soft-drinks</p> <p>*requires a Bartender (Fee of \$50)</p> <p>Selection B: Offer wine/beer/soft-drinks only</p> <p>Selection C: Offer non-alcoholic beverages only (only coffee, tea and iced tea included in menu cost) other non-alcoholic beverages to be charged by consumption and added to bill</p> <p>Selection D: Offer only coffee, tea, and iced tea (included in menu cost)</p> <p align="center"><u>Option 2: Drink Package</u></p> <p align="center">(See last page for options)</p> <p>Please circle one A B or C</p> <p>For how many hours? _____</p> <p>*There is a \$50 bartender fee</p> <p>*Pietro's selects red and white wine for the event</p>
<p>Entrees (Circle two):</p> <p align="center">Spaghetti Meatballs Gemelli Arugula & Pollo Rigatoni ala Vodka Fettuccine Gardinera Eggplant Parmesan</p> <p><u>+\$2 per person for the following:</u></p> <p align="center">Chicken Parmesan Chicken Limone Chicken Marsala</p> <p><u>+\$5 per person for the following:</u></p> <p align="center">Fra Diavolo Linguini Ciello e Mare Linguini Veal Parmesan Veal Limone Veal Marsala</p>	<p align="center">Price is \$25 per person*- Dinner Price is \$20 per person*- Lunch</p> <p align="center">Price subject to sales tax of 8% and liquor tax of 10% 18% service fee</p> <p align="center">Price is higher is upgraded options are selected</p>
<p>Salads (Circle two):</p> <p align="center">Mista Salad Romaine Salad</p> <p><u>+\$2 per person for the following:</u></p> <p align="center">Kale Salad Siciliana Salad Arugula Salad</p>	<p align="center">Misc. Items you wish to add (note additional costs may apply):</p>
<p>Dessert Selections (Circle two):</p> <p align="center">Cannoli Tiramisu Cheesecake Chocolate Cheesecake</p>	<p align="center">I agree to the selections I made above:</p> <p>Name: _____.</p> <p>Date of Event: _____.</p> <p>Signature: _____.</p>
<p align="center">Bringing you own Cake?</p> <p>If yes- \$1 per person cake cutting fee</p>	<p align="center">Sign and either email to southstreet@pietrospizza.com or fax to 215-625-9170</p>

Wine List

***Pietro's requires a banquet to select one red and one white wine for their event.**

This selection is due when you make your menu selection for the event.

Wine vintages and varietals are subject to availability.

White Wines

(Please select one)

Chardonnay Backstory (California) \$32

Moscato Peirano (California) \$32

Pinot Grigio Danzante (Italy) \$28

Riesling Urban-Hoff \$30

Sauvignon Pomelo (California) \$32

Red Wines

(Please select one)

Cabernet Grayson Cellars (Italy) \$32

Chianti Fontella (Italy) \$38

Malbec San Huberto (Argentina) \$32

Merlot Oak Grove (California) \$30

Pinot Noir Backhouse (California) \$30

Sangiovese Ali (Italy) \$30

Pietro's Beverage Options

Beverage options are customizable based on client's needs.

A fee of \$50 per bartender is required for a dedicated bartender. **A Bartender is required for all groups offering cocktails and also required with our beverage packages.** 10% sales tax is charged for alcoholic beverages.

Consumption Bar *Guests may order any beverage Pietro's offers which will then be charged to the final bill based on Consumption.*

Cash Bar *Guests may purchase alcoholic beverages on a CASH basis only.*

Bar Packages

Package A

Wine/Beer/Soft Drinks Unlimited beverage service priced per person, and is limited to Pietro's House Wine, Beer, and Soft Drinks. To be charged at the beginning of each hour for event. Pietro's selects red and white wine to be served for the event.

2 hours \$16 per person

3 hours \$21 per person Each Additional Hour \$5 per person *Max 5 hours

Wine/Beer/Liquor/Soft Drinks Beverage Packages *Unlimited beverage service priced per person, and is limited to the specific level of liquor which is chosen. Pietro's selects red and white wines to be served. To be charged at the beginning of each hour for event. ***Shots and Cognac not included in Package.***

Package B

Call Bar Liquor: *Absolut, Stolli, Smirnoff, Malibu, Bacardi, Cuervo Traditional, Beefeater, Dewars White Label, Jack Daniels, Jim Beam*

2 Hours \$21 per person

3 Hours \$27 per person

Each Additional Hour \$6 per person *Max 5 hours

Package C

Premium Bar Liquor: *Ketel One, Grey Goose, Belvedere, Captain Morgan, Tanqueray, Jamenson, Seagrams VO, and Chivas Regal*

2 hours \$ 24 per person

3 hours \$31 per person

Each additional Hour \$7 per person *Max 5 hours

Prices subject to change without notice

