

Catering Menu

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 Radnor, PA coming soon! 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

Locations Information:

Walnut Street, Philadelphia 1714 Walnut Street Philadelphia, PA 19103 Phone: 215-735-8090 Fax: 215-735-8091

South Street, Philadelphia 121-123 South St. Philadelphia, PA 19147 Phone: 215-733-0675 Fax: 215-625-9170

Catering Menu

For your convenience Pietro's offers a variety of options for party or meeting needs. Just like the food at Pietro's everything is made from scratch.

Our Catering Menu is available for carryout or delivery, these generous sized portions of our menu items will make your lunch, dinner, party planning easier. We require 48 hour notice for all catering orders.



Pietro's Catering Order Form

Thank you for selecting Pietro's for your upcoming catered event. Please review the information below. To confirm your order, please return this form with your signature and credit card information as soon as possible.

Phone: (215) 733-0675-South Street Fax: (215) 625-9170– South Street / (215) 735-8091 Walnut (215) 735-8090-Walnut Street Email: info@pietrospizza.com

Contact Information:

Catering Information:

Name:	Date of Delivery or Pick-up:
Occasion:	Time of Pick-up or Delivery:
	Pietro's Location: Walnut or South (circle one)
Phone:	Number of Guests:
Email:	
Appetizers:	Dishes:
Bruschetta:(# of dozen)	Eggplant Parmesan:(# of pans)
Stuffed Mushrooms:(# of dozen)	Chicken Parmesan :(# of pans)
Mini Meatballs:(# of dozen)	Chicken Limone :(# of pans)
Risotto Balls:(# of dozen)	Veal Parmesan :(# of pans)
Salads:	Veal Funghi :(# of pans)
Mista:(# of pans)	Baked Ziti :(# of pans)
Romaine:(# of pans)	
Arugula:(# of pans)	Pasta:
	Pasta Bolognese :(# of pans)
Dessert:	Cheese Ravioli :(# of pans)
Cannoli:(# of pieces)	Rigatoni ala Vodka :(# of pans)
Cheesecake:(# of cheesecake)	Fra Diavlo Frutti di Mare :(# of pans)
Tiramisu:(# of trays)	Pasta Marinara :(# of pans)
Payment:	Gemelli Arugula :(# of pans)
Credit Card Company: (circle one)	Linguini cielo e mare :(# of pans)
Visa American Express Master Card Discover	
Credit Card Number:	Misc: (Other)
Expiration Date:	
Signature:	
*I authorize Pietro's to charge the above to my credit card.	

Pietro's Catering Options:

1 pan feeds approximately 4-6 people

Appetizers (per dozen)

Bruschetta \$27 per dozen

toasted bread, topped with roasted peppers, olives, diced tomatoes, garlic, basil and parmesan.

Stuffed Meatballs \$30 per dozen

freshly ground beef and veal stuffed with mozzarella topped with tomato sauce and parmesan cheese

Risotto Balls \$29 per dozen

Fied rice balls stuffed with mozzarella cheese and mushrooms, served with marinara sauce.

Pasta (per pan)

Pasta Bolognese \$45 per pan

Choice of pasta with our homemade meat sauce

Cheese Ravioli \$45 per pan

served with tomato sauce

Rigatoni ala Vodka \$45 per pan

rigatoni pasta in a tomato cream sauce with red onions, **pork pancetta**, vodka and pecorino cheese

Fra Diavlo Frutti di Mare \$60 per pan linguini served with salmon, shrimp, calamari, chopped clams and mussels, in a spicy marinara sauce.

Pasta Marinara \$35 per pan

Choice of pasta with our homemade marinara sauce

Gemelli Arugula \$45 per pan

twisted pasta, with chicken breast, garlic, arugula, grape tomatoes and pecorino cheese, in a white wine sauce.

Linguini cielo e mare \$60 per pan

chicken breast and shrimp, sautéed with onions, garlic, white wine and pecorino cheese, served in a creamy tomato sauce

Salads (per pan)

Mista Salad \$35 per pan

mixed greens, grape tomatoes, carrots, kalamata olives in our house dressing

Arugula Salad \$40 per pan

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

Romaine (Caesar Salad) \$35 per pan

Romaine lettuce, croutons, shaved parmesan, in our homemade Caesar dressing.

<u>Dishes (per pan)</u>

Eggplant Parmesan \$50 per pan

fresh breaded eggplant, lightly fried and oven baked withprovolone cheese topped with our home made marinara sauce, served with choice of pasta

Chicken Parmesan \$55 per pan

fresh breaded chicken breast, lightly fried and oven baked with provolone cheese topped with our home made marinara sauce, served with choice of pasta

Chicken Limone \$55 per pan

chicken breast sautéed with lemon juice, capers, white wine and garlic, served with choice of pasta.

Veal Parmesan \$69 per pan

fresh breaded veal, lightly fried and oven baked with provolone cheese topped with our home made marinara sauce, served with choice of pasta

Veal Marsala \$69 per pan

Veal cutlets sautéed in a sherry wine sauce with a blend of mushrooms sprinkled with pecorino cheese, served with

choice of pasta.

Baked Ziti \$45 per pan

Ziti pasta, ricotta, tomato sauce topped with mozzarella cheese

Desserts

Cannoli \$7 each Cheese Cake (16 Slices) \$54.00 per cheesecake Tiramisu \$54.00 per tray