

# Pizzeria Birreria Pietro's

## Soups

### PASTA FAGIOLI 7

navy and kidney beans, onions, carrots, celery, tomatoes, chicken broth & pasta

### SOUP OF THE DAY 7

## Small Plates

### EGGPLANT ZUCCHINI BALLS 14

eggplant, zucchini, pecorino, marscapone, served with marinara

### CRISPY CAULIFLOWER 13

breaded cauliflower coal-oven roasted served with pomodoro sauce and parmesan cheese

### FRIED CALAMARI 15.5

calamari rings & tentacles lightly fried & served with marinara sauce

### MUSSELS 16.5

PEI mussels sautéed in olive oil, garlic & white wine; choice of red or white sauce

### CRISPY SHRIMP 16.5

butterflied shrimp over a bed of arugula, drizzled with an olive tapenade & served with paprika aioli in olive oil

### OCTOPUS 20

grilled octopus, served with Kalamata olive salad & cannellini bean purée

### ROASTED VEGETABLES & CHEESE 13.5

zucchini, peppers, artichokes & eggplant, served warm with goat, feta & parmesan cheeses

### BRUSCHETTA 10

toasted homemade bread, topped with roasted peppers, olives, diced tomatoes, garlic, basil & parmesan cheese

### RISOTTO BALLS 13

fried risotto balls stuffed with mozzarella cheese & mushrooms, served with marinara sauce

### FRIED MOZZARELLA 13

homemade & served with marinara sauce

### PANCETTA BRUSSELS SPROUTS 14.5

sautéed with Italian bacon & extra virgin olive oil

### STUFFED MEATBALLS 14

freshly ground beef & veal stuffed with smoked mozzarella, topped with homemade marinara sauce

### SPICY CALAMARI & SAUSAGE 15

fried calamari sautéed with pork sausage, arugula & in a spicy tomato sauce

### BURRATA CAPRESE 15

sliced red & yellow cherry tomatoes, burrata cheese topped with balsamic & extra virgin olive oil

## Salads

### MISTA 13 sm • 30 fs

mixed greens, grape tomatoes, carrots, black olives & house dressing

### ARUGULA 15 sm • 35 fs

arugula, endive, radicchio, sundried tomatoes, shaved Parmesan, honey balsamic dressing

### SICILIANA 16 sm

mixed greens, mozzarella, roasted peppers, olives, capers, anchovies, carrots, grape tomatoes, artichokes & house dressing

### KALE 16 sm

baby kale, apple slices, cherry tomatoes, chopped pistachios, Parmesan & lemon mustard balsamic

### CAESAR 13 sm • 34 fs

romaine lettuce, croutons, shaved Parmesan & housemade Caesar dressing

### FLORENTINE 16 sm

fresh spinach, almonds, golden raisins, croutons, Gorgonzola cheese & sherry orange vinaigrette

### MEDITERRANEAN 18 sm • 44 fs

mixed greens, red onions, cucumbers, grape tomatoes, yellow peppers, olives, feta cheese, shrimp & house dressing

### BEET 16 sm

baby kale, beets, spinach, Gorgonzola, apricot, pistachio & lemon mustard balsamic

Add to Any Small Salad

CHICKEN +6.5 GRILLED SHRIMP +7.5

## COAL OVEN PIZZA

Designed & built by hand, the coal oven delivers a unique flavor & bake not possible from wood or gas ovens. The oven reaches heat up to 1200 degrees. The intense heat of the coal oven evenly bakes the pies to create a crispy and smoky crust.

## Create Your Own

MEDIUM 13" 16 • LARGE 16" 18 • CALZONE 14

start with the Margherita (crushed tomato sauce, handmade mozzarella, basil) & the rest is up to you!

Substitute Mozzarella with Vegan Mozzarella MEDIUM +3 LARGE +6

### CHEESE 3.5 EA.

gorgonzola ricotta mozzarella goat fontina provolone smoked mozzarella feta vegan mozzarella vegan ricotta

### VEGETABLES 3 EA.

bermuda onions broccoli black olives mushrooms spinach arugula roma tomatoes roasted peppers roasted zucchini sundried tomatoes roasted eggplant baby kale

### MEAT 4 EA.

grilled chicken meatballs pepperoni pork sausage vegan pepperoni prosciutto pancetta chicken sausage capicola ham

## Artisanal Pizzas

MEDIUM 13" 20 LARGE 16" 28

### THE SAUSAGE

four cheeses, chicken sausage, basil & mozzarella

### BARESE

spicy pork sausage, hot pesto, tomato sauce, basil & mozzarella

### NAPOLI

baby spinach, almonds, tomato pesto & mozzarella

### PIETROS

smoked mozzarella, prosciutto & baby arugula

### SHORT RIB

tender short rib, caramelized onions, parmesan & alfredo truffle sauce

### BURRATA PIZZA

burrata cheese, fontina, spinach, chicken sausage & a balsamic reduction

### VEGAN

vegan mozzarella, vegan tofutti ricotta, marinara, caramelized onions & vegan pepperoni

### PICCANTE

spicy capicola ham, aged provolone, crushed hot peppers & tomato sauce

### FOUR CHEESE

tomato sauce, basil, thyme & four cheeses

### BRUSSELS

white pizza with gorgonzola & mozzarella, alfredo sauce, brussels sprouts, pork pancetta & balsamic reduction

### VODKA

vodka sauce pizza with chicken, parmesan, mozzarella, fontina & pork pancetta

*Our artisanal pizzas have been carefully crafted & cannot be modified*

## Cauliflower Crust Pizza\* • ONE SIZE ONLY 10" 15

choice of mozzarella or vegan cheese, tomato sauce & one vegetable topping

\*There is a risk of cross-contamination with Gluten Flour. Cauliflower Crust does contain Eggs.

\*\*Pizza dough does not contain any dairy or eggs.

## Family Style

Family Style is designated by "fs"  
feeds 3-4 guests

## Pasta

### LINGUINI CIELO 24 sm • 58 fs

chicken breast & shrimp, sautéed with onions & garlic in a blush sauce

### RIGATONI ALLA VODKA 17 sm • 39 fs

blush sauce, red onions, pork pancetta, vodka & Parmesan cheese

### RIGATONI BOLOGNESE 17 sm • 39 fs

in our traditional meat sauce

### FETTUCCINE MARINARA 14 sm • 33 fs

homemade fettuccine in our fresh tomato sauce

### EGGPLANT PARMESAN 18 sm • 40 fs

breaded eggplant, lightly fried, topped with mozzarella in marinara sauce, served with spaghetti marinara

### GEMELLI ARUGULA POLLO 18 sm • 41 fs

sautéed chicken breast, garlic, arugula, grape tomatoes, in a white wine sauce

### SPAGHETTI MEATBALLS 17 sm • 40 fs

in our traditional marinara sauce

### FETTUCCINE CARBONARA 17 sm • 40 fs

red onions, cream, peas, mushrooms, parmesan cheese & pork pancetta

### CHEESE RAVIOLI 17.5 sm • 40 fs

homemade, choice of blush cream sauce or tomato sauce

### LASAGNA 18 sm

homemade pasta with bolognese meat sauce, bechamel & parmesan cheese baked to perfection

### ZUCCHINI PASTA +3.5 sm +9.5 fs

### WHOLE WHEAT PASTA +2.5 sm +6.5 fs

### GF GLUTEN FREE PENNE PASTA +2.5 sm +6.5 fs

## THE CLASSICS

SUB PASTA WITH VEGETABLES +3.5 sm +9.5 fs

## Chicken

### PARMESAN 19 sm • 45 fs

breaded chicken breast, lightly fried & oven baked with mozzarella cheese in marinara sauce served with spaghetti

### LIMONE 19 sm • 45 fs

chicken tenders sautéed with fresh lemon, capers, white wine & garlic, served with fettuccine

### VILLAGGIO 19.5 sm • 45 fs

chicken tenders sautéed with peppers, onions & spicy pork sausage in a white wine tomato sauce, served with fettuccine

### MARSALA 19.5 sm • 45 fs

chicken tenders sautéed in a marsala sauce with a blend of mushrooms, sprinkled with pecorino cheese, served with mushroom risotto

## Fish

### ATLANTIC SALMON 27 sm

simply grilled, topped with lemon, olive oil & capers, served with mushroom risotto

### FRA DIAVOLO PASTA 26 sm

shrimp, calamari, salmon, chopped clams & mussels in a spicy marinara sauce over linguini pasta

### SHRIMP RAVIOLI 27 sm

homemade shrimp stuffed ravioli in a blush white wine cream sauce served with shrimp, broccoli & diced tomatoes

## Meat

### VEAL MARSALA 26 sm • 56 fs

veal cutlets sautéed in a marsala wine sauce with a blend of mushrooms, sprinkled with pecorino cheese, served with mushroom risotto

### SHORT RIB 27.5 sm

tender short rib braised in white wine, served over homemade pappardelle pasta, shallots, spinach, sundried tomatoes in a red wine sauce