



Banquet and Large parties



236 North Radnor Chester Road

Radnor PA 19087

(484) 367-7072

General Information

Confirmation and Deposit

In order to secure your function, a signed confirmation letter with credit card deposit must be received. Bills may be paid with cash, credit card or cashier's check. Personal checks are not accepted.

Menus

Groups of 15 guests or more are required to choose a prix fixe menu from the enclosed options. Depending on the day and/or time of your event, a food and beverage minimum may also be imposed. Menus must be confirmed at least one week prior to booked event with a banquet order form requiring your signature. All of our prix fixe menus may be customized specifically to your preferences.

Tax and Dining Fees

All menus are subject to 6% sales tax and 20% dining fee. 17% will be distributed to the servers, bartenders and the support staff: 3% is allocated as an administrative fee. Administrative fee is used to cover Pietro's administrative costs for hosting your event. If you wish to add additional gratuity, you may do so on the day of your event. The administrative fee does not represent a tip, gratuity or service fee for the servers, support staff or bartenders.

Headcount & Cancellation

Guaranteed headcounts are due two business days prior to scheduled events. The guaranteed number is what is charged to the final bill unless that number is exceeded. In the event a cancellation occurs 15 or fewer business days prior to the event date, a \$20 per person penalty charge will apply. If cancellation takes place less than 5 business days before your scheduled event a \$40 per person cancellation fee will be charged

Parking

Complimentary guest parking is available in the lot at Pietro's Radnor

Dietary/Allergy Restrictions

Special menus/dishes may be provided for any guest who has restrictions. To better accommodate you; please alert us if anyone in your party has any food allergies or dietary restrictions

Children's Menu:

Pietro's offers children under 10 a choice of half off the menu chosen or choice of ravioli, spaghetti marinara or butter, or fried mozzarella with beverage for \$9.50 each.

Tastings

Pietro's does not offer Tastings. Most of our banquet menu items are available a la cart; you are welcome to dine with us for lunch or dinner.

Happy Hour



Happy Hour

15 people minimum

All packages are based on a 2-hour consumption

\$15 Package*

Food only

Risotto Balls

Mini Meatballs

Truffle Fries

Margherita Pizza

Pepperoni Pizza

\$20 Package*

Includes Pietro's happy hour red and white wine, all draft beer plus,

Risotto Balls

Mini Meatballs

Truffle Fries

Margherita Pizza

Pepperoni Pizza

\$30 Package*

Includes Pietro's happy hour red and white wine, all draft beer, well vodka, rum and gin plus,

Risotto Balls

Mini Meatballs

Truffle Fries

Margherita Pizza

Pepperoni Pizza

\$45 Package*

Includes Pietro's happy hour red and white wine, all draft beer, well vodka, rum, gin and bottled beer plus,

Risotto Balls

Mini Meatballs

Truffle Fries

Margherita Pizza

Pepperoni Pizza

Chicken Parmesan Sliders

Caprese Skewers

Mini Cannoli

*All menu prices are subject to tax and dinning fee

Happy Hour

15 people minimum

All packages are based on a 2-hour consumption

Addition food items

\$4 per a person

Chicken Parmesan sliders

Caprese skewers

Fried Smoked Mozzarella

Crispy Shrimp Skewers

Fried Calamari

Mini Cannoli

Any artisanal pizza

Drink Ticket Pricing

Beer and wine (\$6 per a ticket)

Well Liquor, Beer and wine (\$8 per a ticket)

Prix Fixe

Lunch



Lunch

\$20 Package*

Appetizer

Served family style
House made rolls and White bean Hummus

Risotto Balls

Stuffed with fontina and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

Salad

Served family style

Mista

Mixed greens, grape tomatoes, carrots, kalamata olives and our house dressing

Entree

Served family style
(Select two styles for the table)

Margherita Pizza

Tomato Sauce, Fresh Mozzarella, and Basil

Frankie

Spicy pork sausage, sundried tomato pesto, tomato sauce, basil and mozzarella

Pietro

Smoked mozzarella, prosciutto, baby arugula and drizzled

Valentina

Mozzarella, olives, artichokes, caramelized onions, roasted grape tomatoes, spinach and drizzled with truffle oil

Tommy

Capicola ham, age provolone, crushed red hot pepper and tomato sauce

Luigi

Tomato sauce, basil and four cheeses

Short Rib

Tender short rib, caramelized onions, parmesan and fontina cheese with a béchamel truffle sauce

\$25 Package*

Appetizer

Served family style
House made rolls and White bean Hummus

Risotto Balls

Stuffed with fontina and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

Salad

Served family style

Kale

Baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan cheese and a lemon mustard balsamic dressing

Entree

Served family style
(Select two styles for the table)

Margherita Pizza

Tomato Sauce, Fresh Mozzarella, and Basil

Frankie

Spicy pork sausage, sundried tomato pesto, tomato sauce, basil and mozzarella

Pietro

Smoked mozzarella, prosciutto, baby arugula and drizzled

Valentina

Mozzarella, olives, artichokes, caramelized onions, roasted grape tomatoes, spinach and drizzled with truffle oil

Tommy

Capicola ham, age provolone, crushed red hot pepper and tomato sauce

Luigi

Tomato sauce, basil and four cheeses

Short Rib

Tender short rib, caramelized onions, parmesan and fontina cheese with a béchamel truffle sauce

Dessert

Served family style

Tiramisu

Espresso soaked lady finger cookies layered with cocoa powder and sweet cream topped with cocoa

Mini Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

*Lunch packages include American coffee, hot tea and Iced tea. Above pricing per person is exclusive of tax and gratuity.

Lunch

\$30 Package*

Appetizer

Served family style
House made rolls and White bean Hummus

Fried Calamari

Calamari rings and tentacles lightly fried and served with marinara sauce

Risotto Balls

Stuffed with fontina and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

Salad

Served family style

Mista

Mixed greens, grape tomatoes, carrots, kalamata olives and our house dressing

Caesar

Romaine lettuce, croutons, shaved parmesan and caesar dressing

Entree

Guest to select one

Fettuccini Salmon

Diced salmon in light alfredo sauce

Penne Pesto

Almond basil pesto with mushrooms and grilled chicken

Spaghetti and Meatballs

In a traditional marinara sauce

Caprese Sandwich

Roasted tomatoes, mozzarella, basil, long hot peppers, balsamic and olive oil drizzle

Chicken Pesto Sandwich

Grilled chicken, almond basil pesto, sautéed spinach, roasted red peppers and mozzarella cheese

(All sandwiches served with plain fries)

(Gluten free penne and bread is available upon request)

Dessert

Served family style

Tiramisu

Espresso soaked lady finger cookies layered with cocoa powder and sweet cream topped with cocoa

Mini Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

\$35 Package*

Appetizer

Served family style
House made rolls and White bean Hummus

Mussels

PEI mussels sautéed in olive oil, garlic, white wine and your choice of white or red

Risotto Balls

Stuffed with fontina and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

Salad

Served family style

Beet

Baby kale, spinach, gorgonzola, apricot, pistachio and lemon mustard balsamic dressing

Arugula

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

Entree

Guest to select one

Fettuccini Salmon

Diced salmon in light alfredo sauce

Penne Pesto

Almond basil pesto with mushrooms and grilled chicken

Spaghetti and Meatballs

In a traditional marinara sauce

Rigatoni Bolognese

Rigatoni served in our traditional meat sauce

Rigatoni Alla Vodka

Blush sauce, red onions, pancetta, vodka and parmesan cheese

(All sandwiches served with plain fries)

(Gluten free penne and bread available upon request)

Dessert

Served family style

Tiramisu

Espresso soaked lady finger cookies layered with cocoa powder and sweet cream topped with cocoa

Mini Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

*Lunch packages include American coffee, hot tea and Iced tea. Above pricing per person is exclusive of tax and gratuity.

Prix Fixe

Dinner



Dinner

\$30 Package*

Appetizer

Served family style
House made rolls and White bean Hummus

Risotto Balls

Stuffed with fontina and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

Salad

Served family style

Mista

Mixed greens, grape tomatoes, carrots, kalamata olives and our house dressing

Caesar

Romaine lettuce, croutons, shaved parmesan and Caesar dressing

Entree

Guest to select one

Chicken Parmesan

Breaded chicken breast, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

Eggplant Parmesan

Breaded eggplant, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

Rigatoni Bolognese

Rigatoni served in our traditional meat sauce

Rigatoni Alla Vodka

Blush sauce, red onions, pancetta, vodka and parmesan cheese

Gemelli Arugula

Gemelli pasta, sautéed chicken, with arugula in a parmesan white wine sauce

(Gluten free penne available upon request)

Dessert

Served family style

Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

\$35 Package*

Appetizer

Served family style
House made rolls and White bean Hummus

Risotto Balls

Stuffed with fontina and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

Salad

Served family style

Mista

Mixed greens, grape tomatoes, carrots, kalamata olives and our house dressing

Caesar

Romaine lettuce, croutons, shaved parmesan and Caesar dressing

Entree

Guest to select one

Chicken Parmesan

Breaded chicken breast, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

Eggplant Parmesan

Breaded eggplant, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

Rigatoni Bolognese

Rigatoni served in our traditional meat sauce

Linguine Cielo

Chicken breast and shrimp sautéed with onions and garlic in a creamy tomato sauce

Chicken Limone

Chicken tenders sautéed with fresh lemon, capers, white wine and garlic served with cauliflower picatta

(Gluten free penne available upon request)

Dessert

Served family style

Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

*Packages include American coffee, hot tea and Iced tea. Above pricing per person is exclusive of tax and gratuity.

Dinner

\$40 Package*

Appetizer

Served family style
House made rolls and White bean Hummus

Fried Calamari

Calamari rings and tentacles lightly fried and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

Risotto Balls

Stuffed with fontina and served with marinara sauce

Salad

Served family style

Beet

Baby kale, spinach, gorgonzola, apricot, pistachio and lemon mustard balsamic dressing

Arugula

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

Entree

Guest to select one

Chicken Parmesan

Breaded chicken breast, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

Eggplant Parmesan

Breaded eggplant, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

Veal Marsala

Veal cutlets sautéed in a mushroom marsala wine sauce with pecorino cheese served with mushroom risotto

Atlantic Salmon

Atlantic salmon grilled topped with lemon, olive oil and capers and served with sautéed vegetables

Linguine Cielo

Chicken breast and shrimp sautéed with onions and garlic in a creamy tomato sauce

(Gluten free Penne available upon request)

Dessert

Served family style

Tiramisu

Espresso soaked lady finger cookies layered with cocoa powder and sweet cream topped with cocoa

Mini Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

\$50 Package*

Appetizer

Served family style
House made rolls and White bean Hummus

Fried Calamari

Calamari rings and tentacles lightly fried and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

Risotto Balls

Stuffed with fontina and served with marinara sauce

Mussels

Mussel's sautéed in olive oil, garlic and white wine
(Served in red or white sauce)

Salad

Served family style

Beet

Baby kale, spinach, gorgonzola, apricot, pistachio and lemon mustard balsamic dressing

Siciliana

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

Entree

Guest to select one

Chicken Parmesan

Breaded chicken breast, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

Eggplant Parmesan

Breaded eggplant, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

Veal Marsala

Veal cutlets sautéed in a mushroom marsala wine sauce with pecorino cheese served with mushroom risotto

Atlantic Salmon

Atlantic salmon grilled topped with lemon, olive oil and capers and served with sautéed vegetables

Mixed Seafood

Shrimp, calamari, chopped clam and mussels in a spicy marinara sauce and served over linguini

(Gluten free Penne available upon request)

Dessert

Served family style

Tiramisu

Espresso soaked lady finger cookies layered with cocoa powder and sweet cream topped with cocoa

Mini Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

*Packages include American coffee, hot tea and Iced tea. Above pricing per person is exclusive of tax and gratuity.

Catering Packages

PIZZA PARTY

All packages come with rolls and white bean hummus

10 PEOPLE \$90

Any 2 artisanal pizzas and a large catering salad

20 PEOPLE \$170

Any 4 large artisanal pizzas and 2 large catering salads

50 PEOPLE \$400

Any 10 large artisanal pizzas and 4 large catering salads

60 PEOPLE \$450

Any 12 large artisanal and 6 large catering salads

ENTREES

1 pan per 6-8 people

RIGATONI ALLA VODKA 60

Rigatoni in our vodka blush sauce, red onions, pork pancetta and parmesan cheese

RIGATONI BOLOGNESE 60

Rigatoni in traditional meat sauce with parmesan cheese

SPAGHETTI & MEATBALLS 60

Spaghetti in our traditional tomato sauce with beef and veal meatballs

GEMELLI ARUGULA 60

Chicken and gemelli pasta, sautéed with arugula in a parmesan white wine sauce

CHEESE RAVIOLI 60

House made cheese ravioli in a blush cream sauce

MIXED SEAFOOD 86

Shrimp, calamari, chopped clams and mussels in a spicy marinara sauce over linguine

LINGUINI CIELO 82

Chicken breast and shrimp sautéed with onions and garlic in a creamy tomato sauce

ORGANIC SALMON 98

Grilled salmon topped with lemon, olive oil and capers with sautéed vegetables

SALADS

1 pan per 8-10 people

MISTA 35

Mixed greens, grape tomatoes, carrots, kalamata olives in our house balsamic dressing

CAESAR 40

Romaine lettuce, croutons, shaved parmesan in our homemade caesar dressing

KALE 47

Baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan cheese in our lemon mustard balsamic

ARUGULA 40

Arugula, endive, radicchio, sun dried tomatoes, shaved parmesan in a honey olive oil balsamic dressing

CHICKEN

\$68 PER PAN

CHICKEN PARMESAN

8 pieces of chicken breast topped with mozzarella cheese, tomato sauce and side of spaghetti marinara

CHICKEN LIMONE

16 pieces of chicken tenderloins in a lemon, capers, garlic and white wine with side of cauliflower picatta

CHICKEN MARSALA

16 pieces of chicken tenderloins in a mushroom marsala wine sauce with pecorino cheese with a side of mushroom risotto

BY THE DOZEN

Chicken Parmesan sliders \$50

Mini Meatballs \$28

Caprese Skewers \$25

Crispy Shrimp skewers \$30

Risotto Balls \$27

Fried Smoked Mozzarella \$25

Mini Cannoli \$30

Above pricing is exclusive of tax and gratuity.

Beverage Packages

CONSUMPTION BAR

Guests may order any beverage Pietro's offers to be charged upon consumption and added to the final bill.

WINE, BEER & SOFT DRINKS

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Pietro's house wine, draft beer, and soft drinks.

2 hours \$20 per person

3 hours \$26 per person

Each additional hour \$6 per person

Maximum 5 hours

NON ALCOHOLIC BEVERAGES

May be added to any prix fixe menu

\$3 per person

American coffee, hot tea, freshly brewed iced tea

\$5 per person

American coffee, Lipton hot tea,
freshly brewed iced tea, soft drinks, juice

OPEN BAR

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Pietro's house wine, draft beer, soft drinks and the following spirits:

CALL BAR PACKAGE

Tito's, Absolut, Hornitos Plata, Beefeater, Dewars White Label, Seagram's VO, Jim Beam

2 Hours \$24 per person

3 Hours \$34 per person

Each additional hour \$9 per person

PREMIUM BAR PACKAGE

Ketel One, Stoli, Captain Morgan, Tanqueray, Makers Mark, Jack Daniel's, Chivas Regal (in addition to call bar liquors)

2 hours \$27 per person

3 hours \$37 per person

Each additional hour \$10 per person

ELITE BAR PACKAGE

Grey Goose, Johnnie Walker, Belvedere, Patron Silver, Bombay Sapphire, Crown Royal (in addition to call bar & premium liquors)

2 hours \$31 per person

3 hours \$41 per person

Each additional hour \$11 per person

Maximum 5 hours

**Shots and cognac not included in packages*

**Brands may vary depending on availability*

Above pricing is exclusive of gratuity.



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Radnor, PA 19087
Phone: 484-367-7072

Special Event Contact:
Jeff Rogers
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Estia 
GROUP

