



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 Radnor, 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 222 N. Radnor Chester Rd. 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—9pm
Friday 11am—10pm
Saturday 11am—10pm
Sunday 11am—9pm

Lunch: 11 am-4 pm

Dinner: 4pm-9/10 pm

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

South Street, Philadelphia

121-123 South St.

Philadelphia, PA 19147

P: 215-733-0675

F: 215-625-9170



Menus: Menus must be confirmed at least one week in advance of a booked event. All menus are subject to 8% sales tax, 10% liquor tax and a 20% private dining fee (18% to the wait staff, bartenders, and back waiters, 2% administrative fee 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 charge for the wait staff, service employees, or service bartenders.

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 Minimum: All private rooms are complimentary unless the specified minimum headcount is not met. In this case we require a 30 adult person minimum 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: \$20

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

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Banquet Menu:

Homemade Rolls

Appetizers (Select two)

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 upcharge per person:

Mussels

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

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

Romaine Salad

Romaine Lettuce with Caesar dressing croutons and shaved parmesan

Mista Salad

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

+\$2 upcharge per person:

Kale Salad

Chopped baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan cheese, in a light mustard balsamic dressing

Arugula Salad

Arugula, endive, radicchio, sundried tomatoes, shaved parmesan, in a 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.

+\$3 upcharge per person:

Served Family Style

Chicken Parmesan

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

Chicken Limone

Chicken breast sautéed in lemon juice and garlic served with spaghetti

Chicken Marsala

Chicken breast sautéed in marsala wine and mushrooms

+\$5 upcharge per person:

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 two)

Served Family Style

Cannoli

Ricotta 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.-10:00 p.m.

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

*Menu price does not include the 8% sales tax, 10% liquor tax or the 20% private dining fee.

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



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:	Other:

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><u>Appetizers Selections (Circle two only)</u></p> <p style="text-align: center;">Bruschetta Mozzarella Sticks Margarita Pizza Risotto Balls Mussels (Red or White) +\$2* Fried Calamari +\$2* Roasted Vegetables +\$2* *Added price per person*</p>	<p style="text-align: center;">Beverage Selections</p> <p><u>Option 1: Consumption Bar</u> (To be charged on consumption and added to the final bill)</p> <p>White Wine Selection:</p> <p>Red Wine Selection:</p> <p>*Selection A: Offer wine/ beer/cocktails/soft-drinks Selection B: Offer wine/beer/soft-drinks only 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 Selection D: Offer only coffee, tea, and iced tea (included in menu cost)</p> <p>*Note Selection A: requires a Bartender (Fee of \$50)</p> <p>Beverage Selection for Event: (Please Circle One)</p> <p style="text-align: center;">A B C or D</p> <p><u>Option 2: Drink Package</u> See last page for options Please circle one A B or C For how many hours? _____ *There is a \$50 bartender fee *Pietro's selects red and white wine for the event</p>
<p><u>Salads (Circle two only)</u></p> <p style="text-align: center;">Mista Salad Romaine Salad Kale Salad +\$2* Arugula Salad +\$2* Siciliana Salad +\$2* *Added price per person*</p>	<p style="text-align: center;">Dinner price is \$25 per person* Lunch price is \$20 per person* Price subject to 8% sales tax, 10% liquor tax and 20% service fee *Price is higher if upgraded options are selected as noted*</p>
<p><u>Entrees (Circle two only)</u></p> <p style="text-align: center;">Spaghetti Meatballs Gemelli Arugula & Pollo Rigatoni ala Vodka Fettuccine Gardinera Eggplant Parmesan Chicken Parmesan +\$3* Chicken Limone +\$3* Chicken Marsala +\$3* Fra Diavolo Linguini +\$5* Ciello e Mare Linguini +\$5* Veal Parmesan +\$5* Veal Limone +\$5* Veal Marsala +\$5* *Added price per person*</p>	<p>Misc. Items you wish to add (note additional costs may apply):</p>
<p><u>Dessert Selections (Circle two)</u></p> <p style="text-align: center;">Cannoli Tiramisu Cheesecake Chocolate Cheesecake</p>	<p>I agree to the selections I made above: Name: _____ Date of Event: _____ Signature: _____</p>
<p>Bringing you own Cake? If yes- \$1 per person cake cutting fee</p>	<p>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) \$33

Moscato Peirano (California) \$33

Pinot Grigio Danzante (Italy) \$25

Riesling Urban-Hoff \$29

Sauvignon Blanc Pomelo (California) \$33

Rose Wine

Oak Grove (California) \$29

Red Wines

(Please select one)

Cabernet Grayson Cellars (Italy) \$33

Chianti Fontella (Italy) \$37

Malbec San Huberto (Argentina) \$33

Merlot Oak Grove (California) \$29

Pinot Noir Backhouse (California) \$29

Sangiovese Super Tuscan (Italy) \$29



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 \$18 per person

3 hours \$23 per person Each Additional Hour \$8 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, Stoli, Smirnoff, Malibu, Bacardi, Cuervo Traditional, Beefeater, Dewars White Label, Jack Daniels, Jim Beam*

2 Hours \$23 per person

3 Hours \$29 per person

Each Additional Hour \$9 per person *Max 5 hours

Package C

Premium Bar Liquor: *Ketel One, Grey Goose, Belvedere, Captain Morgan, Tanqueray, Jameson, Seagram's VO, and Chivas Regal*

2 hours \$27 per person

3 hours \$34 per person

Each additional Hour \$10 per person *Max 5 hours

Prices subject to change without notice