

## Draft

ROGUE'S DOUBLE CHOCOLATE STOUT 9  
Dutch Bittersweet Chocolate Stout, Oregon, 9.0%

BIRRA PERONI 6.5  
Italian Pale Lager, Italy, 5.1%

LAGUNITAS IPA 7.5  
India Pale Ale, California, 6.2%

YARDS PHILADELPHIA PALE ALE 6.5  
Pale Ale, Philadelphia, 4.3%

STELLA ARTOIS 7.5  
Belgian Lager, Belgium, 5.0%

BLUE MOON 7  
Belgian-Style Wit, CO, 5.4%

COORS LIGHT 5.5  
American Light Lager, CO, 4.2%

YUENGLING 6  
Amber Lager, PA, 4.5%

## Bottles

NEW BELGIUM FAT TIRE 6.5  
American Amber Ale, CO, 5.2%

TROEG'S TROEGENATOR  
DOPPELBOCK 7  
German-Style Doppelbock, Hershey,  
8.2%

ROGUE DEAD GUY ALE 7  
German-Style Maibock Hybrid, OR, 6.5%

CIDER BOYS FIRST PRESS 7  
Sweet & Crisp Apple Cider, Wisconsin,  
5.0%

ALLAGASH WHITE 7  
Belgian-Style White, MA, 5.2%

MILLER LITE 5  
American Light Lager, Milwaukee, 5%

MICHELOB ULTRA 5.5  
American Light Lager, MO, 4.2%

CORONA 6  
Mexican Lager, Mexico, 4.6%

AMSTEL LIGHT 6  
European Light Lager, Netherlands, 3.5%

SAINT PAULI NON-ALCOHOLIC 5  
Non-Alcoholic Lager, Germany, 0.5%

## Craft Cocktails

ROSE PEPPERMINT MARTINI 10  
rose simple, peppermint schnapps,  
white chocolate, gin

VIN BRULÉ 10  
slow-cooked barbera wine, cinnamon,  
oranges, nutmeg served hot

GRILLED CITRUS SANGRIA 10  
grilled orange, grilled pineapple

SPIKED HOT CHOCOLATE 8  
slow-cooked fresh hot chocolate spiked with  
cocnut rum and peppermint schnapps

## CONNECTWITHUS!

 /PietrosCoalOven

 @PietrosItalian

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[www.PietrosPizza.com](http://www.PietrosPizza.com)

## White Wine

PINOT GRIGIO • GLASS 9 BOTTLE 32  
I Castelli, Italy

RIESLING • GLASS 9 BOTTLE 32  
Urban-Hoff, Germany

CHARDONNAY • GLASS 10 BOTTLE 36  
Butterfield Station, California

SAUVIGNON BLANC • GLASS 10 BOTTLE 36  
Fuentesecca, Spain

## Sparkling

PROSECCO • GLASS 10 BOTTLE 36  
Furlan, Italy

## Red Wine

MONTEPULCIANO D'ABRUZZO •  
GLASS 9 BOTTLE 32  
Montefresco, Italy

PINOT NOIR • GLASS 9 BOTTLE 32  
Cloud Break, California

MERLOT • GLASS 9 BOTTLE 32  
Oak Grove, California

CABERNET • GLASS 10 BOTTLE 36  
Grayson Cellars, California

SANGIOVESE • GLASS 10 BOTTLE 40  
Fiasco, Italy

MALBEC • GLASS 11 BOTTLE 40  
Nieto, Argentina

CHIANTI • GLASS 11 BOTTLE 40  
Alteo, Italy

GARNATXA • GLASS 13 BOTTLE 48  
Black Slate, Spain

SANGIOVESE di ROMAGNA •  
GLASS 15 BOTTLE 56  
Tre Monti, Italy

CABERNET • GLASS 18 BOTTLE 66  
Alexander Valley, California

CHIANTI CLASSICO •  
GLASS 18 BOTTLE 66  
Castellari di Castellina, Italy

## LUNCH SPECIALS

EVERYDAY • 11am to 4:30pm •

### Salads 11.50

CHICKEN CAESAR  
romaine lettuce, croutons, shaved  
parmesan, caesar dressing, topped  
with grilled chicken

NAPOLITANA  
mixed greens, grape tomatoes,  
carrots, eggplant, zucchini, olives,  
feta cheese & grilled shrimp  
in our house dressing

### Ciabatta Sandwiches 13.50

CHICKEN HOT PESTO  
grilled chicken, roasted tomato,  
fresh mozzarella & hot pesto served  
on homemade ciabatta bread with a  
small Mista salad

CHICKEN PARM  
breaded chicken breast, lightly fried  
and oven-baked, with mozzarella  
cheese and marinara served on  
homemade ciabatta bread and with a  
small mista salad

### Pasta 11.50

FETTUCCINE SALMON  
fettuccine with diced salmon  
in a light alfredo sauce

HOT PESTO PENNE  
penne, spicy almond based pesto,  
mushrooms, topped with grilled chicken

RISOTTO MUSHROOMS & POLLO  
risotto with mushrooms, onions, garlic  
& parmesan cheese, topped with grilled  
chicken

LINGUINI SHRIMP & SAUSAGE  
linguini pasta with shrimp & pork sausage,  
arugula, in a spicy white wine sauce