

Draft

BIRRA PERONI 6.5

Italian Pale Lager, Italy, 5.1%

HIGH WATER HEFEWEIZEN 7

German-Style Wheat, PA, 5.2%

ST. BENJAMIN ROTATING IPA 7.5

Ask your Server, Explore Hops & More

ST. BENJAMIN ROTATING 7.5

Ask your Server, Explore Style

LANCASTER SEASONAL 7.5

Check with your Server, View the Season

TROEGS JAVAHEAD STOUT 8

Oatmeal Coffee Stout, Hershey, 7.5%

YES, HAVE SOME 7

Blonde Ale, Conshohocken, 5.6%

LAGUNITAS IPA 7

West Coast IPA, California, 5.6%

OLD RASPUTIN RUSSIAN IMPERIAL 9

Imperial Stout (Nitro), CA, 9%

NAKED SEASONAL SAISON 7.5

Naked Saison of the Season, Ask your Server

DOUBLE NICKEL BELGIAN GOLDEN ALE 8

Belgian-Style Golden Ale, Pennsauken, 8.0%

YARDS PHILADELPHIA PALE ALE 6

Pale Ale, Philadelphia, 4.3%

YUENGLING 5

American Amber Lager, Pottsville, 4.4%

BLUE MOON 6

Belgian-Style Wit, CO, 5.4%

STELLA ARTOIS 7

Belgian Lager, Belgium, 5.0%

COORS LIGHT 5

American Light Lager, CO, 4.2%

Craft Cocktails

PEACH & PERSIMMON HARVEST MULE 11

whiskey, peach puree, ginger simple, fresh persimmon

SEASONAL SANGRIA 10

spicy mango basil white sangria
grilled citrus and pineapple red sangria

FROZEN BELLINI 11

prosecco blended with peach puree

L'AMORE 10

berry infused vodka, fresh lemon, finished with prosecco

WINTER SPICED OLD FASHIONED 11

four roses bourbon, winter spiced simple, aromatic bitters, cinnamon

White Wine

PINOT GRIGIO • GLASS 9 BOTTLE 32

Gabbiano La Promessa, Italy

RIESLING • GLASS 9 BOTTLE 32

Urban-Hoff, Germany

CHARDONNAY • GLASS 10 BOTTLE 36

Blackstory, California

SAUVIGNON BLANC • GLASS 10 BOTTLE 36

Stoneburn, New Zealand

Sparkling & Rosé

PROSECCO • GLASS 10 BOTTLE 36

Furlan, Italy

SPARKLING MOSCATO • GLASS 11 BOTTLE 40

Anno Domini, Italy

ROSÉ • GLASS 11 BOTTLE 40

Jean-Luc Colombo, France

Red Wine

NEBBIOLO • GLASS 11

Demarie, Italy

MONTEPULCIANO D'ABRUZZO • GLASS 9 BOTTLE 32

Montefresco, Italy

PINOT NOIR • GLASS 9 BOTTLE 32

Cloud Break, California

SANGIOVESE • GLASS 9 BOTTLE 32

Ali, Italy

MERLOT • GLASS 9 BOTTLE 32

Oak Grove, California

CABERNET • GLASS 10 BOTTLE 36

Greyson Cellers, California

MALBEC • GLASS 11 BOTTLE 40

Nieto, Argentina

CHIANTI • GLASS 11 BOTTLE 40

Alteo, Italy

SUPER TUSCAN • GLASS 12 BOTTLE 44

Bonizio, Italy

CABERNET • BOTTLE 66

Alexander Valley, California

CHIANTI CLASSICO • BOTTLE 66

Castellari di Castellina, Italy

Bottle

BELL'S WINTER WHITE ALE 7

Belgian-Style Witbier, Michigan, 5.0%

CONSHOHOCKEN PUDDLER'S ROW ESB 7

(16 oz. Can) ESB, Conshohocken, 5.4%

TROEG'S TROEGENATOR DOPPELBOCK 7

German-Style Doppelbock, Hershey, 8.2%

DOGFISH HEAD INDIAN BROWN ALE 7

Scotch/IPA/Brown Ale Hybrid, DE, 7.2%

NEW BELGIUM FAT TIRE 6.5

American Amber Ale, CO, 5.2%

VICTORY DIRTWOLF IPA 7

American Double IPA, Downingtown, 8.7%

DESCHUTES BLACK BUTTE PORTER 7.5

American Porter, OR, 5.2%

ROGUE DEAD GUY ALE 7

German-Style Maibock Hybrid, OR, 6.5%

OMISSION IPA 7

Gluten-Removed IPA, OR, 6.7%

ALLAGASH WHITE 7

Belgian-Style Witbier, ME, 5%

SMUTTNOSE SINGLE DIGIT DUBBEL 8

Belgian-Style Dubbel, NH, 8.3%

BIRRIFICIO LE BALADIN NORA 10

Egyptian-Inspired Italian-Brewed Ale, Italy, 6.8%

BIRRA MORETTI 6

Italian Pale Lager, Italy, 4.6%

WYNDRIDGE HOPPED CIDER 7

Hopped Cider, PA, 5.5%

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 5.5

European Light Lager, Netherlands, 3.5%

SAINT PAULI N/A 5

Non-Alcoholic, German Lager, Germany

LUNCH SPECIALS

EVERYDAY • 11am to 3pm •

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 and hot pesto served on homemade ciabatta bread and 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

PESTO PENNE

penne, 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

Mocktails

STRAWBERRY-MINT TEA SPRITZER 6

HONEY LAVENDER SPRITZER 6

Happy Hour

available at the bar only

Monday - Friday

4pm to 6pm

Sunday

7pm to 10pm

BEER 4 • WINE 5 • COCKTAILS 6

Brunch Pizza

available Saturday and Sunday 11-3

Brunch Cauliflower Crust

mozzarella, ham, egg and spinach

Brunch Pietro's

bacon, egg, mozzarella cheese, potatoes, pesto and leeks

BRUNCH DRINK SPECIALS 5 SAT-SUN

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