

Soup

PASTA FAGIOLI 7

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

Small Plates

CRISPY CAULIFLOWER 13

breaded cauliflower lightly fried served with pomodoro sauce and parmesan cheese

FRIED CALAMARI 15

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 & a paprika aioli

BRUSCHETTA 10

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

ROASTED VEGETABLES & CHEESE 14.5

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

RISOTTO BALLS 13

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

FRIED MOZZARELLA 13

homemade & served with marinara sauce

COAL-OVEN ROASTED MEATBALLS 14

homemade meatballs made with freshly ground beef & veal stuffed with smoked mozzarella

SPICY CALAMARI & SAUSAGE 15.5

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

CAPRESE 15

sliced beefsteak tomatoes, yellow cherry tomatoes, basil, and whole milk mozzarella drizzled with reduced balsamic & extra virgin olive oil

Salads

MISTA 15 sm • 32 fs

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

ARUGULA 17 sm • 37 fs

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

SICILIANA 18 sm

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

KALE 18 sm

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

CAESAR 15 sm • 36 fs

romaine lettuce, croutons, shaved parmesan & housemade caesar dressing

MEDITERRANEAN 20 sm • 46 fs

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

BEET 18 sm

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

Add to Any Small Salad

CHICKEN +7 GRILLED SHRIMP +8

COALOVENPIZZA

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.

**Pizza dough and sauce does not contain any dairy or eggs.

Create Your Own

MEDIUM 14" 18 • LARGE 16" 20 •

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 each

gorgonzola ricotta
mozzarella fontina
provolone

smoked mozzarella feta
vegan mozzarella
vegan ricotta

VEGETABLES 3 each

bermuda onions
broccoli
kalamata olives
mushrooms
spinach
arugula

roma tomatoes
roasted peppers
roasted zucchini
sundried tomatoes
roasted eggplant
baby kale

MEAT 4 each

grilled chicken
meatballs
pepperoni
pork sausage
vegan pepperoni

prosciutto pancetta
chicken sausage
capicola ham

Artisanal Pizzas

MEDIUM 14" 22 LARGE 16" 30

Our artisanal pizzas have been carefully crafted & cannot be modified

THE SAUSAGE

four cheeses, chicken sausage, roma tomatoes & spinach

BARESE

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

PIETROS

smoked mozzarella, prosciutto & baby arugula

SHORT RIB

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

FOUR CHEESE

tomato sauce, thyme, and four cheeses

MORTADELLA

mortadella cured pork, buratta cheese, pistachios, arugula, honey & mozzarella cheese

PICCANTE

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

VODKA

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

GARDEN (Vegan)

vegan mozzarella, zucchini, cherry tomatoes, pea pesto & balsamic reduction

Cauliflower Crust Pizza*

ONE SIZE ONLY 10" 17

choice of mozzarella or vegan cheese, tomato sauce & one vegetable topping. Additional Toppings extra cost.

Rice Crust Pizza*

ONE SIZE ONLY 12" 19

choice of mozzarella or vegan cheese, tomato sauce & one vegetable topping. Additional Toppings extra cost.

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

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

Pasta

LINGUINI CIELO 26 sm • 60 fs

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

RIGATONI ALLA VODKA 19 sm • 41 fs

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

RIGATONI BOLOGNESE 19 sm • 41 fs

in our traditional meat sauce

FETTUCCINE MARINARA 16 sm • 35 fs

homemade fettuccine in our fresh tomato sauce

EGGPLANT PARMESAN 20 sm • 42 fs

fried eggplant topped with fresh mozzarella and fresh basil and served with spaghetti in homemade marinara sauce

GEMELLI ARUGULA POLLO 20 sm • 43 fs

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

SPAGHETTI MEATBALLS 19 sm • 42 fs

coal-oven roasted meatballs served with spaghetti in our traditional marinara sauce

FETTUCCINE CARBONARA 19 sm • 42 fs

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

CHEESE RAVIOLI 19 sm • 42 fs

homemade, choice of blush cream sauce or tomato sauce

ZUCCHINI PASTA +4 sm +9.5 fs

GLUTEN FREE PASTA* +2.5 sm +6.5 fs

Family Style

Family Style is designated by "fs"

THE CLASSICS

SUB PASTA WITH VEGETABLES +3.5 sm +9.5 fs

Chicken

PARMESAN 21 sm • 47 fs

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

LIMONE 21 sm • 47 fs

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

MARSALA 21 sm • 47 fs

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

Fish

ATLANTIC SALMON 29 sm

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

FRA DIAVOLO PASTA 28 sm

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

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

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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