

Pizzeria Birreria Pietro's

Soups

PASTA FAGIOLI 7

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

SOUP OF THE DAY 7

Small Plates

CRISPY CAULIFLOWER 13

breaded cauliflower coal-oven roasted 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 & served with paprika aioli in olive oil

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

STUFFED MEATBALLS 14

freshly ground beef & veal stuffed with smoked mozzarella, topped with homemade marinara sauce

SPICY CALAMARI & SAUSAGE 15.5

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

BURRATA CAPRESE 15

sliced red & yellow cherry tomatoes, burrata cheese topped with balsamic & extra virgin olive oil

Salads

MISTA 13 sm • 30 fs

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

ARUGULA 15 sm • 35 fs

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

SICILIANA 16 sm

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

KALE 16 sm

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

CAESAR 13 sm • 34 fs

romaine lettuce, croutons, shaved Parmesan & housemade Caesar dressing

FLORENTINE 16 sm

fresh spinach, almonds, golden raisins, croutons, Gorgonzola cheese & sherry orange vinaigrette

MEDITERRANEAN 18 sm • 44 fs

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

BEET 16 sm

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

Add to Any Small Salad

CHICKEN +7 GRILLED SHRIMP +8

COAL OVEN PIZZA

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 13" 16 • LARGE 16" 18 •

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 EA.

gorgonzola ricotta
mozzarella fontina
provolone
smoked mozzarella feta
vegan mozzarella
vegan ricotta

VEGETABLES 3 EA.

bermuda onions
broccoli
black olives
mushrooms
spinach
arugula
roma tomatoes
roasted peppers
roasted zucchini
sundried tomatoes
roasted eggplant
baby kale

MEAT 4 EA.

grilled chicken
meatballs
pepperoni
pork sausage
vegan pepperoni
prosciutto
pancetta
chicken sausage
capicola ham

Artisanal Pizzas

MEDIUM 13" 20 LARGE 16" 28

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, basil & mozzarella

PIETROS

smoked mozzarella, prosciutto & baby arugula

SHORT RIB

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

VEGAN

vegan mozzarella, vegan tofutti ricotta, marinara, caramelized onions & vegan pepperoni

PICCANTE

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

BURRATA PIZZA

burrata cheese, fontina, spinach, chicken sausage & a balsamic reduction

VODKA

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

Cauliflower Crust Pizza*

ONE SIZE ONLY 10" 15

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

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

Half Moon Pizza

ONE SIZE ONLY 16" 20

1/2 Pizza (mozzarella cheese, tomato sauce)
1/2 Calzone (ricotta cheese, mozzarella)

Toppings Extra

Family Style

Family Style is designated by "fs"

Pasta

LINGUINI CIELO 24 sm • 58 fs

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

RIGATONI ALLA VODKA 17 sm • 39 fs

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

RIGATONI BOLOGNESE 17 sm • 39 fs

in our traditional meat sauce

FETTUCCINE MARINARA 14 sm • 33 fs

homemade fettuccine in our fresh tomato sauce

EGGPLANT PARMESAN 18.5 sm • 40 fs

breaded eggplant, lightly fried, topped with mozzarella in marinara sauce, served with spaghetti marinara

GEMELLI ARUGULA POLLO 18 sm • 41 fs

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

SPAGHETTI MEATBALLS 17 sm • 40 fs

in our traditional marinara sauce

FETTUCCINE CARBONARA 17 sm • 40 fs

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

CHEESE RAVIOLI 17.5 sm • 40 fs

homemade, choice of blush cream sauce or tomato sauce

LASAGNA 18.5 sm

homemade pasta with bolognese meat sauce, bechamel & parmesan cheese baked to perfection

ZUCCHINI PASTA +3.5 sm +9.5 fs

GLUTEN FREE PASTA* +2.5 sm +6.5 fs

THE CLASSICS

SUB PASTA WITH VEGETABLES +3.5 sm +9.5 fs

Chicken

PARMESAN 19.5 sm • 45 fs

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

LIMONE 19.5 sm • 45 fs

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

VILLAGGIO 19.5 sm • 45 fs

chicken tenders sautéed with peppers, onions & spicy pork sausage in a white wine tomato sauce, served with fettuccine

MARSALA 19.5 sm • 45 fs

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

Fish

ATLANTIC SALMON 27.5 sm

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

FRA DIAVOLO PASTA 26.5 sm

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

BRANZINO 28 sm

wild caught branzino over green lentils in a light lemon sauce

Meat

SHORT RIB GNOCCHI 28 sm

tender short rib braised in white wine, served over homemade gnocchi, shallots, spinach, sundried tomatoes in a red wine sauce

VEAL LIMONE 27 sm • 58 fs

veal medallion sautéed with fresh lemon, capers, white wine & garlic, served with fettuccine pasta

Consuming raw or undercooked fish, eggs, or meat increases the risk of food borne illness. Please notify your server of any food allergies. |

*Due to the handcrafted nature of our kitchens there is a risk of cross contamination with our gluten free menu options