

Pizzeria | Birreria  
**Pietro's**



Sunday - Thursday : 12pm - 8pm  
Friday : 12pm - 9pm  
Saturday : 3pm - 9pm  
Sunday : 3pm - 8pm

236 North Radnor Chester Rd. Radnor, PA19087  
Phone : (484) 367- 7072  
Email: [Info@pietropizza.com](mailto:Info@pietropizza.com)

# GENERAL INFORMATION

## Confirmation / Deposits

In order to secure your function, a signed confirmation letter with credit card information must be received to hold the space. There are no deposits required or taken.

## Private Dining Fee & Taxes

Food, beverages and other services provided by Pietro's will be subject to state and local taxes along with a 23% private dining fee. The event fee will be distributed as follows: suggested 18% gratuity to the wait staff, bartenders, and back waiters serving your function and 5% administrative fee to cover Pietro's administrative costs for hosting your event. If you wish to add or subtract 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. It is a non-negotiable fee.

## Food/Beverage Minimums

Please refer to the following minimums requirements that must be met prior to taxes, fees and gratuity.

**Please note on Friday and Saturday nights max we can hold is 45 guests.**

	Lunch	Dinner
Sunday - Thursday	n/a	talk to coordinator
Saturday - Sunday	\$2,500	talk to coordinator

## Dietary Restrictions

If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will do their best to accommodate your needs.

## Payment

Final payment is required at the conclusion of each event. Bills can be paid with cash or credit card.

**Checks are not accepted as a form of payment.**

Credit Card Authorization forms are required in order to pay with a credit card, which is not physically on site at an event. Speak with your banquet coordinator for more details.

## Menus & Group Dining

Groups of 20 or more guests are required to choose a pre-fixed menu from the enclosed options. This is required for both lunch and dinner events.

Menus must be confirmed no later than one week prior to event date in conjunction with a signed banquet order form. All menus can be customized.

## Children's Menu

For children under the age of 10, there is a choice of ravioli, spaghetti or fried mozzarella for \$12 per child.

## Headcount & Cancellation

Guaranteed headcounts are due two days prior to scheduled events. This number is used to charge on the final bill unless it is exceeded the day of. In the event of a cancellation, the following charges will occur : 15 days or fewer, a \$20 charge per person will apply; within 5 days or fewer, a \$40 per person charge will apply.

## Parking

Complimentary guests parking is available.

# HAPPY HOUR PACKAGES

There is a 20 person minimum for happy hour events, available Monday - Friday in the **BAR AREA ONLY**. All packages are based on 2-hr consumption. A \$75 bartender fee will be applied. All menus are subject to taxes and dining fees.

## \$20 Package

NO BEVERAGE PACKAGE INCLUDED

### Risotto Balls

*Stuffed with fontina cheese & basil, served on a bed of marinara*

### Mini Meatballs

*Freshly ground beef, pork, & veal served with marinara*

### Truffle Fries

*Hand-cut fries with a truffle aioli drizzle*

### Margherita Pizza

*Tomato sauce, fresh mozzarella, basil*

### Pepperoni Pizza

*Tomato sauce, fresh mozzarella, basil, pepperoni*

## \$35 Package

INCLUDES HOUSE WINE, SOFT DRINKS & DRAFT BEER

### Risotto Balls

*Stuffed with fontina cheese & basil, served on a bed of marinara*

### Mini Meatballs

*Freshly ground pork, beef & veal served with marinara*

### Truffle Fries

*Hand-cut fries with a truffle aioli drizzle*

### Margherita Pizza

*Tomato sauce, fresh mozzarella, basil*

### Pepperoni Pizza

*Tomato sauce, fresh mozzarella, basil, pepperoni*

## \$45 Package

INCLUDES HOUSE WINE, SOFT DRINKS, DRAFT BEER & CALL BALL LIQUOR

### Risotto Balls

*Stuffed with fontina cheese & basil, served on a bed of marinara*

### Mini Meatballs

*Freshly ground beef, pork, & veal served with marinara*

### Truffle Fries

*Hand-cut fries with a truffle aioli drizzle*

### Margherita Pizza

*Tomato sauce, fresh mozzarella, basil*

### Pepperoni Pizza

*Tomato sauce, fresh mozzarella, basil, pepperoni*

## \$55 Package

INCLUDES HOUSE WINE, SOFT DRINKS, DRAFT & BOTTLED BEER & PREMIUM LIQUOR

### Risotto Balls

*Stuffed with fontina cheese & basil, served on a bed of marinara*

### Mini Meatballs

*Freshly ground beef, pork, & veal served with marinara*

### Truffle Fries

*Hand-cut fries with a truffle aioli drizzle*

### Margherita Pizza

*Tomato sauce, fresh mozzarella, basil*

### Pepperoni Pizza

*Tomato sauce, fresh mozzarella, basil, pepperoni*

### Chicken Parmesan Sliders

*Italian breaded chicken with mozzarella cheese & marinara sauce*

### Fried Mozzarella Balls

*served with marinara pesto*

### Caprese Skewers

*Tomato, mozzarella with balsamic drizzle*

### Mini Cannolis

# HAPPY HOUR PACKAGES

There is a **20 person minimum** for happy hour events, available Monday - Friday in the **BAR AREA ONLY**. All packages are based on 2-hr consumption. A \$75 bartender fee will be applied. All menus are subject to taxes and dining fees.

## ADDITIONAL FOOD ITEMS

**Chicken Parmesan Sliders \$35 per dozen**

*Italian breaded chicken with mozzarella cheese & marinara*

**Caprese Skewers \$25 per dozen**

*Tomato & mozzarella with balsamic glaze*

**Chicken Pesto Sliders \$35 per dozen**

*Grilled Chicken, pesto sauce, red peppers, and mozzarella cheese*

*pan feeds (15-20)*

**Mista**

**130 per pan**

*Mixed greens, grape tomatoes, carrots, kalamata olives and house dressing*

**Caesar**

**150 per pan**

*Romaine lettuce, croutons, shaved parmesan and caesar dressing*

**Arugula**

**150 per pan**

*Arugula, endive, radicchio, sun-dried tomatoes, shaved parmesan in a honey & olive oil balsamic dressing*

**Fried Calamari**

**120 per pan**

*Lightly breaded rings served with a marinara sauce*

**Any Artisanal Pizza \$23 per pizza**

*Refer to main menu for selections*

**Mini Cannolis \$30 per dozen**

*Cream filled pastries with chocolate chips*

# PRE-FIXE LUNCH PACKAGES

Each package includes regular or decaf coffee, hot and iced tea. All options are subject to taxes and private dining fees.

## PIZZA PACKAGE

\$25 per person

### APPETIZERS

*Served family style*

#### Housemade Rolls

*Served with white bean hummus*

#### Meatballs

*Freshly ground beef, pork, and veal served with marinara*

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### SALAD

*Served family style*

#### Mista

*Mixed greens, grape tomatoes, carrots, kalamata olives and house dressing*

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### ENTREE

*Served family style*

(ONLY THREE STYLES MUST BE SELECTED TO SERVE)

#### Margherita Pizza

*Tomato sauce, fresh mozzarella and basil*

#### Mario

*Soppressata, pepperoni, sausage, tomato sauce, mozzarella cheese, red onion, arugula and honey*

#### Pietro

*Smoked mozzarella, prosciutto, baby arugula and drizzled*

#### Valentina

*Mozzarella, olives, artichokes, caramelized onions, roasted grape tomatoes, spinach and drizzled truffle oil*

#### Pepperoni Pizza

*Tomato sauce, fresh mozzarella, pepperoni and basil*

#### Short Rib

*Tender short rib, caramelized onions, parmesan and fontina cheese with a bechamel truffle sauce*

# PRE-FIXE LUNCH PACKAGES

Each package includes regular or decaf coffee, hot and iced tea. All options are subject to taxes and dining fees.

\$30 per person

## APPETIZERS

*Served family style*

### Housemade Rolls

*Served with white bean hummus*

### Fried Calamari

*Calamari rings and tentacles lightly fried and served with marinara sauce*

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## SALAD

*Served family style*

### Mista

*Mixed greens, grape tomatoes, carrots, kalamata olives and house dressing*

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## ENTREE

*Guests to select one*

### Penne Pesto

*Almond basil pesto with mushrooms and grilled chicken*

### Linguine Bolognese

*Served in a traditional meat sauce*

### Caprese Sandwich

*Roasted tomatoes, mozzarella, basil, arugula, balsamic & olive oil drizzle, served with truffle fries*

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## DESSERT

*Served family style*

### Tiramisu

*Espresso soaked lady finger cookies layered with cocoa powder and sweet cream*

### Mini Cannoli

*Pastry filled with sweet ricotta cream topped with chocolate chips*

\$35 per person

## APPETIZERS

*Served family style*

### Housemade Rolls

*Served with white bean hummus*

### Risotto Balls

*Stuffed with fontina and served marinara sauce*

### Meatballs

*Freshly ground beef, pork, and veal served with marinara*

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## SALAD

*Served family style*

### Caesar

*Romaine lettuce, croutons, shaved parmesan and caesar dressing*

### Arugula

*Arugula, endive, radicchio, sun-dried tomatoes, shaved parmesan in a honey & olive oil balsamic dressing*

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## ENTREE

*Guests to select one*

### Linguine Salmon

*Diced salmon in light Alfredo sauce*

### Chicken Parmesan

*breaded fried chicken breast topped with marinara and mozzarella served with spaghetti.*

### Rigatoni Alla Vodka

*Blush sauce, red onions, pancetta, vodka and parmesan cheese*

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## DESSERT

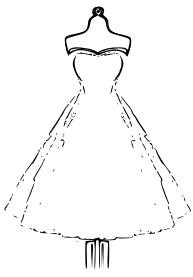
*Served family style*

### Tiramisu

*Espresso soaked lady finger cookies layered with cocoa powder and sweet cream*

### Mini Cannoli

*Pastry filled with sweet ricotta cream topped with chocolate chips*



# SHOWER LUNCH PACKAGES



Available Saturday or Sunday for events from 11:00 a.m.-3:30 p.m.

All packages subject to tax and private dining fees

Vegetarian Entree available to add on at no additional charge

Any Groups Over 50 guests will have to do family style entrees.

## Bronze

\$35 per person

### APPETIZERS

*Served family style*

#### Housemade Rolls

*Served with white bean hummus*

#### Risotto Balls

*Stuffed with fontina and served marinara sauce*

#### Stuffed Meatballs

*Freshly ground beef and veal stuffed with fontina*

### SALAD

*Served family style*

#### Caesar

*Romaine lettuce, croutons, shaved parmesan and Caesar dressing*

### ENTREE

*Guests to select one*

#### Linguine Salmon

*Diced salmon in light Alfredo sauce*

#### Penne Pesto

*Penne pasta with almond basil pesto, mushrooms, and grilled chicken*

#### Rigatoni Alla Vodka

*Blush sauce, red onions, pancetta, vodka and parmesan cheese*

### DESSERT

*Served family style*

#### Tiramisu

*Espresso soaked lady finger cookies layered with cocoa powder and sweet cream*

#### Mini Cannoli

*Pastry filled with sweet ricotta cream topped with chocolate chips*

*Coffee, Tea, Soft drinks, and Iced Tea included*

## Silver

\$45 per person

### APPETIZERS

*Served family style*

#### Housemade Rolls

*Served with white bean hummus*

#### Risotto Balls

*Stuffed with fontina and served marinara sauce*

#### Fried Calamari

*fried served with marinara dipping sauce*

### SALAD

*Served family style*

#### Caesar

*Romaine lettuce, croutons, shaved parmesan and Caesar dressing*

#### Mista

*Mixed green salads, carrots, olives, and tomatoes in house dressing*

### ENTREE

*Guests to select one*

#### Chicken Limone

*served with roasted potatoes and peppers*

#### Eggplant Parmesan

*served with homemade spaghetti*

#### Rigatoni Alla Vodka

*Blush sauce, red onions, pancetta, vodka and parmesan cheese*

### DESSERT

*Served family style*

#### Tiramisu

*Espresso soaked lady finger cookies layered with cocoa powder and sweet cream*

#### Mini Cannoli

*Pastry filled with sweet ricotta cream topped with chocolate chips*

*Coffee, Tea, Iced Tea and Soft drinks included*

*Unlimited Mimosas*



## Gold

\$55 per person

### APPETIZERS

*Served family style*

#### Housemade Rolls

*Served with white bean hummus*

#### Fried Mozzarella

*served marinara sauce*

#### Stuffed Meatballs

*Freshly ground beef and veal stuffed with fontina*

#### Margarita Pizza

*Mozzarella and tomato sauce*

### SALAD

*Served family style*

#### Caesar

*Romaine lettuce, croutons, shaved parmesan and caesar dressing*

#### Arugula

*Arugula, endive, radicchio, sun-dried tomatoes, shaved parmesan in a honey & olive oil balsamic dressing*

### ENTREE

*Guests to select one*

#### Roasted Chicken

*served with truffle fries*

#### Chicken Parmesan

*breaded fried chicken breast topped with marinara and mozzarella*

*served with spaghetti.*

#### Atlantic Salmon

*served with sauteed vegetables*

### DESSERT

*Served family style*

#### Tiramisu

*Espresso soaked lady finger cookies layered with cocoa powder and sweet cream*

#### Mini Cannoli

*Pastry filled with sweet ricotta cream topped with chocolate chips*

#### Chocolate Mousse

*with homemade chocolate brownies*

*Coffee, Tea, Iced Tea and Soft drinks Included*

*Unlimited Mimosas, Prosecco, Bloody Mary, and Bellinis*



# Wine

**ADD UNLIMITED HOUSE WINE TO ANY PACKAGE ABOVE**

**3 Hours @ \$15 per person**

**Limited to our House Red, and White Wine.**

# PRE-FIXE DINNER PACKAGES

Each package includes regular or decaf coffee, hot and iced tea. All options are subject to taxes and dining fees.  
Any groups over 50 must do the entrees family style.

\$35 per person

## APPETIZERS

*Served family style*

### Housemade Rolls

*Served with white bean hummus*

### Stuffed Meatballs

*Freshly ground beef and veal stuffed with fontina*

### Risotto Balls

*Stuffed with fontina and served marinara sauce*

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## SALAD

*Served family style*

### Mista

Mixed greens, grape tomatoes, carrots, kalamata olives and house dressing

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## PIZZA

*To be served Family style*

*(ONLY THREE STYLES MUST BE SELECTED TO SERVE)*

### Margherita Pizza

*Tomato sauce, fresh mozzarella and basil*

### Mario

*Soppressata, pepperoni, sausage, tomato sauce, mozzarella cheese, red onion, arugula and honey*

### Pietro

*Smoked mozzarella, prosciutto, baby arugula and drizzled*

### Valentina

*Mozzarella, olives, artichokes, caramelized onions, roasted grape tomatoes, spinach and drizzled truffle oil*

### Pepperoni Pizza

*Tomato sauce, fresh mozzarella, pepperoni and basil*

### Short Rib

*Tender short rib, caramelized onions, parmesan and fontina cheese with a bechamel truffle sauce*

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## DESSERT

*Served family style*

### Mini Cannoli

*Pastry filled with sweet ricotta cream topped with chocolate chips*



# PRE-FIXE DINNER PACKAGES

Each package includes regular or decaf coffee, hot and iced tea. All options are subject to taxes and dining fees.  
Any Groups Over 50 guests will have to do family style entrees.

\$40 per person

## APPETIZERS

*Served family style*

### Housemade Rolls

*Served with white bean hummus*

### Risotto Balls

*Stuffed with fontina and served marinara sauce*

### Meatballs

*Freshly ground beef, pork, and veal served with marinara*

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## SALAD

*Served family style*

### Mista

Mixed greens, grape tomatoes, carrots, kalamata olives and house dressing

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## ENTREE

*Guests to select one*

### Chicken Parmesan

*Breaded chicken breast, lightly fried & oven baked with mozzarella cheese in a marinara sauce served over homemade spaghetti*

### Cheese Ravioli

*Homemade served with marinara or blush sauce*

### Linguine Bolognese

*Homemade linguine served with traditional meat sauce*

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## DESSERT

*Served family style*

### Tiramisu

*Espresso soaked lady finger cookies layered with cocoa powder and sweet cream*

### Mini Cannoli

*Pastry filled with sweet ricotta cream topped with chocolate chips*

\$45 per person

## APPETIZERS

*Served family style*

### Housemade Rolls

*Served with white bean hummus*

### Risotto Balls

*Stuffed with fontina and served marinara sauce*

### Meatballs

*Freshly ground pork, beef and veal served with marinara*

### Fried Calamari

*Lightly fried rings and tentacles served with marinara sauce*

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## SALAD

*Served family style*

### Caesar

Romaine lettuce, croutons, shaved parmesan and caesar dressing

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## ENTREE

*Guests to select one*

### Chicken Limone

*Chicken tenders sautéed with lemon juice, capers in a white wine garlic sauce served with potatoes and peppers*

### Eggplant Parmesan

*Breaded eggplant, lightly fried and oven baked with mozzarella cheese, marinara sauce, served over homemade spaghetti*

### Salmon

*Atlantic grilled salmon topped with lemon, olive oil and capers, served with sautéed vegetables*

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## DESSERT

*Served family style*

### Tiramisu

*Espresso soaked lady finger cookies layered with cocoa powder and sweet cream*

### Mini Cannoli

*Pastry filled with sweet ricotta cream topped with chocolate chips*

# PRE-FIXE DINNER PACKAGES

Each package includes regular or decaf coffee, hot and iced tea. All options are subject to taxes and dining fees.  
Any groups over 50 must do the entrees family style.

\$55 per person

## APPETIZERS

*Served family style*

### Housemade Rolls

*Served with white bean hummus*

### Risotto Balls

*Stuffed with fontina and served marinara sauce*

### Meatballs

*Freshly ground beef, pork, and veal served with marinara*

### Grilled Shrimp

*Grilled Shrimp served with creamy scampi sauce*

### Mussels

*Sautéed in olive oil, garlic and white wine with an option of red or white sauce*

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## SALAD

*Served family style*

### Caesar

*Romaine lettuce, croutons, shaved parmesan and Caesar dressing*

### Arugula

*Arugula, endive, radicchio, sun-dried tomatoes, shaved parmesan in a honey & olive oil balsamic dressing*

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## ENTREE

*Guests to select one*

### Roasted Chicken

*Served in a piccata sauce served with truffle fries*

### Short Rib

*Wine braised short rib served with mashed potatoes and charred green onions*

### Branzino

*Whole sea bass served with a piccata caper sauce and garlic spinach*

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## DESSERT

*Served family style*

### Tiramisu

*Espresso soaked lady finger cookies layered with cocoa powder and sweet cream*

### Mini Cannoli

*Pastry filled with sweet ricotta cream topped with chocolate chips*

# BUFFET DISHES

All options are subject to taxes and private dining fees

Available for Sunday-Thursday Events only

Food and Beverage min. required ask banquet coordinator for additional information

## STARTERS & DESSERT

### **Risotto Balls - \$27 per dozen**

*Stuffed with fontina cheese & basil, served on a bed of marinara*

### **Mini Meatballs - \$28 per dozen**

*Freshly ground beef, pork & veal served with marinara*

### **Caprese Skewers - \$25 per dozen**

*Tomato & mozzarella with balsamic drizzle*

### **Mini Cannolis - \$30 per dozen**

*Pastry filled with sweet ricotta cream topped with chocolate chips*

## SALADS

*Each pan feeds 15-20 guests*

### **Mista - \$130 per pan**

*Mixed greens, grape tomatoes, carrots, kalamata olives and house dressing*

### **Caesar- \$150 per pan**

*Romaine lettuce, croutons, shaved parmesan and caesar dressing*

### **Arugula - \$150 per pan**

*Arugula, endive, radicchio, sun-dried tomatoes, shaved parmesan in a honey & olive oil balsamic dressing*

## Entrees

*Each pan feeds 15-20 guests*

### **Chicken Parmesan - \$275 per pan**

*Breasts topped with mozzarella cheese, tomato sauce and side of spaghetti marinara*

### **Chicken Limone- \$275 per pan**

*Tenderloins in a white wine sauce with lemon, capers and garlic, served with a side of potatoes and peppers*

### **Rigatoni Alla Vodka - \$200 per pan**

*Rigatoni in our vodka blush sauce, red onions, pork pancetta and parmesan cheese*

### **Rigatoni Bolognese - \$200 per pan**

*Rigatoni in traditional meat sauce with parmesan cheese*

### **Gemelli Arugula - \$200 per pan**

*Chicken and gemelli pasta, sautéed with arugula in a parmesan white wine sauce*

### **Cheese Ravioli - \$200 per pan**

*House made cheese ravioli in a blush cream sauce*

### **Mixed Seafood - \$375 per pan**

*Shrimp, calamari, chopped clams and mussels in a spicy marinara sauce over linguine*

### **Linguini Cielo - \$350 per pan**

*Chicken breast and shrimp sautéed with onions and garlic in a creamy tomato sauce*

### **Salmon - \$350 per pan**

*Grilled salmon topped with lemon, olive oil and capers with sautéed vegetables*

# BEVERAGES

All options are subject to taxes and private dining fees and a required \$75 bartender fee.

## CONSUMPTION BAR

Guests may order any beverage Pietro's offers which will then be charged to the final bill based on consumption.

## CASH BAR

Pietro's does not offer or accommodate a cash bar.

## BEVERAGE PACKAGES

### Wine/Beer/Soft-Drinks

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Pietro's house wine, draft beer, and soft drinks.

**2 hours \$20 per person**

**3 hours \$26 per person**

Each Additional Hour : \$6 per person

*\*Max 5 hours*

### Brunch Packages

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Mimosas, Bellini's, Bloody Mary, Soft-drinks and Juice

**2 hours \$22 per person**

**3 hours \$28 per person**

Each Additional Hour : \$6 per person

### Non-Alcoholic Beverages

**\$3 per person** - Regular and decaf coffee, hot & iced tea

**\$5 per person** - Coffee & tea options with soft-drinks & juice

### Wine/Beer/Liquor/ Soft-Drinks

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Pietro's house wine, draft beer, soft drinks & listed liquor options.

*\*Shots are not included\**

### CALL BAR PACKAGE

*Tito's, Absolut, Hornitos, Beefeater, Dewars White Label, Seagram's VO, Jim Beam*

**2 hours \$24 per person**

**3 hours \$34 per person**

Each Additional Hour : \$9 per person

*\*Max 5 hours*

### PREMIUM BAR PACKAGE

*Ketel One, Stoli, Captain Morgan, Tanqueray, Makers Mark, Jack Daniel's, Chivas Regal*  
(in addition to Call Bar Liquors)

**2 hours \$27 per person**

**3 hours \$37 per person**

Each Additional Hour : \$10 per person

*\*Max 5 hours*

### SUPER PREMIUM BAR PACKAGE

*Grey Goose, Belvedere, Patron Silver, Bombay Sapphire, Johnnie Walker, Crown Royal*  
(in addition to Call Bar & Premium Liquors)

**2 hours \$30 per person**

**3 hours \$40 per person**

Each Additional Hour : \$11 per person

*\*Max 5 hours*

**\*Brands may vary depending on availability\***