

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

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 & veal stuffed with fontina 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 beef & veal stuffed with fontina 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 & veal stuffed with fontina 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 & veal stuffed with fontina 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

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

SALAD

Served family style

Mista

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

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

SALAD

Served family style

Mista

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

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

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

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

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

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

DESSERT

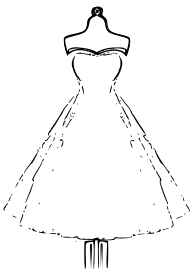
Served family style

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

Spaghetti Cacio e Pepe

Parmesan and ground pepper

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



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

SALAD

Served family style

Mista

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

PIZZA

To be served Family style

(ONLY THREE STYLES MUST BE SELECTED TO SERVE)

Margherita Pizza

Tomato sauce, fresh mozzarella and basil

Mario

Soppresata, 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

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

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

SALAD

Served family style

Mista

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

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

Spaghetti Cacio e Pepe

Parmesan cheese, and ground pepper

Linguine Bolognese

Homemade linguine served with traditional meat sauce

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

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

Fried Calamari

Lightly fried rings and tentacles served with marinara sauce

SALAD

Served family style

Caesar

Romaine lettuce, croutons, shaved parmesan and caesar dressing

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

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

Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

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

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 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

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 & veal stuffed with fontina 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, Stolli, 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