

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 SHRIMP 14

butterfly shrimp over a bed of arugula, drizzled with an olive tapenade & served with paprika aioli

SPICY CALAMARI & SAUSAGE 15

fried calamari sautéed with pork sausage & in a spicy marinara sauce

FRIED CALAMARI 14.50

calamari rings and tentacles lightly fried & served with marinara sauce

CAPRESE 13.50

sliced vine ripe tomatoes, fresh whole milk mozzarella, basil & extra virgin olive oil

MUSSELS 15

PEI mussels sautéed in olive oil, garlic & white wine; choice of red or white sauce

FRIED SMOKED MOZZARELLA 9.50

served with marinara sauce

STUFFED MEATBALLS 13.50

freshly ground beef & veal stuffed with fontina cheese, topped with marinara sauce

RISOTTO BALLS 12

stuffed with fontina cheese & basil, served with marinara sauce

CRISPY CAULIFLOWER 12

served with marinara sauce

Salads

MISTA 10

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

ARUGULA 12.50

arugula, endive, radicchio, sundried tomatoes, shaved Parmesan, honey olive oil & balsamic dressing

SICILIANA 14.50

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

KALE 14

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

CAESAR 12

romaine lettuce, croutons, shaved Parmesan & housemade Caesar dressing

BEET 14

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

Add to Any Salad

GRILLED OR SAUTÉED CHICKEN +6
GRILLED SHRIMP +7 ATLANTIC SALMON +10

Family Style

parties of 10 or more **30**

Pick from each of the following:

two small plates • one salads • two pastas

BRICK OVEN PIZZA



dough & sauce are made fresh daily
handmade mozzarella from Brooklyn
market fresh vegetables
dough and sauce are vegan

Create Your Own

MEDIUM 13" 14 • LARGE 16" 17 • CALZONE 13

start with the Margherita (crushed tomato sauce, handmade mozzarella, basil) & the rest is up to you!

Substitute Mozzarella with Vegan Cheese MEDIUM +3 LARGE +6

CHEESE 3 EA.

gorgonzola
ricotta
mozzarella

fontina
provolone
smoked mozzarella

vegan cheese
vegan ricotta

VEGETABLES 2.50 EA.

bermuda onions
broccoli
kalamata olives
mushrooms

spinach
arugula
roma tomatoes
roasted peppers

roasted zucchini
sundried tomatoes
roasted eggplant
baby kale

MEAT 3.50 EA.

grilled chicken
meatballs
pepperoni

pork sausage
prosciutto
pancetta

chicken sausage
capicola ham
vegan pepperoni

GF

Cauliflower Crust Pizza*

ONE SIZE ONLY 10" 15

choice of mozzarella or vegan cheese, tomato sauce & one vegetable topping

ADDITIONAL TOPPINGS +3

*There is a risk of cross-contamination with Gluten Flour

*Contains egg

Artisanal Pizzas

MEDIUM 13" 18 LARGE 16" 24

FRANKIE

spicy pork sausage, sundried tomato pesto, tomato sauce, basil & mozzarella

PIETRO

smoked mozzarella, prosciutto & baby arugula

VALENTINA

mozzarella, olives, artichokes, caramelized onions, roasted grape tomatoes & spinach, drizzled with truffle oil

TOMMY

capicola ham, aged provolone, crushed red hot pepper, tomato sauce

LUIGI

tomato sauce, basil, four cheeses

SHORT RIB

tender short rib, caramelized onions, Parmesan, béchamel truffle sauce

BURRATA

burrata & Parmesan cheese, caramelized onions, chicken sausage, balsamic reduction

VEGAN

vegan cheese, tofu ricotta, tomato sauce, caramelized onions, vegan pepperoni

Our artisanal pizzas have been carefully crafted & cannot be modified

Pasta

LINGUINI CIELO 21

chicken breast & shrimp sautéed with onions & garlic in a creamy tomato sauce

RIGATONI ALLA VODKA 15.50

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

RIGATONI BOLOGNESE 16

traditional meat sauce

EGGPLANT PARMESAN 16

lightly floured eggplant fried & oven baked with mozzarella cheese in marinara sauce, served with spaghetti

SPAGHETTI MEATBALLS 15.50

in a traditional marinara sauce

SPINACH LASAGNA 16.50

housemade layered spinach pasta with Alfredo sauce, sautéed spinach, mushrooms & mozzarella cheese, baked to perfection

FETTUCCINE CARBONARA 15

red onions, cream, peas, mushrooms, Parmesan cheese & pancetta

GEMELLI ARUGULA 16.50

chicken sautéed with arugula in a Parmesan white wine sauce

CHEESE RAVIOLI 16

housemade in a blush cream sauce

LASAGNA BOLOGNESE 17

housemade layered pasta with bolognese meat sauce, béchamel & Parmesan cheese, baked to perfection

RAVIOLI OF THE DAY

ask your server for today's housemade selection

GF

ZUCCHINI PASTA +4

GLUTEN FREE PENNE PASTA* +2

*There is a risk of cross-contamination with Gluten

Sides

CAULIFLOWER PICATTA 7

MUSHROOM RISOTTO 8

ZUCCHINI PASTA MARINARA 8

TRUFFLE FRIES 7

PANCETTA BRUSSELS SPROUTS 10

SAUTÉED VEGETABLES 8

SPAGHETTI MARINARA 7

THE CLASSICS

Chicken

PARMESAN 19

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

CHICKEN LIMONE 19

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

VILLAGGIO 19

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

Fish

ATLANTIC SALMON 26

Atlantic Salmon simply grilled, topped with lemon, olive oil & capers, served with sautéed vegetables

MIXED SEAFOOD 24.50

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

Meat

VEAL MARSALA 24.50

veal cutlets sautéed in a mushroom marsala wine sauce with pecorino cheese & served with mushroom risotto

VEAL LIMONE 24.50

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

SHORT RIB GNOCCHI 26

tender short rib braised in red wine with roasted shiitake mushrooms in au jus sauce & served over housemade gnocchi

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.

GF Gluten Free

Draft

	8oz.	16oz.	32oz.		8oz.	16oz.	32oz.
KONA Longboard Island Lager, HI, 4.6%	3.50	6	11	VICTORY Winter Cheers Wheat ale, PA, 5.6%	3.50	6	11
GUINNESS Irish Dry Stout Ireland, 4.2%	3.75	7*	13	STERLING PIG Snuffler IPA, PA, 6.5%	3.50	6	11
PERONI Euro Pale Ale Italy, 5.1%	3.50	6*	11	TROEGS Hopback Amber Ale, PA, 6.0%	3.50	6	11
STELLA ARTOIS Euro Pale Ale Belgium, 5.0%	3.75	7*	13	FLYING FISH Outside IPA, PA, 6.3%	3.50	6	11
FULTON Standard Lager Lager, MI, 4.5%	2.75	5	9	DESCHUTES Da Shootz Lager, OR, 4.0%	3.50	6	11
OMMEGANG Witte Witbier, NY, 5.2%	3.50	6	11	EVIL GENIUS Stacy's Mom American IPA, PA, 7.5%	3.50	6	11
TWO ROADS Road 2 Ruins Dbl IPA, CT, 8.0%	3.75	7*	13	RIVER HORSE Roly Poly Pils Pilsner, NJ, 5.3%	3.50	6	11
YARDS Philadelphia Pale Ale, PA, 4.6%	3.50	6	11	BROOKLYN Bel Air Sour TART Ale, NY, 5.8%	2.75	5	9

Bottle

BIRRIFICIO LE BALADIN NORA 10 Herb Spiced, Italy, 6.8%	CORONA EXTRA 5 American Adjunct Lager, Mexico, 4.6%	DOGFISH HEAD 60 MIN 6 IPA, DE, 6.0%
BIRRA MORETTI 5 Euro Pale Ale, Italy, 4.6%	CRISPIN ROSÉ 5 Hibiscus Cider, MN, 5.0%	YARDS BRAWLER 5 Dark Mild Ale, PA, 4.2%
HEINEKEN 5 Euro Pale Lager, Amsterdam, 5.0%	YARDS (16oz. CAN) 5 IPA, PA, 7.0%	BIER91 (16oz. CAN) 7 Blonde Lager, India, 4.9%
DESCHUTES (19.5oz. CAN) 9 IPA, OR, 6.4%	ANGRY ORCHARD CRISP APPLE 6 Hard Cider, OH, 5.0%	BUCKLER 5 Non-Alcoholic, Netherlands,
MILLER LITE 5 Light Lager, WI, 4.17%	CONSHOCKEN (16oz. CAN) 7 IPA, PA, 6%	RIVER HORSE 5 IPA, NJ, 7.5%
AMSTEL LIGHT 5 Light Lager, Amsterdam, 3.5%	NEW PLANET (GLUTEN FREE) 6 Blonde Ale, CO, 5.0%	YARDS LOVE STOUT 5 English Stout, PA, 5.5%
COORS LIGHT 5 Light Lager, CO, 4.2%	ALLAGASH WHITE 7 Witbier, ME, 5.0%	EVIL GENIUS #ADULTING 5 Guava IPA, PA, 6.8%
YUENGLING 5 Amber/Red Lager, PA, 4.4%	CRISPIN BLACKBERRY 5 Cider, MN, 5.0%	VICTORY 5 Homegrown Lager, PA, 4.8%
ANYDAY ROSÉ (12oz. CAN) 5 Rose wine with cider, PA, 6.9%		

Growlers now available for take-out & delivery!

LUNCH SPECIALS

Everyday • 11am to 4pm • 10.95

Sandwiches

served on housemade thin focaccia bread
choice of fries or salad

GF gluten free bread available* +2

CHICKEN PARMESAN

breaded chicken breast, mozzarella cheese & tomato sauce

MEATBALL

beef & veal meatballs, tomato sauce & mozzarella cheese

CHICKEN PESTO

grilled chicken, pesto, sautéed spinach, roasted red peppers & whole milk fresh mozzarella

CAPRESE

roasted tomatoes, whole milk fresh mozzarella, basil, long hot peppers, reduced balsamic & extra virgin olive oil

Salads

CHICKEN CAESAR

grilled chicken, romaine lettuce, croutons, shaved Parmesan & homemade Caesar dressing

CHICKEN MISTA

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

Pasta

FETTUCINE SALMON

diced salmon in a light alfredo sauce

PENNE PESTO

almond basil pesto with mushrooms and grilled chicken

Happy Hour

available at the bar & high tops

Monday - Friday

5pm to 7pm

Sunday

12pm to 4pm

happy hour packages now available!

CONNECT WITH US!

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www.PietrosRadnor.com

Craft Cocktails

RED or ROSE SANGRIA • GLASS 10 PITCHER 35

seasonal preparation
please ask your server for current offering

GLITZ SPRITZER 10

Shimmer infused Faber gin, st-germain, simple, lemon juice topped with seltzer

BLUEBERRY COSMO 11

Blueberry infused Faber vodka, lime, simple and cranberry

BLACKBERRY MARGARITA 11

Blackberry infused Hornitos silver tequila, long hot pepper simple, lemon and lime

TROPICAL MULE 10

Faber Vodka, peach mango juice and lime topped with Barritts ginger beer

White Wine

PINOT GRIGIO • GLASS 9 BOTTLE 32

Gabbiano La Promessa, Italy

CHARDONNAY • GLASS 10 BOTTLE 36

William Hill, California

SAUVIGNON BLANC • GLASS 11 BOTTLE 40

Crossings, New Zealand

RIESLING • GLASS 9 BOTTLE 32

Urban-Hof, Germany

WHITE BORDEAUX • GLASS 10 BOTTLE 36

Chateau Gillet, France

CHARDONNAY • BOTTLE 48

Etude, California (2015)

Sparkling & Rosé

PROSECCO • GLASS 10 BOTTLE 36

Furlan, Italy

CAVA BRUT ROSÉ • GLASS 11 BOTTLE 40

Segura Viudas, Spain

MOSCATO • GLASS 10 BOTTLE 38

Anno Domini, Italy

CHAMPAGNE • BOTTLE 75

Taittinger, France

ROSÉ • GLASS 11 BOTTLE 40

Jean Luc Columbo, France

Red Wine

PINOT NOIR • GLASS 10 BOTTLE 36

Ryder, California

CABERNET SAUVIGNON • GLASS 12 BOTTLE 44

Grayson Cellars, California

MALBEC • GLASS 11 BOTTLE 40

Nieto Senetiner, Argentina

MERLOT • GLASS 11 BOTTLE 40

Waterbrook, Washington

CHIANTI CLASSICO • GLASS 11 BOTTLE 40

Riserva, Gabbiano, Italy

MONTEPULCIANO D'ABRUZZIO • GLASS 11 BOTTLE 40

Canaletto, Italy

Now offering wine to go!