

Pizzeria Birreria Pietro's

Family Style

parties of 10 or more **30**

Pick from each of the following:

two small plates • one salads • two pastas

Soups

PASTA FAGIOLI 7

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

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

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, *kalamata 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, *kalamata 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

**Olives may contain pits*

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	fontina	vegan cheese
ricotta	provolone	vegan ricotta
mozzarella	smoked mozzarella	

VEGETABLES 2.50 EA.

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

MEAT 3.50 EA.

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

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

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

GF

ZUCCHINI PASTA +4
GLUTEN FREE PENNE PASTA* +2

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

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