



Pizzeria | Birreria
Pietro's

Private Dining Information



121-123 South Street, Philadelphia, PA 19147

P: 215-733-0675 F: 215-625-9170

Sunday-Thursday: 11am-9pm

Friday-Saturday: 11am-10pm

General Information

CONFIRMATION LETTERS & PAYMENT

In order to secure your function, a signed confirmation letter with credit card deposit must be received. Private rooms will be released from holding if the confirmation letter is not returned. Bills may be paid with cash, credit card or cashier's check.

Personal checks are not accepted.

DEPOSITS

A non-refundable deposit is due at the time of booking for the banquet space and will be applied towards your event.

For 30-49 guests, a deposit of **\$250 is due.**

For 50-100 guests, a deposit of **\$500 is due.**

MENUS & PRIVATE DINING FEE

Menus must be confirmed at least one week in advance of the event date. All menus are customizable, and allergy meals can be accommodated. All menus are subject to 8% sales tax and 10% liquor tax. A private dining fee of 22% will also be added to the grand total of the bill. The event fee will be distributed as follows: 18% to the wait staff, bartenders, and back waiters serving your event and 4% administrative fee to cover Pietro's administrative costs for hosting your event. If you wish to add additional 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.

Note: Menu and item costs are subject to change based on seasonal availability and market costs.

ROOM INFORMATION

All private rooms are complimentary unless the specified minimums are not met. Pietro's requires a 30-adult minimum for the use of our room. If there are less than 30 adults in attendance, Pietro's reserves the right to charge for the 30-adult minimum. Banquet spaces cannot be set for more than 5 people over the final guest count. Our banquet spaces are on the second floor of our restaurant without elevator access. We do have a microphone and Bluetooth speaker available to rent for \$50.

HEADCOUNT & CANCELLATION

Guaranteed headcounts are due two business days prior to scheduled events.

The guaranteed number is what is charged to the final bill unless that number is exceeded.

In the event a cancellation occurs, Pietro's will retain the deposit
(unless a weather-related emergency occurs).

DIETARY/ALLERGY RESTRICTIONS

Special menus/dishes can be provided for any guest who has restrictions. To better accommodate you, please alert us if anyone in your party has any food allergies or dietary restrictions in advance.

BARTENDER

If you plan to offer cocktails during your event, a bartender is required. There is a \$50 bartender fee for the use of our space and bartender dedicated to your event.

TASTINGS

Pietro's does not offer tastings. Most of our banquet menu items are available a la carte; you are welcome to dine with us for lunch or dinner.



Happy Hour



Happy Hour Packages

15 people minimum

All packages are based on a 2-hour reservation time
\$50 bartender fee applies

\$15 Package*

Food only, drinks at an additional cost

Mini Meatballs

Bruschetta

Margherita Pizza

Pepperoni Pizza

\$20 Package*

Includes Pietro's house red and white wine, house beer, plus:

Risotto Balls

Mini Meatballs

Bruschetta

Margherita Pizza

Pepperoni Pizza

\$30 Package*

Includes Pietro's house red and white wine, house beer, and
single call-bar liquor, plus:

Risotto Balls

Mini Meatballs

Bruschetta

Margherita Pizza

Pepperoni Pizza

\$45 Package*

Includes Pietro's house red and white wine, house beer, and
single call-bar liquor, plus:

Risotto Balls

Mini Meatballs

Margherita Pizza

Pepperoni Pizza

Chicken Parmesan Sliders

Caprese Skewers

Mini Cannoli

*All menu prices are subject to tax and private dining fee

Pre-Fixe Menus



Lunch Menu

Appetizer

Served family style

Additional selections to the right are available for substitution

Complimentary house-made rolls

Bruschetta

Toasted bread topped with roasted peppers, olives
diced tomatoes, garlic, basil, parmesan

Salad

Served family style

Additional selections to the right are available for substitution

Mista

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

Caesar

Romaine lettuce with Caesar dressing, croutons, shaved parmesan

Entrée

Please select two to serve

Served family style

Additional selections to the right are available for substitution

Margherita Pizza

Tomato sauce, fresh mozzarella, basil

Pepperoni Pizza

Tomato sauce, fresh mozzarella, basil, pepperoni

Fettuccine Gardinera

Whole wheat fettuccine tossed with seasonal vegetables
chicken broth, olive oil, and garlic

Rigatoni

With your choice of vodka, Bolognese, or marinara sauce.

Gemelli Arugula Pollo

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

Dessert

Served family style

Cannoli

filled with homemade sweet ricotta cream and chocolate chips

Homemade Tiramisu

Espresso soaked cookies, layered with cocoa
powder and sweet mascarpone cream

Priced at \$20 per person*

Includes coffee, tea, and iced tea

*All menu prices are subject to tax and private dining fee

Lunch menu is available until 3pm each day

Menu Replacement Selections*

*These options can be chosen to replace any of the items offered on the set menu to the left. These items cannot be added in addition to the set menu items.

Appetizers - \$2 per person upcharge:

Mussels

Simmered in olive oil, garlic, white wine, and herbs (choice of red or white)

Fried Calamari

Rings of calamari lightly fried and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with smoked mozzarella, topped with
homemade marinara sauce

Roasted Vegetables

Zucchini, peppers, artichokes, and eggplant marinated in olive oil
topped with parmesan, goat, and feta cheese (served cold)

Salads - \$2 per person upcharge:

Kale

Chopped baby kale, apple slices, cherry tomatoes, chopped pistachios parmesan
cheese, tossed in a light Dijon balsamic vinaigrette

Arugula

Arugula, endive, radicchio, sundried tomatoes, shaved parmesan
tossed in a honey olive oil and balsamic dressing

Siciliana

Mixed greens, mozzarella, roasted peppers, olives, capers, anchovies
carrots, grape tomatoes, and artichokes, tossed in our house dressing

Specialty Pizza- \$2 per person upcharge:

Pietro Pizza

Smoked mozzarella, prosciutto, baby arugula

Barese

spicy pork sausage, hot pesto, tomato sauce, basil and mozzarella

Napoli

baby spinach, almonds, tomato pesto and mozzarella

Entree - \$3 per person upcharge:

Chicken Parmesan

breaded chicken breast with mozzarella cheese in marinara sauce served with
spaghetti

Chicken Marsala

Chicken breast sautéed with mushrooms in a sherry wine sauce

Chicken Limone

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

Entree - \$5 per person upcharge:

Linguine Cielo

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

Fra Diavolo Linguini

Mixed seafood in a spicy marinara sauce

Veal Marsala

Veal sautéed with mushrooms in a sherry wine sauce

*To select any of the items above, please contact event coordinator

Dinner Menu

Appetizer

Served family style

Additional selections to the right are available for substitution

Complimentary house made rolls

Risotto Balls

Stuffed with fontina and served with marinara sauce

Bruschetta

Toasted bread topped with roasted peppers, olives, diced tomatoes, garlic, basil, and parmesan

Salad

Served family style

Additional selections to the right are available for substitution

Mista

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

Caesar

Romaine lettuce, croutons, shaved parmesan, Caesar dressing

Entrée

Please select two

Served family style

Additional selections to the right are available for substitution

Eggplant Parmesan

Breaded eggplant with mozzarella cheese in marinara sauce served with spaghetti

Margherita Pizza

Tomato sauce, fresh mozzarella, basil

Pepperoni Pizza

Tomato sauce, fresh mozzarella, basil, pepperoni

Rigatoni

With your choice of vodka, Bolognese, or marinara sauce

Spaghetti and Meatballs

in our traditional marinara sauce

Gemelli Arugula Pollo

*Sautéed chicken breast, garlic, arugula, and grape tomatoes
in a white wine sauce*

Dessert

Served family style

Additional selections to the right are available for substitution

Cannoli

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

Homemade Tiramisu

*Espresso soaked cookies, layered with cocoa
powder and sweet mascarpone cream*

Priced at \$25 per person*

Includes coffee, tea, and iced tea

**All menu prices are subject to tax and private dining fee*

Menu Replacement Selections*

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Mussels

Simmered in olive oil, garlic, white wine, and herbs (choice of red or white)

Fried Calamari

Rings of calamari lightly fried and served with marinara sauce

Stuffed Meatballs

Freshly ground beef and veal stuffed with smoked mozzarella, topped with homemade marinara sauce

Roasted Vegetables

Zucchini, peppers, artichokes, and eggplant marinated in olive oil topped with parmesan, goat, and feta cheese (served cold)

Salads - \$2 per person upcharge:

Kale

Chopped baby kale, apple slices, cherry tomatoes, chopped pistachios parmesan cheese, tossed in a light Dijon balsamic vinaigrette

Arugula

Arugula, endive, radicchio, sundried tomatoes, shaved parmesan tossed in a honey olive oil and balsamic dressing

Siciliana

Mixed greens, mozzarella, roasted peppers, olives, capers, anchovies carrots, grape tomatoes, and artichokes, tossed in our house dressing

Specialty Pizza- \$2 per person upcharge:

Pietro Pizza

Smoked mozzarella, prosciutto, baby arugula

Barese

spicy pork sausage, hot pesto, tomato sauce, basil and mozzarella

Napoli

baby spinach, almonds, tomato pesto and mozzarella

Entree - \$3 per person upcharge:

Chicken Parmesan

Breaded chicken breast with mozzarella cheese in marinara sauce served with spaghetti

Chicken Marsala

Chicken breast sautéed with mushrooms in a sherry wine sauce

Chicken Limone

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

Entree - \$5 per person upcharge:

Linguine Cielo

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

Fra Diavolo Linguini

Mixed seafood in a spicy marinara sauce

Veal Marsala

Veal sautéed with mushrooms in a sherry wine sauce

*To select any of the items above, please contact event coordinator

Wine List

Pietro's requires the host to select one red and one white wine to serve throughout the event.

This selection is due when choosing your menu options for the evening.

White Wine

CHARDONNAY \$32

Backstory, California

MOSCATO \$32

Peirano, California

SAUVIGNON BLANC \$32

Pomelo, California

RESILING \$30

St. Urbans-Hof, Germany

PINOT GRIGIO \$28

Danzante, Italy

Red Wine

CHIANTI \$38

Fontella, Italy

CABERNET \$32

Grayson Cellars, Italy

MALBEC \$32

San Huberto, Argentina

MERLOT \$30

Oak Grove, California

PINOT NOIR \$30

Backhouse, California

SANGIOVESE \$30

Ali, Italy



Beverage Packages*

CONSUMPTION BAR

Guests may order any beverage Pietro's offers to be charged upon consumption and added to the final bill.

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 \$18 per person

3 hours \$23 per person

Each additional hour \$6 per person

BRUNCH PACKAGES

Unlimited beverage service priced per person to be charged at the beginning of each hour of event; includes Pietro's house champagne and vodka.

2 hours \$15 per person

3 hours \$20 per person

Unlimited Bellini's, Mimosas, Bloody Mary's, and soda

NON-ALCOHOLIC BEVERAGES

May be added to any prix fixe menu

\$5 per person

Unlimited soda, juice, and specialty coffee.

OPEN BAR

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 and the following spirits:

CALL BAR PACKAGE

Tito's, Absolut, Cuervo Traditional, Beefeater, Dewars White Label, Jack Daniels, Jim Beam, Malibu, Bacardi

2 Hours \$23 per person

3 Hours \$29 per person

Each additional hour \$9 per person

PREMIUM BAR PACKAGE

Ketel One, Stolli, Captain Morgan, Tanqueray, Makers Mark, Seagrams VO, Chivas Regal (in addition to call bar liquors)

2 hours \$27 per person

3 hours \$34 per person

Each additional hour \$10 per person

ELITE BAR PACKAGE

Grey Goose, Johnnie Walker, Belvedere, Patron Silver, Bombay Sapphire, Crown Royal (in addition to call & premium liquors)

2 hours \$31 per person

3 hours \$38 per person

Each additional hour \$11 per person

Maximum 5 hours

**Shots and "up" drinks not included in packages*

**Brands may vary depending on availability*

**Above pricing subject to 10% alcohol tax and a 22% private dining fee*