

Pizzeria | Birreria  
**Pietro's**

Banquet and Large parties



236 North Radnor Chester Road

Radnor PA 19087

(484) 367-7072

[www.Pietrosradnor.com](http://www.Pietrosradnor.com)

# General Information

## Confirmation and Deposit

In order to secure your function, a signed confirmation letter with credit card deposit must be received. Bills may be paid with cash, credit card or cashier's check. Personal checks are not accepted.

## Menus

Groups of 15 guests or more are required to choose a prix fixe menu from the enclosed options. Depending on the day and/or time of your event, a food and beverage minimum may also be imposed. Menus must be confirmed at least one week prior to booked event with a banquet order form requiring your signature. All of our prix fixe menus may be customized specifically to your preferences.

## Tax and Dining Fees

All menus are subject to 6% sales tax and 23% dining fee. 17% will be distributed to the servers, bartenders and the support staff: 6% is allocated as an administrative fee.

Administrative fee is used 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 fee for the servers, support staff or bartenders.

## 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 15 or fewer business days prior to the event date, a \$20 per person penalty charge will apply. If cancellation takes place less than 5 business days before your scheduled event a \$40 per person cancellation fee will be charged

## Parking

Complimentary guest parking is available in the lot at Pietro's Radnor

## Dietary/Allergy Restrictions

Special menus/dishes may 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

## Children's Menu:

Pietro's offers children under 10 a choice of half off the menu chosen or choice of ravioli, spaghetti marinara or butter, or fried mozzarella with beverage for \$9.50 each.

## Tastings

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

Happy  
Hour



# Happy Hour

15 people minimum  
(Available Monday-Friday in the Bar area only)  
All packages are based on a 2-hour consumption

## \$15 Package\*

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Food only

**Risotto Balls**

**Mini Meatballs**

**Truffle Fries**

**Margherita Pizza**

**Pepperoni Pizza**

## \$20 Package\*

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Includes Pietro's happy hour red and white wine, all draft beer plus,

**Risotto Balls**

**Mini Meatballs**

**Truffle Fries**

**Margherita Pizza**

**Pepperoni Pizza**

## \$30 Package\*

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Includes Pietro's happy hour red and white wine, all draft beer, well vodka,  
rum and gin plus,

**Risotto Balls**

**Mini Meatballs**

**Truffle Fries**

**Margherita Pizza**

**Pepperoni Pizza**

## \$45 Package\*

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Includes Pietro's happy hour red and white wine, all draft beer, well vodka,  
rum, gin and bottled beer plus,

**Risotto Balls**

**Mini Meatballs**

**Truffle Fries**

**Margherita Pizza**

**Pepperoni Pizza**

**Chicken Parmesan Sliders**

**Caprese Skewers**

**Mini Cannoli**

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

# Happy Hour

15 people minimum

(Available Monday-Friday in the Bar area only)

All packages are based on a 2-hour consumption

## Addition food items

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\$4 per a person

**Chicken Parmesan sliders**

**Caprese skewers**

**Fried Smoked Mozzarella**

**Crispy Shrimp Skewers**

**Fried Calamari**

**Mini Cannoli**

**Any artisanal pizza**

## Drink Ticket Pricing

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**Beer and wine (\$6 per a ticket)**

**Well Liquor, Beer and wine (\$8 per a ticket)**

Prix Fixe

Lunch



# Lunch Pizza Packages

## \$20 Package\*

### Appetizer

Served family style  
House made rolls and White bean Hummus

### Risotto Balls

Stuffed with fontina and served with marinara sauce

### Salad

Served family style

### Mista

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

### Entree

Served family style  
(Select two styles for the table)

#### Margherita Pizza

Tomato Sauce, Fresh Mozzarella, and Basil

#### Frankie

Spicy pork sausage, sundried tomato pesto, tomato sauce, basil and mozzarella

#### Pietro

Smoked mozzarella, prosciutto, baby arugula and drizzled

#### Valentina

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

#### Tommy

Capicola ham, age provolone, crushed red hot pepper and tomato sauce

#### Luigi

Tomato sauce, basil and four cheeses

#### Short Rib

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

## \$25 Package\*

### Appetizer

Served family style  
House made rolls and White bean Hummus

### Stuffed Meatballs

Freshly ground beef and veal stuffed with fontina

### Salad

Served family style

### Kale

Baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan cheese and a lemon mustard balsamic dressing

### Entree

Served family style  
(Select two styles for the table)

#### Margherita Pizza

Tomato Sauce, Fresh Mozzarella, and Basil

#### Frankie

Spicy pork sausage, sundried tomato pesto, tomato sauce, basil and mozzarella

#### Pietro

Smoked mozzarella, prosciutto, baby arugula and drizzled

#### Valentina

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

#### Tommy

Capicola ham, age provolone, crushed red hot pepper and tomato sauce

#### Luigi

Tomato sauce, basil and four cheeses

#### Short Rib

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

### Dessert

Served family style

#### Tiramisu

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

#### Mini Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

\*Lunch packages include American coffee, hot tea and Iced tea. Above pricing per person is exclusive of tax and dining fees.

# Lunch Pasta Packages

## \$30 Package\*

### **Appetizer**

Served family style  
House made rolls and 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 our house dressing

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### **Entree**

Guest to select one

#### **Penne Pesto**

Almond basil pesto with mushrooms and grilled chicken

#### **Spaghetti and Meatballs**

In a traditional marinara sauce

#### **Caprese Sandwich**

Roasted tomatoes, mozzarella, basil, long hot peppers, balsamic and olive oil drizzle

(All sandwiches served with plain fries)

(Gluten free penne and bread is available upon request)

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### **Dessert**

Served family style

#### **Tiramisu**

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

#### **Mini Cannoli**

Cannoli filled with sweet ricotta cream and topped with chocolate chips

## \$35 Package\*

### **Appetizer**

Served family style  
House made rolls and White bean Hummus

### **Risotto Balls**

Stuffed with fontina and served with marinara sauce

### **Stuffed Meatballs**

Freshly ground beef and veal stuffed with fontina

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### **Salad**

Served family style

### **Caesar**

Romaine lettuce, croutons, shaved parmesan and caesar dressing

### **Arugula**

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

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### **Entree**

Guest to select one

#### **Fettuccini Salmon**

Diced salmon in light alfredo sauce

#### **Spaghetti and Meatballs**

In a traditional marinara sauce

#### **Rigatoni Alla Vodka**

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

(All sandwiches served with plain fries)

(Gluten free penne and bread available upon request)

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### **Dessert**

Served family style

#### **Tiramisu**

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

#### **Mini Cannoli**

Cannoli filled with sweet ricotta cream and topped with chocolate chips

\*Lunch packages include American coffee, hot tea and Iced tea. Above pricing per person is exclusive of tax and dining fees.

Prix Fixe

Dinner



# Dinner

## \$30 Package\*

### Appetizer

Served family style  
House made rolls and White bean Hummus

### Risotto Balls

Stuffed with fontina and served with marinara sauce

### Salad

Served family style

### Mista

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

### Entree

Guest to select one

#### Eggplant Parmesan

Breaded eggplant, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

#### Rigatoni Bolognese

Rigatoni served in our traditional meat sauce

#### Gemelli Arugula

Gemelli pasta, sautéed chicken, with arugula in a parmesan white wine sauce

(Gluten free penne available upon request)

### Dessert

Served family style

#### Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

## \$35 Package\*

### Appetizer

Served family style  
House made rolls and White bean Hummus

### Risotto Balls

Stuffed with fontina and served with 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 our house dressing

### Entree

Guest to select one

#### Chicken Parmesan

Breaded chicken breast, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

#### Eggplant Parmesan

Breaded eggplant, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

#### Rigatoni Bolognese

Rigatoni served in our traditional meat sauce

(Gluten free penne available upon request)

### Dessert

Served family style

#### Cannoli

Cannoli filled with sweet ricotta cream and topped with chocolate chips

\*Packages include American coffee, hot tea and Iced tea. Above pricing per person is exclusive of tax and dining fees.

# Dinner

## \$40 Package\*

### **Appetizer**

Served family style  
House made rolls and White bean Hummus

### **Fried Calamari**

Calamari rings and tentacles lightly fried and served with marinara sauce

### **Stuffed Meatballs**

Freshly ground beef and veal stuffed with fontina

### **Risotto Balls**

Stuffed with fontina and served with marinara sauce

### **Salad**

Served family style

### **Arugula**

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

### **Entree**

Guest to select one

### **Chicken Parmesan**

Breaded chicken breast, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

### **Eggplant Parmesan**

Breaded eggplant, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

### **Linguine Cielo**

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

(Gluten free Penne available upon request)

### **Dessert**

Served family style

### **Tiramisu**

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

### **Mini Cannoli**

Cannoli filled with sweet ricotta cream and topped with chocolate chips

## \$50 Package\*

### **Appetizer**

Served family style  
House made rolls and White bean Hummus

### **Fried Calamari**

Calamari rings and tentacles lightly fried and served with marinara sauce

### **Stuffed Meatballs**

Freshly ground beef and veal stuffed with fontina

### **Risotto Balls**

Stuffed with fontina and served with marinara sauce

### **Mussels**

Mussel's sautéed in olive oil, garlic and white wine  
(Served in red or white sauce)

### **Salad**

Served family style

### **Mista**

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

### **Caesar**

Romaine lettuce, croutons, shaved parmesan and caesar dressing

### **Entree**

Guest to select one

### **Chicken Parmesan**

Breaded chicken breast, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

### **Eggplant Parmesan**

Breaded eggplant, lightly fried and oven baked with mozzarella cheese in a marinara sauce served with spaghetti

### **Atlantic Salmon**

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

(Gluten free Penne available upon request)

### **Dessert**

Served family style

### **Tiramisu**

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

### **Mini Cannoli**

Cannoli filled with sweet ricotta cream and topped with chocolate chips

\*Packages include American coffee, hot tea and Iced tea. Above pricing per person is exclusive of tax and dining fees.

# Catering Packages

## PIZZA PARTY

(Available To-Go Only)

All packages come with rolls and white bean hummus

### 10 PEOPLE \$90

Any 2 large artisanal pizzas and a large catering salad

### 20 PEOPLE \$170

Any 4 large artisanal pizzas and 2 large catering salads

### 50 PEOPLE \$400

Any 10 large artisanal pizzas and 4 large catering salads

### 60 PEOPLE \$450

Any 12 large artisanal and 6 large catering salads

## ENTREES

1 pan feeds 6

### RIGATONI ALLA VODKA 45

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

### RIGATONI BOLOGNESE 45

Rigatoni in traditional meat sauce with parmesan cheese

### SPAGHETTI & MEATBALLS 45

Spaghetti in our traditional tomato sauce with beef and veal meatballs

### GEMELLI ARUGULA 45

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

### CHEESE RAVIOLI 50

House made cheese ravioli in a blush cream sauce

### MIXED SEAFOOD 60

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

### LINGUINI CIELO 60

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

### ORGANIC SALMON 64

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

## SALADS

1 pan feeds 6

### MISTA 40

Mixed greens, grape tomatoes, carrots, kalamata olives in our house balsamic dressing

### CAESAR 43

Romaine lettuce, croutons, shaved parmesan in our homemade Caesar dressing

### KALE 47

Baby kale, apple slices, cherry tomatoes, chopped pistachios, parmesan cheese in our lemon mustard balsamic

### ARUGULA 45

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

## CHICKEN

\$55 PER PAN

1 pan feeds 6

### CHICKEN PARMESAN

chicken breast topped with mozzarella cheese, tomato sauce and side of spaghetti marinara

### CHICKEN LIMONE

chicken tenderloins in a lemon, capers, garlic and white wine with side of cauliflower picatta

### CHICKEN MARSALA

chicken tenderloins in a mushroom marsala wine sauce with pecorino cheese with a side of mushroom risotto

## BY THE DOZEN

Mini Meatballs \$28

Caprese Skewers \$25

Risotto Balls \$27

Fried Smoked Mozzarella \$25

Mini Cannoli \$30

Above pricing is exclusive of tax and dining fees.

# Beverage Packages

## CONSUMPTION BAR

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

## WINE, BEER & SOFT DRINKS

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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

Maximum 5 hours

## Brunch Packages

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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

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May be added to any prix fixe menu

\$3 per person

American coffee, hot tea, freshly brewed iced tea

\$5 per person

American coffee, Lipton hot tea, freshly brewed iced tea, soft drinks, juice

## OPEN BAR

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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, Hornitos Plata, 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

### 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

### ELITE BAR PACKAGE

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

2 hours \$31 per person

3 hours \$41 per person

Each additional hour \$11 per person

Maximum 5 hours

*\*Shots and cognac not included in packages*

*\*Brands may vary depending on availability*

Above pricing is exclusive of dining fees.

# Wine List

## SPARKLING/ROSE

Rocchina -48  
Prosecco DOC Brut • Prosecco di Treviso, Italy  
Peach, Pear & Crisp

Piper Heidsieck NV -75  
Champagne • Champagne, France  
Apple, Almond & Grapefruit

Louis Roederer Vintage 2012 -95  
Champagne • Champagne, France  
Candied fruits, almond & white chocolate

Cantine Povero, Rosé La Dama Asteana -42  
Piedmont, Italy  
Red Fruit, Apples & Floral notes

## WHITE WINE

Ruby Donna Moscato -42  
Puglia, Italy  
Peach Nectar, Ripe Pear & Citrusy

I Castelli Pinot Grigio -40  
Delle Venezie, Italy  
Pear, Melon & Peach

Torre di Luna Sauvignon Blanc -47  
Delle Venezie, Italy  
Grapefruit, Citrus & Apricot

Mandarossa Chardonnay • 2018 -47  
Sicily, Italy  
Citrus, Light Oak, Vanilla

Crowded House, Sauvignon Blanc -44  
Marlborough, New Zealand  
Citrus, Grapefruit & Kiwi

William Hill, Chardonnay -48  
Central Coast, CA  
Oak, Pear & Lemon

Trefethen Estate, Chardonnay • 2017-55  
Oak Knoll District of Napa, CA  
Oak, Green Apple & Lemon

## RED WINE

Villa Poggio Salvi Chianti • 2017-40  
Sangiovese • Tuscany, Italy  
Cherry, Pepper & Sage

Cantina Valle Trinana • 2017 -45  
Montepulciano • Abruzzo, Italy  
Plum, Blackberry & Light Tannins

Trifula • 2017-56  
Baby Barbera • Piemonte, Italy  
Oak, Cocoa & Truffle

Séance, Pinot Noir -44  
California  
Cherry, Oak & Plum

Bogle, Cabernet Sauvignon -46  
Clarksburg, CA  
Oak, Blackberry & Cherry

Canvasback, Cabernet Sauvignon • 2016 -60  
Red Mountain, Washington State  
Blackcurrants, black cherries & Dried Herbs



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**Special Event Contact:**  
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*Estia*   
GROUP