

Pizzeria Birreria Pietro's

Soups

PASTA FAGIOLI 7

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

Small Plates

FRIED CALAMARI 14

calamari rings & tentacles lightly fried & served with marinara sauce

MUSSELS 15

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

CRISPY SHRIMP 15

fried butterflied shrimp over a bed of arugula, drizzled with paprika aioli

ROASTED VEGETABLES & CHEESE 13

zucchini, peppers, artichokes & eggplant, served warm with feta & parmesan cheeses

BRUSCHETTA 10

toasted homemade bread, topped with roasted peppers, olives, diced tomatoes, garlic, basil & parmesan cheese

RISOTTO BALLS 12

fried risotto balls stuffed with mozzarella cheese & mushrooms, served with marinara sauce

FRIED MOZZARELLA 12

homemade & served with marinara sauce

COAL-OVEN ROASTED MEATBALLS 13

freshly ground beef & veal stuffed with smoked mozzarella, topped with homemade marinara sauce

SPICY CALAMARI & SAUSAGE 14

fried calamari sautéed with pork sausage, arugula & in a spicy tomato sauce

CRISPY CAULIFLOWER 12

breaded cauliflower lightly fried served with pomodoro sauce and parmesan cheese

Salads

MISTA 13 sm • 29 fs

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

ARUGULA 15 sm • 34 fs

arugula, endive, radicchio, sundried tomatoes, shaved Parmesan, honey balsamic dressing

SICILIANA 16 sm

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

KALE 16 sm

baby kale, apple slices, cherry tomatoes, pistachios, parmesan, in a lemon mustard balsamic dressing

CAESAR 13 sm • 33 fs

romaine lettuce, croutons, shaved Parmesan & housemade Caesar dressing

MEDITERRANEAN 18 sm • 43 fs

mixed greens, red onions, cucumbers, grape tomatoes, yellow peppers, olives, feta cheese, shrimp & house dressing

BEET 16 sm

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

Add to Any Small Salad

CHICKEN +6 GRILLED SHRIMP +7

COAL OVEN PIZZA

Designed & built by hand, the coal oven delivers a unique flavor & bake not possible from wood or gas ovens. The oven reaches heat up to 1200 degrees. The intense heat of the coal oven evenly bakes the pies to create a crispy and smoky crust.
Regular Pizza dough does not contain any dairy or eggs

Create Your Own

MEDIUM 14" 16 • LARGE 16" 18

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

Substitute Mozzarella with Vegan Mozzarella MEDIUM +3 LARGE +6

CHEESE 3 EA.

gorgonzola
ricotta
mozzarella
fontina
provone

smoked
mozzarella
feta
vegan mozzarella

VEGETABLES 2.5 EA.

bermuda onions
broccoli
black olives
mushrooms
spinach
arugula

roma tomatoes
roasted peppers
roasted zucchini
sundried tomatoes
roasted eggplant
baby kale

MEAT 3.5 EA.

grilled chicken
meatballs
pepperoni
pork sausage

prosciutto
pancetta
chicken sausage
capicola ham

Artisanal Pizzas

MEDIUM 14" 20 • LARGE 16" 28

Our artisanal pizzas have been carefully crafted & cannot be modified

THE SAUSAGE

four cheeses, chicken sausage, roma tomatoes, and spinach

BARESE

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

GARDEN (vegan)

vegan mozzarella, zucchini, cherry tomatoes, pea pesto & topped with a balsamic reduction

PIETROS

smoked mozzarella, prosciutto & baby arugula

SHORT RIB

tender short rib, caramelized onions, parmesan & alfredo truffle sauce

PICCANTE

spicy capicola ham, aged provolone, crushed hot peppers & tomato sauce

FOUR CHEESE

tomato sauce, basil, four cheeses

MORTADELLA

mortadella, buratta, pistachios, arugula, honey & mozzarella cheese

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. Cauliflower Crust does contain Eggs.

Rice Crust Pizza*

ONE SIZE ONLY 12" 17

choice of mozzarella or vegan cheese, tomato sauce & one vegetable topping Additional toppings +3

*There is a risk of cross-contamination with Gluten Flour. Cauliflower Crust does contain Eggs.

Family Style

Family Style is designated by "fs"
feeds 3-4 guests

Pasta

LINGUINI CIELO 24 sm • 57 fs

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

RIGATONI ALLA VODKA 17 sm • 38 fs

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

RIGATONI BOLOGNESE 17 sm • 38 fs

in our traditional meat sauce

FETTUCINE MARINARA 14 sm • 32 fs

homemade fettuccine in our fresh tomato sauce

EGGPLANT PARMESAN 18 sm • 39 fs

breaded eggplant, lightly fried, topped with mozzarella in marinara sauce, served with spaghetti marinara

GEMELLI ARUGULA POLLO 18 sm • 40 fs

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

SPAGHETTI MEATBALLS 17 sm • 39 fs

in our traditional marinara sauce

FETTUCINE CARBONARA 17 sm • 39 fs

red onions, cream, peas, mushrooms, parmesan cheese & pork pancetta

CHEESE RAVIOLI 17 sm • 39 fs

homemade, choice of blush cream sauce or tomato sauce

ZUCCHINI PASTA +3 sm +8 fs

GF GLUTEN FREE PENNE PASTA +2 sm +5 fs

THE CLASSICS

SUB PASTA WITH VEGETABLES +3 sm +6 fs

Chicken

PARMESAN 19 sm • 44 fs

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

LIMONE 19 sm • 44 fs

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

MARSALA 19 sm • 44 fs

chicken tenders sautéed in a marsala sauce with a blend of mushrooms, sprinkled with pecorino cheese, served with mushroom risotto

Fish

ATLANTIC SALMON 27 sm

simply grilled, topped with lemon, olive oil & capers, served with mushroom risotto

FRA DIAVOLO PASTA 26 sm

shrimp, calamari, salmon, chopped clams & mussels

Meat

VEAL LIMONE 23 sm • 55 fs

veal cutlets sautéed with lemon juice, capers, white wine and garlic served with fettuccine pasta

Draft

BIRRA PERONI 6

Italian Pale Lager, Italy, 5.1%

KENZINGER 6

American Pale Lager, Philadelphia, 4.5%

FLYING FISH ROTATIONAL 6

Philadelphia, PA

TROEGS ROTATIONAL 6

Hershey, PA

YARDS PHILLY PALE ALE 7

Philadelphia, PA

LAGUNITAS IPA 7

American IPA, California, 6.2%

GUINNESS 7

Irish Dry Stout, Dublin, 5.5%

BLACK & TAN 6

HOUSE MIX (GUINNESS & YUENGLING)

SAM ADAMS SEASONAL 6

Massachusetts

YUENGLING 4

American Amber Lager, Pottsville, 4.4%

BLUE MOON 6

Belgian-Style Wit, CO, 5.4%

STELLA ARTOIS 6

Belgian Lager, Belgium, 5.0%

COORS LIGHT 4

American Light Lager, CO, 4.2%

Craft Cocktails

PEACH BELLINI 10

peach puree, prosecco

MILAN MULE 9

vodka, fresh lime, ginger beer

SANGRIA 9

Choice of Red or White

ITALIAN MOJITO 10

Rum, Lime Juice, Mint, Limoncello, Angostura Bitters

FROZEN SEASONAL 10

Bottle

Local

CONSHOHOCKEN BLOOD MONEY IPA 6

Blood Orange IPA, Conshohocken, 6.7%

VICTORY DIRTWOLF 6

Double IPA, Downingtown, 8.7%

WALT WHIT 6

Belgian-Style Witbier, Philadelphia, 4.2%

COMMONWEALTH CIDER 6

Cider, Philadelphia, 5.0%

ALLAGASH WHITE 6

Belgian-Style Witbier, ME, 5%

HEINEKEN 5

European Pale Lager, Netherlands, 5.0%

NEW CASTLE BROWN ALE 5

English-Style Brown Ale, Netherlands, 4.7%

MILLER LITE 4

American Light Lager, Milwaukee, 5%

MICHELOB ULTRA 4

American Light Lager, MO, 4.2%

CORONA 5

Mexican Lager, Mexico, 4.6%

AMSTEL LIGHT 5

European Light Lager, Netherlands, 3.5%

SAINT PAULI N/A 4

Non-Alcoholic, German Lager, Germany

White Wine

PINOT GRIGIO • GLASS 7 BOTTLE 25

Danzante, Italy

RIESLING • GLASS 8 BOTTLE 29

Urban-Hoff, Germany

CHARDONNAY • GLASS 9 BOTTLE 33

Backstory, California

SAUVIGNON BLANC • GLASS 9 BOTTLE 33

Pomelo, California

MOSCATO • GLASS 9 BOTTLE 33

Peirano, California

Rosé

• GLASS 8 BOTTLE 29

Oak Grove, California

Sparkling

PROSECCO • GLASS 8 BOTTLE 32

Furlan, Italy

Red Wine

PINOT NOIR • GLASS 8 BOTTLE 29

Backhouse, California

SANGIOVESE • GLASS 8 BOTTLE 29

Super Tuscan, Italy

MERLOT • GLASS 8 BOTTLE 29

Oak Grove, California

CABERNET • GLASS 9 BOTTLE 33

Greyson Cellers, California

MALBEC • GLASS 9 BOTTLE 33

San Huberto, Argentina

CHIANTI • GLASS 10 BOTTLE 37

Fontella, Italy

LUNCH SPECIALS

EVERYDAY • 11am to 3pm • 10.50
(ALL LUNCH SPECIALS COME WITH CUP OF SOUP)

Salads

CHICKEN CAESAR

Romaine lettuce, croutons, shaved Parmesan, Caesar dressing, topped with grilled chicken

NAPOLITANA

Mixed greens, grape tomatoes, carrots, eggplant, zucchini, olives, feta cheese & grilled shrimp in our house dressing

Pasta

FETTUCCINE SALMON

Fettuccine with diced salmon in a light Alfredo sauce

LINGUINI BROCCOLI & POLLO

Linguini pasta with broccoli, grape tomatoes, garlic, pecorino cheese, white wine sauce & topped with grilled chicken

RISOTTO MUSHROOMS & POLLO

Risotto with mushrooms, onions, garlic & Parmesan cheese, topped with grilled chicken

LINGUINI SHRIMP & SAUSAGE

Linguini pasta with shrimp & pork sausage, arugula, in a spicy white wine sauce

Pizza

PERSONAL MARGARITA PIZZA

Sandwiches

EVERYDAY • 11am to 3pm • 12.95

served on housemade thin focaccia bread with side salad

CHICKEN PESTO

Grilled chicken, pesto, mozzarella cheese, spinach, and roasted red peppers.

CHICKEN PARMESAN

Breaded chicken, homemade tomato sauce, mozzarella cheese, and basil

Brunch Pizza

available Saturday and Sunday only 11-4

Brunch Cauliflower Crust

mozzarella, ham, egg and spinach

Brunch Pietro's

bacon, egg, mozzarella cheese, potatoes, pesto and leeks

BRUNCH COCKTAIL SPECIAL 5

Happy Hour

available at the bar & hightops only

Monday - Friday

4pm to 6pm


Sunday

12pm to 4pm

BEER 4 • WINE 5 • COCKTAILS 5

CONNECT WITH US!

 /PietrosCoalOven

 @PizzeriaPietros

www.PietrosPizza.com