



Soup

PASTA FAGIOLI 8

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

Small Plates

CRISPY CAULIFLOWER 14

breaded cauliflower lightly fried served with pomodoro sauce and parmesan cheese

FRIED CALAMARI 17

calamari rings & tentacles lightly fried & served with marinara sauce

MUSSELS 17.5

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

CRISPY SHRIMP 17.5

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

BRUSCHETTA 11

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

ROASTED VEGETABLES & CHEESE 15

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

RISOTTO BALLS 14

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

FRIED MOZZARELLA 14

homemade & served with marinara sauce

COAL-OVEN ROASTED MEATBALLS 15

homemade meatballs made with freshly ground beef & veal stuffed with smoked mozzarella

SPICY CALAMARI & SAUSAGE 17.5

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

CAPRESE 16.5

sliced beefsteak tomatoes, yellow cherry tomatoes, basil, and whole milk mozzarella drizzled with reduced balsamic & extra virgin olive oil

Salads

MISTA 16 sm • 37 fs

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

ARUGULA 18 sm • 44 fs

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

SICILIANA 19 sm

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

KALE 19 sm

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

CAESAR 16 sm • 38 fs

romaine lettuce, croutons, shaved parmesan & housemade caesar dressing

MEDITERRANEAN 21 sm • 53 fs

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

BEET 19 sm

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

Add to Any Small Salad

CHICKEN +8 GRILLED SHRIMP +8.5

COALOVENPIZZA

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.
**Pizza dough and sauce does not contain any dairy or eggs.

Create Your Own

MEDIUM 14" 19 • LARGE 16" 22 •

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 4 each

gorgonzola
ricotta
mozzarella
fontina
provolone

smoked mozzarella
feta
vegan mozzarella
vegan ricotta

VEGETABLES 3.5 each

bermuda onions
broccoli
kalamata olives
mushrooms
spinach
arugula

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

MEAT 4.5

grilled chicken
meatballs
pepperoni
pork sausage
vegan pepperoni

prosciutto
pancetta
chicken sausage
capicola ham

Artisanal Pizzas

MEDIUM 14" 23 LARGE 16" 31

Our artisanal pizzas have been carefully crafted & cannot be modified

THE SAUSAGE

four cheeses, chicken sausage, roma tomatoes & spinach

BARESE

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

PIETROS

smoked mozzarella, prosciutto & baby arugula

SHORT RIB

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

FOUR CHEESE

tomato sauce, thyme, and four cheeses

MORTADELLA

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

PICCANTE

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

VODKA

vodka sauce pizza with chicken, parmesan, mozzarella, fontina & pork pancetta

GARDEN (Vegan)

vegan mozzarella, zucchini, cherry tomatoes, pea pesto & balsamic reduction

Cauliflower Crust Pizza*

ONE SIZE ONLY 10" 17

choice of mozzarella or vegan cheese, tomato sauce & one vegetable topping. Additional Toppings extra cost.

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

**Pizza dough does not contain any dairy or eggs.

Pasta

LINGUINI CIELO 28 sm • 70 fs

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

RIGATONI ALLA VODKA 20 sm • 50 fs

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

RIGATONI BOLOGNESE 20 sm • 50 fs

in our traditional meat sauce

FETTUCCINE MARINARA 17 sm • 41 fs

homemade fettuccine in our fresh tomato sauce

EGGPLANT PARMESAN 21 sm • 53 fs

fried eggplant topped with fresh mozzarella and fresh basil and served with spaghetti in homemade marinara sauce

GEMELLI ARUGULA POLLO 21 sm • 53 fs

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

SPAGHETTI MEATBALLS 20 sm • 50 fs

coal-oven roasted meatballs served with spaghetti in our traditional marinara sauce

FETTUCCINE CARBONARA 20 sm • 50 fs

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

CHEESE RAVIOLI 21 sm • 53 fs

homemade, choice of blush cream sauce or tomato sauce

ZUCCHINI PASTA +5 sm +10 fs

GLUTEN FREE PASTA* +3 sm +7 fs

WHOLE WHEAT PASTA* +3 sm +7 fs

Family Style

Family Style is designated by "fs"

THE CLASSICS

SUB PASTA WITH VEGETABLES +3.5 sm +9.5 fs

Chicken

PARMESAN 23 sm • 59 fs

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

LIMONE 23 sm • 59 fs

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

MARSALA 23 sm • 59 fs

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

Fish

ATLANTIC SALMON 32 sm

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

FRA DIAVOLO PASTA 32 sm

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

Draft

CLOUDY & CUMBERSOME **8**
New England Style-IPA, Westchester, PA 5.9%

LAGUNITAS IPA **7.5**
India Pale Ale, California, 6.2%

YARDS PHILADELPHIA PALE ALE **6.5**
Pale Ale, Philadelphia, 4.3%

HIGHWATER HEFEWEIZEN **7**
Bavarian-Style Wheat, Neshaminy, PA, 5.2%

BIRRA PERONI **6.5**
Italian Pale Lager, Italy, 5.1%

STELLA ARTOIS **7.5**
Belgian Lager, Belgium, 5.0%

YUENGLING **6**
Amber Lager, PA, 4.5%

COORS LIGHT **5.5**
American Light Lager, CO, 4.2%

Craft Cocktails

CITRUS BLOOM **12**
orange infused gin, elderflower liqueur,
basil simple, fresh lime

VIN BLOSSOM **10**
barbera wine slow-cooked with lavender,
hibiscus, honey, citrus and served chilled

GRILLED CITRUS SANGRIA **10**
grilled orange, grilled pineapple

PEACH FROZEN BELLINI **11**
peach puree, simple, prosecco
served cold

FROZEN SEASONAL **11**
please inquire with your server

White Wine

PINOT GRIGIO • GLASS **10** BOTTLE **36**
I Castelli, Italy

UGNI BLANC • GLASS **10** BOTTLE **36**
Demoiselle, France

RIESLING• GLASS **11** BOTTLE **36**
Urban-Hoff, Germany

GRUNER VELTLINER • GLASS **11** BOTTLE **44**
Schmidt, Austria

SAUVIGNON BLANC • GLASS **12** BOTTLE **44**
Zvonko Bogdan, Serbia

CHARDONNAY• GLASS **13** BOTTLE **48**
Zvonko Bogdan, Serbia

Rosé

BOBAL ROSÉ • GLASS **11** BOTTLE **40**
Garduño, Spain

Sparkling

PROSECCO (white)• GLASS **11** BOTTLE **40**
Furlan, Italy

LAMBRUSCO GRASPAROSSA (red)•
GLASS **12** BOTTLE **44**
Cantina Settecani, Italy

LUNCH SPECIALS

EVERYDAY • 11am to 4:30pm •

Salads **14**

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

Ciabatta Sandwiches **16**

CHICKEN HOT PESTO
grilled chicken, roasted tomato,
fresh mozzarella & hot pesto
served on homemade ciabatta bread
with a small Mista salad

CHICKEN PARM
breaded chicken breast, lightly fried
and oven-baked, with mozzarella
cheese and marinara
served on homemade ciabatta bread
and with a small Mista salad

Pasta **15**

FETTUCCINE SALMON
fettuccine with diced salmon
in a light alfredo sauce

HOT PESTO PENNE
penne, spicy almond based pesto,
mushrooms, 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

Red Wine

MONTEPULCIANO D'ABRUZZO •
GLASS **11** BOTTLE **36**
Montefresco, Italy

PINOT NOIR • GLASS **11** BOTTLE **36**
Cloud Break, California

MERLOT • GLASS **11** BOTTLE **36**
Oak Grove, California

MERLOT / CABERNET FRANC •
GLASS **11** BOTTLE **40**
Chateau le Camplat, Bordeaux

CABERNET• GLASS **12** BOTTLE **40**
Grayson Cellars, California

SANGIOVESE • GLASS **12** BOTTLE **40**
Ali, Italy

CHIANTI• GLASS **13** BOTTLE **44**
Alteo, Italy

MALBEC• GLASS **13** BOTTLE **44**
Finca Sophenia, Argentina

CABERNET • GLASS **18** BOTTLE **66**
Alexander Valley, California



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