

# Pizzeria Birreria Pietro's

## Soups

### PASTA FAGIOLI 7

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

### SOUP OF THE DAY 7

## Small Plates

### CRISPY SHRIMP 14

butterfly shrimp over a bed of arugula, drizzled with an olive tapenade & served with paprika aioli

### SPICY CALAMARI & SAUSAGE 13.50

fried calamari sautéed with pork sausage & in a spicy marinara sauce

### FRIED CALAMARI 13.50

calamari rings and tentacles lightly fried & served with marinara sauce

### BURRATA CAPRESE 13.50

sliced vine ripe & yellow cherry tomatoes, fresh burrata cheese, basil & extra virgin olive oil

### 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

### OCTOPUS 18.50

grilled Portuguese octopus, served with Kalamata olive salad & cannellini bean purée

### CRISPY CAULIFLOWER 12

served with marinara sauce

## Salads

### MISTA 10

mixed greens, grape tomatoes, carrots, black 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, 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

## Family Style

parties of 10 or more **30**

**Pick 2 from each of the following:**

small plates • salads • pizza • pasta

## 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  
ricotta  
mozzarella

fontina  
provolone  
smoked mozzarella

vegan cheese  
vegan ricotta

### VEGETABLES 2.50 EA.

bermuda onions  
broccoli  
kalamata olives  
mushrooms

spinach  
arugula  
roma tomatoes  
roasted peppers

roasted zucchini  
sundried tomatoes  
roasted eggplant  
baby kale

### MEAT 3.50 EA.

grilled chicken  
meatballs  
pepperoni

pork sausage  
prosciutto  
pancetta

chicken sausage  
capicola ham  
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

## Artisanal Pizzas

MEDIUM 13" 18

### BOBBY V

Brussels sprouts, pancetta, Gorgonzola & mozzarella cheese, Alfredo sauce, balsamic reduction

### FRANKIE

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

### COTOLETTA

breaded chicken breast, lightly fried, topped with mozzarella & tomato sauce

### PIETRO

smoked mozzarella, prosciutto & baby arugula, drizzled with truffle oil

### VALENTINA

mozzarella, olives, artichokes, caramelized onions, roasted grape tomatoes & spinach, drizzled with truffle oil

### TOMMY

capicola ham, aged provolone, crushed red hot pepper, tomato sauce

### LUIGI

tomato sauce, basil, four cheeses

### SHORT RIB

tender short rib, caramelized onions, Parmesan, béchamel truffle sauce

### BURRATA

burrata & Parmesan cheese, caramelized onions, chicken sausage, balsamic reduction

### VEGAN

vegan cheese, tofu ricotta, tomato sauce, caramelized onions, vegan pepperoni

*Our artisanal pizzas have been carefully crafted & cannot be modified*

## 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

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

### SPAGHETTI MEATBALLS 15.50

in a traditional marinara sauce

### SPINACH LASAGNA 16.50

housemade layered spinach pasta with Alfredo sauce, sautéed spinach, mushrooms & mozzarella cheese, baked to perfection

### 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

### RAVIOLI OF THE DAY

ask your server for today's housemade selection

GF

ZUCCHINI PASTA +4

GLUTEN FREE PENNE PASTA\* +2

\*There is a risk of cross-contamination with Gluten

## Sides

### CAULIFLOWER PICATTA 7

MUSHROOM RISOTTO 8

### ZUCCHINI PASTA MARINARA 7

TRUFFLE FRIES 7

PANCETTA BRUSSELS SPROUTS 10

### SAUTÉED VEGETABLES 7

SPAGHETTI MARINARA 6

## THE CLASSICS

## Chicken

### PARMESAN 19

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

### LIMONE 19

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

### VILLAGGIO 19

chicken tenders sautéed with peppers, onions & spicy pork sausage in a white wine tomato sauce served with spaghetti

## Fish

### ATLANTIC SALMON 26

Atlantic Salmon simply grilled, topped with lemon, olive oil & capers, served with sautéed vegetables

### BRANZINO 26

wild caught branzino over green lentils in a light lemon emulsion, garnished with crispy shallots

### 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 PARMESAN 24.50

breaded veal cutlet, lightly fried & oven baked, topped with mozzarella cheese in a marinara sauce & served with spaghetti

### 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