

PIZZA BY PIETRO

FUNCTIONS MENUS

ENGAGEMENTS

BIRTHDAYS

WEDDINGS

BAPTISM

A multi-award winning chef catering for events
on location

www.pizzabypietro.com fb + insta -pizzabypietro
1300 729 376

The Pizza By Pietro Food Truck is equipped with a State of the Art Commercial Kitchen and Stefano Ferrara Wood Fired Oven, only one of its kind in the World.

FunctionMenu 1 - \$20/head

Wood Fired Pizza Buffet on location

A selection of 5 Wood Fired Pizzas cooked fresh to cater for your event.

Margherita - San Marzano Tomato, Pure Mozzarella , Organic Basil

Capricciosa - San Marzano Tomato, Pure Mozzarella, Smoked Leg Ham, Mushroom, Artichoke, Olives or Sicilian Salami, Caramelised Onion, Olives

Parmigiana - San Marzano Tomato, Pure Mozzarella , Roasted Eggplant, Ricotta Cream

Wild Mushroom - Pure Mozzarella, Porcini Mushroom, Roasted Asparagus, Truffle Sauce

Pietro Special - Pure Mozzarella, Cherry Tomatos, Prosciutto San Daniele, Rocket, Goats Cheese.

FunctionMenu 2 - \$30/head

Wood Fired Pizza and Fresh Pasta Buffet on location

A selection of 5 Wood Fired Pizzas cooked fresh to cater for your event.

Margherita - San Marzano Tomato, Pure Mozzarella , Organic Basil

Capricciosa - San Marzano Tomato, Pure Mozzarella, Smoked Leg Ham, Mushroom, Artichoke, Olives or Sicilian Salami, Caramelised Onion, Olives

Parmigiana - San Marzano Tomato, Pure Mozzarella , Roasted Eggplant, Ricotta Cream

Wild Mushroom - Pure Mozzarella, Porcini Mushroom, Roasted Asparagus, Truffle Sauce

Pietro Special - Pure Mozzarella, Cherry Tomatos, Prosciutto San Daniele, Rocket, Goats Cheese.

Second Course - Served with Woodfired Sourdough Bread made in house.

A Selection of any two pastas cooked fresh

Spinach and Ricotta Ravioli with Butter, Sage and Parmesan.

Hand Made Gnocchi with San Marzano tomato sugo and fresh baked mozzarella.

FunctionMenu 3 - \$45/head

Wood Fired Pizza ,Fresh Pasta Buffet and Wood Fired Meat on location

A selection of 5 Wood Fired Pizzas cooked fresh to cater for your event.

Second Course - Complementary Sour Dough Ancient Bread made in house.

A Selection of any two pastas cooked fresh

Spinach and Ricotta Ravioli with Butter, Sage and Parmesan.

Hand Made Gnocchi with San Marzano tomato sugo and fresh baked mozzarella.

Third Course - Wood Fired Meat

Roman Style Porchetta - A traditional Roman Pork Belly and Loin dish roll marinated and cooked for four hours with a marvelous array of herbs natural salts pepper and spices. Deglazed with a hint of wine creating the most amazing finished resting juices.

Function Menu 4 - \$55/head

Wood Fired Pizza ,Fresh Pasta Buffet and Wood Fired Seafood on location

A selection of 5 Wood Fired Pizzas cooked fresh to cater for your event.

Second Course - Complementary Sour Dough Ancient Bread made in house.

A Selection of three pastas cooked fresh

Penne Napoletana

Linguini Vongole - White Wine Clam Sauce

Spaghetti Pecatore - Seafood medley sauce.

Third Course - Wood Fired Seafood

Wood fired King Prawns , Scampi and Seafood Skewers

ADD ONS

Antipasto Starters

Spiced Mixed Olives

Arancini - Rice Balls filed with veal ragu and mozzarella and deep fried. A Sicilian delicacy \$5pp

Eggplant Parmigiana - Layers of Fried Eggplant , Napoli Sauce, Mozzarella + Beschamel. Great alternative to vegetarian lasagna. \$6.5pp

Potato Croquettes w/ smoked mozzarella \$5pp

Caprese Salad - Truss Tomato, Buffalo Mozzarella, Organic Basil + EVO Oil \$5pp

Tuscan Crumbed Cauliflower with Truffle + Parmigiano Regiano \$5pp

Cured Meats Board - Sopressa, Double Smoked Leg Ham, Mortadella, Salamino \$6.5pp

Prosciutto San Daniele Caprese Antipasto - Authentic San Daniele Prosciutto served with caprese salad \$6.5pp

Wood Fired Figs with Prosciutto + Gorgonzola Cream \$6 (when in season)

Garlic Bread \$2.5/pp

Salads \$5/pp- Rocket + Parmesan Salad, Mixed Italian Salad, Caprese Salad, Radicchio Gorgonzola and Pear.

Dessert \$5/pp - Sicilian Cannoli, Nutella Calzone, Custard and Chocolate Profiterole, Ricotta Cake, Tiramisu

SOME OTHER PASTAS

Traditional Lasagna

Penne alla Norma - fried eggplant + tomato + ricotta

Spinach and Ricotta Canneloni

Maccaroni Chicken Spinach Ragù

Pappadelle Rabbit Ragù

Fettucini Creamy truffled mushroom ragù

Giant Penne with cherry tomato + Basil and goats cheese

Rigatoni Bolognese

Gnocchi Sorrentina tomato + baked mozzarella

**KEEP IN MIND
THESE MENU'S
ARE A BASIS TO
TO HELP
CUSTOMIZE
TO YOUR TASTE
+ REQUIREMENTS**

WE ONLY USE THE FINEST INGREDIENTS AND COOKING TECHNIQUES USED IN BOUTIQUE A LA CARTE DINING

Celebrated Chef Pietro Ferretti is notorious for producing iconic glorious Italian food of unsurpassed standards. With a meticulous approach to functions he presents a quality often only ever experienced in boutique dining.....he is a true culinary artisan.

"My passion in Italian food was to preserve the integrity of the dishes and their preparation, rather than add ingredients like many other Chefs in the quest for complexity, I always worked to strip away as much as possible and reveal the identity of the dishes and the chemistry of their ingredients.

It's in the simplicity of these dishes that the difficulties lay and in the fine craft nuances that bring the dishes to shine, for me this has been the way to tell their story. I was lucky enough to train in an era where there was still a few old culinary giants left that reinforced the idea of absolutely no compromise, everything from scratch and selected fresh.

I truly believe that this is what has allowed my food to connect with my diners on a deeper level.

To be able to bring this level of kitchen to amazing Australian locations is exciting... we are making a statement on a global scale.

I look forward to making your event memorable "

*Warm Regards,
Pietro*