## Dine-In Carry-Out Catering

all-Time
Favorites

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## savory soups \& authentic appetizers

tomato \& bread soup ~ hearty tomato soup with browned bread, onion, beef stock and fresh sage cup 3.69 bowl 6.29 as white bean soup ~ thick vegetarian soup of cannellini beans, celery, tomato, onion and fresh herbs cup 3.69 bowl 6.29 as calamari fritti ~ lightly floured, seasoned and briefly fried until crisp, served with marinara and cocktail sauce 15.99 bruschetta ~ wood-fired rosemary flatbread with roma tomato, garlic, red onion, balsamic, fresh basil and parmesan 9.99 as fried mozzarella ~ five mozzarella strips, hand-cut, seasoned and breaded to order, lightly fried, dusted w/ parmesan 8.29 rustic garlic bread ~ minced garlic, olive oil, fresh parsley, parmesan crusted rustic bread w/marinara 7.49 half order 3.99 mussels ~ one pound of mussels sauteed in a flavorful broth of white wine, garlic, shallots and fresh herbs 15.99 goat cheese rounds $\sim$ two rounds, Panko breaded, lightly fried until warm and smooth; garnished w/ balsamic reduction 12.99 french fries ~ generous plate of fresh, hot, shoestring fries, lightly seasoned with salt and pepper 6.99 half order 4.29 heirloom tomato caprese $\sim$ fresh mozzarella, mini heirloom tomatoes, basil, olive oil; arugula flatbread w/balsamic reduction 12.99 starter caesar salad ~ half-sized caesar with crisp romaine, shredded fresh parmesan and homemade brioche croutons 7.99 as starter greek chopped salad ~ romaine, feta, red onion, tomato, cucumber, kalamata olive, peppers, oregano vin. 8.99

## specialty wood-fired pizza \& calzones

Our thin crust Neapolitan style pizza \& calzones feature hand-stretched dough topped with fresh cut ingredients and the finest all-natural cheeses. The authentic wood-fired cooking, in excess of 700 degrees, browns the dough for a crisp texture and unmatched flavor. Enjoy any of our specialty recipes as a pizza or a calzone.
acheese ~ thin, hand-stretched crust, wood-fired, with shredded mozzarella, fontina, red sauce and a dash of pizza shake 11.29 white sauce ~ parmesan cream sauce with onion \& thyme, shredded mozzarella, fontina and a dash of pizza shake 14.29 as margherita $\sim$ neapolitan pizza in its simplest form, red sauce, sliced all-natural fresh mozzarella, fresh basil 14.79 asgoat cheese \& arugula ~ prosciutto, sliced pear, goat cheese, mozzarella, olive oil, fresh arugula, balsamic drizzle 15.49 four cheese $\sim$ shredded mozzarella, fontina, shaved fresh parmesan, sliced fresh mozzarella, red sauce, oregano 15.29 antipasto ~ prosciutto, salami, pepperoni, black olives with mozzarella and fontina cheeses, red sauce, fresh basil 15.49 aclassic mediterranean ~ olive oil, fresh herbs, mozzarella, fontina, sweet tomato, black olive, feta, pancetta, fresh basil 15.79 grilled vegetable ~ roasted red pepper, eggplant, zucchini, roma tomato, black olive, mozzarella, fontina, red sauce 15.49 pine nut pesto \& sweet tomato ~ mozzarella, asiago, chopped sweet tomato w/fresh pesto sauce, oregano 16.59 primavera pizza ~ red onion, herb tomato, zucchini, artichoke, kalamata olive w/ olive oil, fresh herbs, feta, mozzarella 15.29 white fontina pizza $\sim$ e.v. olive oil, minced garlic, black pepper, creamy fontina cheese and a mix of five garden fresh herbs 14.29 as sausage, onion \& peppers ~ hot \& mild italian link sausage, peppers, onions, red sauce, mozzarella, fontina, oregano 15.79 bacon, spinach, asiago ~ white sauce, fresh spinach, pepper crusted bacon, mozzarella, asiago, fresh arugula 15.49 spinach, artichoke \& chicken ~ spinach, artichoke, grilled chicken, ricotta, red sauce, mozzarella, sweet tomato puree 16.59 primo pepperoni ~ mozzarella, fontina, parmesan, red sauce, smothered with all-natural sandwich-style pepperoni 14.79 asquattro carne ~ italian link sausage, pepperoni, browned ham, crushed meatball, mozzarella, fontina, red sauce 16.59 Specialty Gluten-Free Pizzas - Substitute a 14" Gluten-Free Pizza Crust Add 5.99 Substitute a 10" GF Pizza-Crust Add 3.99

## create your own 12" pizza

start with a hand-stretched, 12" wood-fired pizza crust, topped with shredded all-natural mozzarella and creamy fontina, add rich tomato red sauce 11.29 or a savory white sauce 14.29

## create your own calzone

this traditional "folded pizza" has a crisp, wood-fired dough shell, a rolled \& browned crust, and is filled with all-natural mozzarella, fontina, and includes three of your favorite toppings; served with a side of marinara 15.49
pepperoni • black olive • domestic mushroom green pepper • roasted garlic • white onion roma tomato • banana pepper • pineapple basil • spinach • minced garlic • extra sauce jalapeño • arugula • eggplant • zucchini
extra cheese • sausage $\cdot$ feta • asiago roasted red pepper • gorgonzola sautéed sweet onions • kalamata olive capers • tri-color peppers • ricotta ham • salami • artichoke
2.79 ea
meatball • bacon • broccoli • pancetta • green olives 3.49 ea
prosciutto di parma - fresh mozzarella • goat cheese shaved rosemary chicken • chopped grilled chicken - anchovy • toasted pine nuts • portobello

## ©All-Natural, Traditional Italian Cheeses by Grande Cheese Co.山

mozzarella, parmesan, provolone, asiago, ricotta impastata \& sopraffina, fresh mozzarella ciliegine \& cepponelli All cheeses on our menu are made with pasteurized milk.
a All-Natural, Nitrite \& Nitrate Free Meats as
genoa salami, prosciutto di parma, fire roasted ham, prime rib, oven roasted turkey breast, sandwich and pizza pepperoni
fresh pizza sausage and fresh hot link \& sweet link sausage by local, family owned, Logan's Sausage Co.

## freshly made salads

scratch dressings: oregano vinaigrette, balsamic vinaigrette, caesar, red wine vinaigrette, lemon olive oil, honey citrus poppy seed also available: ranch, honey mustard, bleu cheese (All dressings are Gluten-Free)
anchovy fillets 3.49 • grilled chicken / shaved rosemary chicken 3.99 • sautéed shrimp (4pcs) 4.49 (6pcs) 5.99 (8pcs) 6.99
apie-tanza salad ~ mixed field greens, roasted red peppers, mini heirloom tomatoes, shaved parmesan, oregano vin. 9.29 fried goat cheese salad $\sim$ one large round of goat cheese, panko breaded and lightly fried; served over mixed field greens and arugula with toasted pecans, ripe strawberry, dried cherries, honey citrus poppy seed dressing and balsamic reduction 14.99 mediterranean spinach salad $\sim$ fresh spinach leaves tossed with balsamic vinaigrette, minced red onion, sliced roma tomato, toasted pine nuts, kalamata olives and feta cheese crumbles 12.99
a arugula \& pear salad ~ sliced pear, toasted walnut and crumbled bleu cheese with crisp bacon, baby arugula and mixed greens in a light lemon olive oil with drizzled balsamic reduction 13.99
chicken \& walnut salad $\sim$ chicken breast poached with carrots, celery and fresh herbs, served cold with crisp romaine, raisins, toasted walnuts and parmesan cheese in a light lemon olive oil 14.29
as goat cheese \& grape salad $\sim$ mixed field greens, red onion slivers, diced roma tomato, goat cheese crumbles and toasted walnuts with halved ripe red grapes in a light oregano vinaigrette 13.79
cobb salad $\sim$ fresh spinach and romaine, chopped grilled chicken breast, avocado, bacon, and sliced roma tomato tossed with red wine vinaigrette and topped with crumbled bleu cheese and chopped egg 15.79
herb roasted tomato $\&$ steak salad $\sim$ marinated, seared steak with herb roasted roma tomato wedges,
red onion slivers, crushed fresh bacon, gorgonzola crumbles, cucumber, crisp romaine and red wine vinaigrette 16.99
as caesar salad $\sim$ crisp romaine, shredded parmesan, homemade brioche croutons w/ traditional caesar dressing 11.99 add anchovy fillets 3.49 • grilled chicken or shaved rosemary chicken 3.99 • steak 6.99 • shrimp (4pcs) 4.49 (6pcs) 5.99 (8pcs) 6.99

## subs, sandwiches \& wraps

served $w /$ a side item, choice of: french fries, caesar or mixed field greens or substitute a cup of soup or fresh fruit 3.29
as meatball parmesan sub $\sim$ slow cooked meatballs and homemade marinara, with melted parmesan and mozzarella 13.29 asprime rib \& cheddar sub $\sim$ thin sliced prime rib, grilled fresh peppers \& onions with cheddar cheese and herb mayo 14.99 italian sub $\sim$ all-natural salami, uncured pepperoni, thin sliced prosciutto di parma and fire roasted ham with mortadella, melted provolone, shredded iceberg, roma tomato, banana peppers and scratch made Italian dressing 13.29 chicken parmesan sub $\sim$ crisp breaded chicken breast with homemade marinara, shredded parmesan and mozzarella 13.29 fresh mozzarella, tomato \& basil $\sim$ sliced fresh mozzarella with seasoned roma tomato, fresh basil leaves and mixed field greens on warm ciabatta with red wine herb vinaigrette 13.29 tuna salad melt - chunky albacore tuna salad with chopped celery, onion \& herb mayo on toasted ciabatta with mixed field greens, roma tomato and melted provolone cheese 13.79

## entré favorites (substitute Gluten-Free, corn/rice blend penne 3.59)

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\text { add a side caesar salad, mixed field greens salad 3.79, chopped greek salad 4.99, add a meatball } 2.79
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as meatballs \& spaghetti ~ three meatballs slow cooked in homemade marinara w/ spaghetti and shredded parmesan 14.99
asweet tomato penne $\sim$ shaved rosemary chicken, sautéed spinach, sweet tomato in a garlic parmesan cream sauce 14.99 linguine with mussels $\sim$ linguine and mussels sautéed in a broth of white wine, garlic, shallots and fresh herbs 15.99
aschicken parmesan $\sim$ crisp panko breaded chicken breasts w/ melted mozzarella, parmesan, and spaghetti marinara 15.99 linguine bolognese ~ linguine noodles in thick homemade red sauce with browned, lean ground beef, red wine, portobello mushroom and onion, topped with shredded fresh parmesan and fresh parsley 14.99
spicy sausage pasta $\sim$ hot \& mild italian link sausage, peppers, sweet onions, penne pasta in a light, spicy red sauce 14.99 grilled veggie lasagna $\sim$ grilled eggplant, zucchini, red \& yellow peppers w/fresh pine nut pesto, marinara, all-natural mozzarella, parmesan, ricotta sopraffina, fresh basil and sweet roasted tomatoes 14.99
as fettuccine asiago ~ spinach \& egg fettuccine in a bold asiago cream sauce w/ chopped grilled chicken, shaved rosemary chicken, or eight sauteed shrimp 15.99 - pasta \& asiago sauce only 13.29
angel hair with herb tomatoes $\sim$ capellini pasta tossed with herb roasted tomatoes, olive oil, garlic, shallots, shredded parmesan and fresh basil 13.99 •add sautéed shrimp (4pcs) 4.49 (6pcs) 5.99 (8pcs) 6.99
pasta \& sauce $\sim$ choose your pasta: penne, angel hair, linguine or spaghetti with homemade marinara and parmesan 11.99 butter and parmesan 10.99 substitute: garlic \& olive oil 1.00, bolognese sauce 3.00 , asiago cream sauce 4.00
three cheese baked ziti $\sim$ classic pasta favorite with homemade marinara, mozzarella, fontina, shredded parmesan 13.99
es twice baked meat lasagna $\sim$ oven baked boat of lasagna with a sauce of sautéed garlic, red wine and lean ground beef with marinara, portobello mushrooms, all-natural mozzarella, fontina, sopraffina ricotta and parmesan cheeses 14.99

## gluten-free at a glance

GF Sauces: Marinara, Bolognese, Asiago, Pizza \& White Sauce
All Salad Dressings are Gluten-Free
10" or 14" Gluten-Free Pizza Crust
Substitute GF Corn/Rice Blend Penne for most Pasta Dishes当 $\begin{gathered}\text { pie-tanza } \\ \text { rewards }\end{gathered}$
\$5 Reward for Joining Free Birthday Pizza Reward \$25 Email Reward per \$250 spent
pie-tanza catering
familymeals, graduations, team dinners, birthdays, teacherappreciation luncheons company meetings, group banquets affordable events of any size we'll help you start planning, I delicious grab a catering menu l customized stress-free
email us: catering@pie-tanza.com

