



The Santucci success story is one of innovation, passion and strong family values. Founded in 1959, Santucci's Square Pizza was originated by my late parents, Philomena and Joseph Santucci Sr. My father began flipping dough in a small kitchen connected to our home on "O" Street in Juniata Park, while my mother was busy perfecting her recipes and handling the bookkeeping. The early years of watching my parents build the Santucci business while taking care of my 7 siblings and I, made a lasting and memorable mark on my childhood.

The unconventional idea of a square pizza, with the sauce deliciously placed on top of the cheese, was my mother's family recipe handed down from previous generations. Through dedication and a passion for the art of pizza making, my

parents perfected this recipe with fresh dough and Philomena's original homemade tomato basil sauce. Created with superior seasonings and the finest quality ingredients, it is no wonder the taste is unparalleled and continues to be enjoyed by generations of our loyal customers.

With the blessing of my parents, my husband and I were fortunate enough to expand the family business in 1993 with our first location on Cottman Avenue in the Mayfair section of Philadelphia. The long-standing success can be strongly credited to the countless hours and unwavering effort my parents committed to supporting us in establishing this location. In 1996, with their continued support, we were privileged to open our second location on Tyson Avenue. In 2015, we were thrilled to welcome our youngest son Nicholas into the family business and decided to relocate our small Tyson Avenue store to an expanded Street Road location in Warminster.

June 2019 marked the 60<sup>th</sup> anniversary of my parents opening their original location in Juniata Park. To honor this proud and wonderful achievement, I am announcing the addition of my mother's name, Philomena, to my locations on Street Road in Warminster and Cottman Avenue in Northeast Philadelphia. It was her family recipes that started the business in 1959 and those exact same recipes continue to be used at my restaurants today. We are also jarring her original pizza sauce under the Philomena name, available at both my locations, as well as in select Acme Markets.

My husband and I, along with our children, look forward to continuing to grow our family business while honoring my mother with our new business name, Philomena Santucci's Square Pizza. With pride in her name, we look forward to the privilege of continuing to serve generations of loyal customers, many of whom have become dear friends over my 26 years in business. Bringing people together to share joy and delicious food has always been my family's inspiration and will continue to remain the heart of what we do for years to come.

*Teresa Santucci Carelli*  
*Daughter of the Founders*

*Serving customers like family for more than 60 years!*



# PHILOMENA *Santucci's* CATERING MENU



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[PHILOMENASANTUCCIS.COM/CATERING](http://PHILOMENASANTUCCIS.COM/CATERING)



Welcome to Philomena Santucci’s Catering

Philomena Santucci’s is a family owned and operated pizzeria and restaurant founded in 1959. In addition to our restaurant services, we offer a variety of delicious catering menu items for any occasion, as well as in-house corporate luncheons. We are happy to help plan your perfect event. We offer Take-Out and In-House catering, with a dining room capacity of 50 people.

Catering Policy:

Please contact our catering specialist at least one week in advance of your event. We ask that on all orders a 50% deposit be made. Final bill will include an 8% sales tax. We accept all major credit cards, corporate and personal checks and cash. Any changes or cancellations of orders require a 48 hour notice. Prices are subject to change without notice.

For Take-out orders, all hot menu items will be ready for pickup to serve immediately, or keep at a temperature of 141 degrees or more and served within 2 hours. Warning: Consuming Raw or undercooked Meat, Poultry, Seafood, Shellfish, or Eggs may increase your risk of food borne illness. Refrigerate any leftovers promptly in shallow containers. Discard any food left out for more than 2 hours.



Taking Out and In-House Catering Menu

Pizza & Stromboli

Large Plain(10 slices) \$15 ■ Large with 1 Regular Topping (10 slices) \$17  
Regular toppings include: Extra cheese, spinach, mushrooms, onions, broccoli, peppers (green, hot, sweet or roasted), tomatoes, olives, ricotta cheese, white pizza (seasonings with no sauce)  
Large with 1 Specialty Topping (10 slices)  
Specialty toppings include: Pepperoni, bacon, sausage (hot or sweet), grilled chicken, steak, meatball or anchovies \$19

Large Specialty Pizzas \$23

Meat lovers Extra cheese, pepperoni, hot sausage, bacon  
Veggie lovers Extra cheese, onion, sweet pepper, mushroom, broccoli, spinach  
Chicken Ranch White pizza with grilled chicken, bacon, roasted red peppers, extra cheese and ranch dressing  
Philly Cheese steak Steak and sautéed white onions  
Buffalo Chicken White pizza topped with grilled chicken, extra cheese and buffalo sauce

Wings

Breaded served with celery, blue cheese and tossed in your choice of mild, hot, buffalo ranch, or BBQ sauce  
50 wings \$39 100 wings \$75



Salads

Garden Salad \$30  
Fresh crisp greens mixed with tomatoes, onions, cucumbers with your choice of 2 dressings on the side (Balsamic Vinaigrette, Blue Cheese, Caesar, Creamy Italian, Honey Mustard, Ranch, Russian)  
Caesar Salad \$40  
Crisp romaine lettuce tossed in Caesar dressing topped with croutons and parmesan cheese  
With Grilled Chicken \$45

Party Trays

Half Tray 10-12 people Full Tray 12-20 people

French Fry Tray	Half \$15	Full \$30
With cheese	Half \$20	Full \$35
Cheese Steak Eggroll Tray	Half \$35	Full \$65
Chicken Tender Tray	Half \$30	Full \$55
Mozzarella Sticks Tray	Half \$25	Full \$45
Toasted Ravioli Tray	Half \$25	Full \$45
Sausage and Peppers Tray	Half \$47	Full \$95
Sausage Tray	Half \$45	Full \$93

Philomena’s Homemade Meatballs \$35.00 per dozen (4 ounces each)  
Our homemade meatballs topped with marinara sauce and parmesan cheese

Entrées

Half Tray Serves 10-12 Full Tray Serves 12-20

Chicken Parmigiana	Half \$75	Full \$120
Breaded chicken breast topped with mozzarella cheese and marinara sauce		
Penne with Marinara Penne pasta topped with our homemade marinara sauce	Half \$40	Full \$70
Baked Penne Penne pasta in our homemade marinara sauce topped off with mozzarella cheese and baked	Half \$50	Full \$85
Cheese Ravioli Ravioli stuffed with ricotta cheese and topped with our homemade marinara sauce	Half \$50	Full \$85

Drinks

2 liters - \$3.50

Desserts

Ask us about our Dessert Options

