

787-792-2625 http://www.foodnetonline.com

PIRILO OCEAN PARK

SALUDOS AMIGOS:

Estamos transicionando a un nuevo sistema y plataforma, mucho mas avanzada y moderna. Te invitamos a bajar el nuevo App Movil o accesar la nueva plataforma web desde el boton en nuestro homepage foodnetpr.com.

Disponible Ya!

Baja el Nuevo App!

SMALL PIZZA

(10") Queso \$13.00

Homemade tomato sauce and mozzarella.

(10") 4 Cebollas \$15.00

Homemade tomato sauce, mozzarella with olive oil, sauteed leeks, red, white and green onions.

(10") 7 Quesos \$18.00

Homemade tomato sauce with a combination of mozzarella, provolone, cheddar, muenster, manchego, swiss and ricotta Cheese

(10") Carbonara \$18.00 Alfredo sauce, mozzarella, bacon.

parsley and fresh garlic.

(10") Chorizo \$14.00

mozzarella and Spanish sausage.

(10") Pizza Di Genoveva \$18.00

Thin crust, lots of red onions and mushrooms, garlic, your choice of goat cheese or salmon mousse with a drizzle of white truffle oil.

(10") Di Mare \$20.00

Homemade tomato sauce, mozzarella, shrimp, calamari, green pepper, red onion, garlic, olive oil and paprika.

(10") La Griega \$17.00

Thin-crust, fresh tomatoes, garlic, goat Cheese, mozzarella, red onions and kalamata olives.

(10") Hawaiana \$15.00

Homemade tomato sauce,

mozzarella, ham, fresh pineapple and topped with mango sauce.

(10") Pizza Basilica \$18.00 Fresh Homemade Alfredo Sauce

rresh Homemade Alfredo Sauce with Manchego and Mozzarella cheeses topped with white onions, walnuts, fresh basil, honey and cherry tomatoes.

(10") Margherita \$16.00

Homemade tomato sauce, mozzarella di buffala, fresh tomatoes and pesto sauce.

(10") Pizza Mucho Mushroom\$17.00 Alfredo sauce, mushroom and

mozzarella topped with a white wine, garlic and mushroom sauce.
(10") Pampa \$19.00

Homemade tomato sauce,
mozzarella, Argentinian sausage and
skirt steak topped with chimichurri

(10") Vegana \$17.00

AVISO IMPORTANTE:

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LARGE PIZZA

(16") 4 Cebollas \$26.00

mozzarella with olive oil, sauteed leeks, red, white and green onions.

(16") 7 Quesos \$26.50

Homemade tomato sauce with a combination of mozzarella, provolone, cheddar, muenster, manchego, swiss and ricotta Cheese.

(16") Carbonara \$29.50

Alfredo sauce, mozzarella, bacon, parsley and fresh garlic.

(16") Chorizo \$26.00 Homemade tomato sauce.

mozzarella and Spanish sausage.

(16") Pizza Di Genoveva \$28.00

Thin crust, lots of red onions and mushrooms, garlic, your choice of goat cheese or salmon mousse with a drizzle of white truffle oil.

(16") Di Mare \$30.00

Homemade tomato sauce, mozzarella, shrimp, calamari, green pepper, red onion, garlic, olive oil and paprika.

(16") La Griega \$27.00

Thin-crust, fresh tomatoes, garlic, goat Cheese, mozzarella, red onions and kalamata olives.

(16") Hawaiana \$27.00 Homemade tomato sauce,

mozzarella, ham, fresh pineapple and topped with mango sauce.

(16") Pizza Basilica \$29.00
Fresh Homemade Alfredo Sauce

with Manchego and Mozzarella cheeses topped with white onions, walnuts, fresh basil, honey and cherry tomatoes.

(16") Vegana \$28.00 A hummus pizza topped with

cherry tomatoes marinated with garlic and olive oil, red onions, bell peppers, eggplants, walnuts, mushrooms, arugula and coconut pesto.

(16") Margherita \$25.00

mozzarella di buffala, fresh tomatoes and pesto sauce.

(16") Pizza Mucho Mushroom \$28.00 Alfredo sauce, mushroom and mozzarella topped with a white wine,

garlic and mushroom sauce.
(16") Pampa \$28.00

Homemade tomato sauce, mozzarella, Argentinian sausage and skirt steak topped with chimichurri sauce. page 1

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CALZONE

Calzone 4 Cebollas \$15.00

Homemade tomato sauce,
mozzarella with olive oil, sauteed

leeks, red, white and green onions. Calzone 7 Quesos

Homemade tomato sauce with a combination of mozzarella, provolone, cheddar, muenster, manchego, swiss and ricotta Cheese.

Calzone Basilica \$18.00

\$18.00

Fresh Homemade Alfredo Sauce with Manchego and Mozzarella cheeses topped with white onions, walnuts, fresh basil, honey and cherry tomatoes.

Calzone Cantimpala \$16.00 Fresh homemade Alfredo Sauce,

Fresh homemade Alfredo Sauce, Mozzarella, cantimpalo sausage and lots of white onions.

Calzone Carbonara \$18.00

Alfredo sauce, mozzarella, bacon, parsley and fresh garlic.

Calzone Chorizo \$14.00

Homemade tomato sauce, mozzarella and Spanish sausage.

Calzone Di Genoveva \$18.00

Lots of red onions and mushrooms, garlic, your choice of goat cheese or salmon mousse with a drizzle of white truffle oil.

Calzone Di Mare \$20.00 Homemade tomato sauce,

mozzarella, shrimp, calamari, green pepper, red onion, garlic, olive oil and paprika.

Calzone La Griega \$17.00

Thin-crust, fresh tomatoes, garlic,

goat Cheese, mozzarella, red onions and kalamata olives.

Calzone Hawaiana \$15.00 Homemade tomato sauce,

mozzarella, ham, fresh pineapple and topped with mango sauce.

Calzone Mucho Mushroom \$17.00

Alfredo sauce, mushroom and

mozzarella topped with a white wine, garlic and mushroom sauce.

Calzone Margherita \$16.00

Homemade tomato sauce,
mozzarella di buffala, fresh tomatoes

and pesto sauce.

Calzone Pampa \$19.00

Homemade tomato sauce,
mozzarella, Argentinian sausage and
skirt steak topped with chimichurri
sauce.

Calzone Pecado \$20.00

Homemade tomato sauce, mozzarella, bacon, ground meat,

A hummus pizza topped with cherry tomatoes marinated with garli	ic ((16") El Pecado	\$30.00	Spanish sausage, skirt steak, ham and Argentinian sausage.	
and olive oil, red onions, bell	C	Homemade tomato sauce, mozzarella, bacon, ground meat,		Calzone Pepperoni	\$14.00
peppers, eggplants, walnuts, mushrooms, arugula and coconut		Spanish sausage, skirt steak, ham		Homemade tomato sauce,	
pesto.		and Argentinian sausage. (16") Pepperoni	\$24.50	mozzarella and pepperoni. Calzone Pesto	\$17.00
	20.00	Homemade tomato sauce,	Ψ24.00	Fresh tomatoes, pesto sauce, oliv	
Homemade tomato sauce, mozzarella, bacon, ground meat,		mozzarella and pepperoni.	# 00.00	oil, fresh garlic, mozzarella and	
Spanish sausage, skirt steak, ham		(16") Pesto Fresh tomatoes, pesto sauce, olive	\$28.00	prosciutto ham. Calzone Pirilo	\$17.00
and Argentinian sausage.	14.00	oil, fresh garlic, mozzarella and	7	Homemade tomato sauce,	Ψ17.00
(10") Pepperoni \$ Homemade tomato sauce,	14.00	prosciutto ham.	# 00 F 0	mozzarella, ground beef and ripe plantains.	
mozzarella and pepperoni.		(16") Pirilo Homemade tomato sauce.	\$26.50	Calzone Queso	\$13.00
` '	17.00	mozzarella, ground beef and ripe		Homemade tomato sauce and	* * * * * * * * * * * * * * * * * * * *
Fresh tomatoes, pesto sauce, olive oil, fresh garlic, mozzarella and		plantains.	¢24.00	mozzarella.	¢47.00
prosciutto ham.		(16") Queso Homemade tomato sauce and	\$21.00	Calzone Rosada Pink Vodka sause, mozzarella,	\$17.00
` '	17.00	mozzarella.		topped with baby spinach, arugula	
Homemade tomato sauce, mozzarella, ground beef and ripe	((16") Pizza Rosada	\$28.00	and shredded pecorino Romano.	\$19.00
plantains.		Pink Vodka sause, mozzarella, topped with baby spinach, arugula		Calzone Salmon Homemade tomato sauce, smoke	•
	17.00	and shredded pecorino Romano.		salmon, mozzarella and goat cheese	e.
Pink Vodka sause, mozzarella, topped with baby spinach, arugula	((16") La Rucula	\$27.50	Calzone Tampiquena	\$17.00
and shredded pecorino Romano.		House Italian tomato sauce, red onions, garlic, goat cheese,		Homemade tomato sauce, mozzarella, smoked chipotle carnita	s
	19.00	mozzarella di Bufala, arugula, top		and pico de gallo.	
Homemade tomato sauce, smoked salmon, mozzarella and goat cheese		with pesto, & curri seasoned sesame seeds	•	Calzone Tripleta	\$19.00
	47.00	(16") Salmon	\$29.00	Just like the famous Puerto Rican sandwich. Seasoned pork, cube	
Homemade tomato sauce,		Homemade tomato sauce, smoked	ď	Steak and ham topped with potato	
mozzarella, smoked chipotle carnitas and pico de gallo.		salmon, mozzarella and goat cheese	\$27.00	sticks and a hint of mayo-ketchup.	\$17.00
	19.00	(16") La Espanopala Fresh homemade Alfredo sauce,	φ21.00	Calzone La Espanopala Fresh homemade Alfredo sauce.	φ17.00
Just like the famous Puerto Rican		mozzarella, Spanish sausage, & lots		mozzarella, Spanish sausage, & lots	;
sandwich. Seasoned pork, cube Steak and ham topped with potato		of white onions (16") Pizza Tampiquena	\$29.00	of white onions Calzone Vegana	\$17.00
sticks and a hint of mayo-ketchup.		Homemade tomato sauce,	Ψ29.00	A hummus pizza topped with	φ17.00
(10") Vegetales \$ Homemade tomato sauce,	16.00	mozzarella, smoked chipotle carnitas	S	cherry tomatoes marinated with garl	ic
mozzarella, red onions, peppers,	,	and pico de gallo. (16") Tripleta	\$29.50	and olive oil, red onions, bell peppers, eggplants, walnuts,	
black olives, tomatoes, mushrooms,	'	Just like the famous Puerto Rican	Ψ29.50	mushrooms, arugula and coconut	
garlic and cheese. (10") La Rucula \$	17.00	sandwich. Seasoned pork, cube		pesto.	\$17.00
House Italian tomato sauce, red	17.00	Steak and ham topped with potato sticks and a hint of mayo-ketchup.		Calzone La Rucula House Italian tomato sauce, red	φ17.00
onions, garlic, goat cheese,	(\$27.00	onions, garlic, goat cheese,	
mozzarella di Bufala, arugula, top with pesto, & curri seasoned sesame		Homemade tomato sauce,		mozzarella di Bufala, arugula, top with pesto, & curri seasoned sesame	<u>م</u>
seeds	47.00	mozzarella, red onions, peppers, black olives, tomatoes, mushrooms,		seeds	
(10") La Espanopala \$ Fresh homemade Alfredo sauce.	17.00	garlic and cheese.		Calzone Vegetales	\$16.00
mozzarella, Spanish sausage, & lots		TAPAS/APERITIVOS	3	Homemade tomato sauce, mozzarella, red onions, peppers,	
of white onions		Lazitos	\$6.00	black olives, tomatoes, mushrooms,	
	•	Delicious fried bread knots	ψ0.00	garlic and cheese.	
		seasoned with garlic and parmesan	_	ENTREES	
		Cheese with a side of our homemade marinara sauce	7	(Pastas y Otros)	
	(Croquetas de Mamposteao	\$7.00	Linguini Pasta	\$17.00
		Puerto Rican style rice and beans croquettes.		Linguini Pasta with your choice of our homemade sauce. Add	
	1	Papitas Pirilo	\$5.50	vegetable, chicken , skirt steak, or	
		Thinly cut french fries served with	*	carnitas at extra charge.	0.47 00
	,	cilantro sauce.	Φο 00	Gnocchi Ravioli de Setas	\$17.00
		Bunuelos de Yautia Yautia fritters served with cilantro	\$8.00	Ravioli de Calabaza	\$18.00 \$18.00
		sauce.		Lasagna de Vegetales	\$17.00
		Empanadillitas Argentinas	\$7.00	Tomato sauce with layers of	•
		Two Argentinian-style fried turnovers filled with ground beef,		veggies and pasta.	¢47.00
		manchego and cream cheese.		Lasagna de Pollo Tomato sauce with layers of	\$17.00
	ı	Served with alioli - pesto sauce.	\$7.00	chicken and pasta.	
		Empanadillitas de Queso y Espinacas	Ψ1.00	Lasagna de Carne	\$17.00
		No meat, no fish. Turnovers filled		Tomato sauce with layers of ground beef and pasta.	
		just with cheese, green onions and		Milanesa de Pollo	\$18.00
	İ	spinach. That's it. Empanadillitas Marinas	\$9.00	Milanesa de Berenjena	\$13.00
	•	Two of our already famous	, .	Milanesa de Pollo	\$18.00
		turnovers filled with octopus, shrimp and calamari.		Cheese & Pesto. Includes a side order of your choice.	
	1		\$10.00	Churrasco Chimichurri	\$29.00
		Try one of each of our		Flamed-grilled skirt steak with	
		empanadillas. page 2		chimichurri sauce. Includes the side order of your choice.	
		1		-	

Frituras de Mozzarella	\$8.00	Bocatta Iberica	\$14.00
Delicious 100% mozzarella		Delicious artisanal sandwich mad	de
Cheese, breaded and tried when	you	with toasted seven-grain bread,	
order.	# 40.00	manchego cheese, prosciutto or	, d
Carne frita	\$10.00	smoked salmon, fresh tomatoes an pesto aioli. Served with exotic root	a
Seasoned deep-fried pork with	- "	vegetable chips.	
onions sauteed in garlic and olive		Bocatta Mediterranea	\$14.00
Stuffed mushrooms	\$10.00	Delicious artisanal sandwich mad	•
Mushrooms filled with mancheg		with toasted seven-grain bread,	16
mozarella and green onions. Bacc is optional.)TI	Mozzarella di bufala, fresh tomato,	
Hummus	\$9.00	fresh basil, red onions and Kalama	ta
	ψ9.00	olives. Topped with our house-mad	le
Creamy white bean hummus served with your choice of cassav	' 2	balsamic reduction and served with)
chips or red bell peppers.	a	exotic vegetable chips.	
Chorizo al Vino	\$10.00	Ensalada Genoveva	\$12.00
Spanish sausage, sauteed with	Ψ10.00	(Mixed greens, dried Cranberries	i,
garlic and wine, served with fried		fresh tomatoes, red onions, bell	
white cheese.		peppers, black olives, mushrooms,	41-
Tablita Pa Picar	\$11.00	mixed nuts & house vinaigrette. Win smoked salmon add \$4.50 With	111
Prosciutto ham, manchego che	ese,	chicken add \$3.00 With skirt steak	
kalamata olives, & aged white		add \$5.00	
cheddar cheese.		aua 40.00	
Provoleta	\$12.00	SIDES	
Combination of melted cheeses		Ensalada de la Casa Side	\$4.00
with fresh tomato, red onion, Spar	nish	Pan Artesanal Side	\$3.00
sausage, garlic and pesto sauce.	044.00		
Ensalada Caprese	<u></u> \$11.00	Pasta Side	\$7.00
Fresh tomatoes with mozzarella	a di	Amarillos	\$4.50
bufala Cheese, balsamic and		Gnocchi Side	\$7.00
Strawberry reduction with pesto sauce.		DOCTORO	
Arugula Salad	\$9.50	<u>POSTRES</u>	
Arugula Salad Arugula tossed with our	ψ3.50	4 Leches	\$7.50
homemade vinagrette with walnut	s	Bizcocho de Zanahoria	\$6.50
crumbled feta cheese, alfalfa spro		Pecan Pie	\$6.00
and cherry tomatoes.		Brownie	\$5.50
Calamares fritos	\$12.50		
Breaded calamari rings served		Galleta Chocolate Chip	\$5.50
cilantro sauce		Flan de Queso	\$6.50
Pulpo pa la Gallega	\$13.50	DDEMILIM TODDING	•
Spanish style octopus with		PREMIUM TOPPING	<u> </u>
potatoes sauteed with olive oil,		Smoked Salmon Mousse	
sprinkled with fresh parsley and		Goat Cheese Mousse	
smoked paprika.	¢47.00	<u>Anchovies</u>	
Pirilo Sampler	\$17.00	Grilled Asparagus	
Yautia fritters, fried cassava chi		Prosciutto	
fried mozzarella and mampostead	,	<u> </u>	

\$18.50

\$10.00

croquettes.

croquettes.
Mini Parrillada Pirilo
For meat lovers only. A sample of fried pork, skirt steak, Spanish sausage and Argentinian sausage with chimichurri sauce on the side.
Soup Bowl