

(910) 678-8885
217 HAY STREET



DINE IN
CARRY OUT

ANTIPASTI

Shrimp Scampi Sicilia (Award Winning).....\$9.99

Large tiger shrimp sautéed with garlic, olive oil and a splash of white wine, finished with butter. Served on top of toasted crostinis.

Crab Cakes (Award Winning)\$9.99

Lump crab meat combined with diced peppers, shallots and fresh herbs, coated with with crispy panko breadcrumbs complimented by our roasted red pepper cream sauce. Served on a bed of mixed greens.

Mussels Milanese.....\$10.50

With white wine, garlic, and basil, or tossed in marinara.

Calamari Fritti\$8.50

Fresh hand cut calamari lightly floured then deep fried. Served with marinara sauce for dipping.

Eggplant Bites\$6.50

Fresh sliced eggplant, hand breaded and lightly fried. Served with a side of marinara.

Sampler Platter.....\$12.00

Choose any THREE of our delicious appetizers (excludes mussels, crab cakes & spinach dip).

Bruschetta Tuscano.....\$6.99

A tasty starter of ripe tomatoes, fresh basil, olive oil and balsamic vinegar and garlic served on toasted crostinis. Add fresh mozzarella cheese for \$1.00.

Caprese Balsamic\$7.50

Homemade buffalo mozzarella, fire roasted red peppers, and fresh basil drizzled with virgin olive oil and balsamic vinegar.

Spinach Artichoke Dip\$8.99

Creamy blend of cheeses with fresh spinach and chopped artichokes baked in our brick oven and topped with fresh mozzarella cheese. Served with toasted crostinis.

Mozzarella Marinara.....\$5.99

Deep fried, golden brown coating filled with cheese served with marinara sauce on the side.

Hot Wings\$6.50

Spicy breaded wings, deep fried with a side of sauce.

ENSALATA

Choose from Ranch, Raspberry Vinaigrette, Bleu Cheese or our homemade Italian dressing. Add Grilled Chicken for \$3.00 Add Shrimp for \$4.00 Add Salmon \$6.50

Pierro's Signature Salad.....\$8.50

Mixed field greens, baby spinach, romaine, tomatoes, honey glazed walnuts, cucumber and fresh sliced pears tossed with balsamic raspberry vinaigrette.

Chef's Salad.....\$8.50

Romaine mix topped with salami, ham, pepperoni, cucumbers, tomatoes, onions and mozzarella cheese.

Tuscan Salad\$8.50

Romaine, baby spinach, tomatoes, green peppers, red peppers, artichoke hearts and field greens topped with kalamata olives, fresh mozzarella and lemon.

Mediterranean Salad\$8.50

Romaine & mesclade mix topped with romano and feta cheese, banana peppers, kalamata olives, tomatoes & cucumbers.

House or Caesar Salad.....\$4.25

BRICK OVEN SPECIALTIES & 16" PIZZAS

Chicken Calzone\$9.99

Grilled chicken, mozzarella, romano, and ricotta cheese, baked golden brown.

Veggie Calzone\$9.99

Spinach, broccoli, garlic, mushrooms and tomatoes with ricotta and mozzarella.

Stromboli.....\$9.99

Pepperoni and sausage piled high with mozzarella, baked with sauce in a pizza dough pocket.

Chicken Parm Stromboli.....\$9.99

Crispy chicken strips with marinara, mozzarella, romano and little spaghetti give a twist to this Italian classic.

Margharita\$15.99

Classic pizza made with fresh homemade mozzarella cheese, basil and romano.

Tuscan Pie\$17.99

Sliced meatballs, Italian rope sausage, pepperoni, and mozzarella cheese.

White Pizza\$16.99

Ricotta cheese, sliced tomatoes, and fresh spinach, garlic, romano, and mozzarella cheese.

White Pesto Pizza\$17.99

Homemade pesto, olive oil, ricotta, garlic, romano and mozzarella cheese with a pinch of oregano.

DOLCI

New York Cheesecake\$5.00

Straight from the "Big Apple", creamy vanilla with a graham cracker crust. Chocolate or raspberry glaze available.

Triple Layer Chocolate Mousse Cake.....\$5.50

Three sumptuous layers of creamy chocolate filling with a solid milk chocolate top.

Cannoli\$4.00

A tasty Italian pastry with a creamy vanilla filling with chocolate bits.

Tiramisu.....\$5.50

Traditional Italian dessert with a cappuccino base, lady fingers and a delicious mascarpone cream and caramel drizzle.

Zeppole ala Mode\$5.00

Fried zeppole coated with cinnamon and sugar atop of vanilla bean ice cream and drizzled with caramel sauce or raspberry glaze.

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GRILL SPECIALTIES

Tuscan Ribeye\$22.00

16 oz. choice grade Angus beef. Prepared with our signature herbs & dry rub aged in house & grilled to perfection. Served with seasoned roasted potatoes & our vegetable of the day.

NY Strip\$22.00

14 oz. choice grade beef. Prepared with a cracked peppercorn and sea salt. This thick cut is deeply marbled and complimented by our roasted potatoes and a choice of vegetable. Add a Crab Cake for \$3.99

Chicken Firenze.....\$15.99

Grilled chicken breasts topped with spinach, Italian sausage and ricotta drizzled with lemon butter over a bed of linguine pasta or vegetables.

Atlantic Salmon\$16.99

Fresh from the coast, pan-seared and lightly seasoned. Served with a side of pasta and fresh broccoli.

Blackened \$1.00 Oscar \$5.00

Pork Chop Marsala.....\$16.50

A 12-oz. bone-in Porterhouse chop pan-seared with mushrooms and onions then reduced with sweet marsala wine and butter. Served with a side of pasta alfredo or roasted potatoes.

PASTA SPECIALTIES

Penne Ala Vodka.....\$11.99

Penne pasta served with a delicious vodka, tomato cream sauce, prosciutto, and topped with romano cheese. With chicken \$13.99 With shrimp \$14.99

Spinach Cannelloni\$12.99

Spinach and ricotta cheese stuffed cannelloni pasta, topped with mozzarella cheese and a creamy basil cream sauce.

Baked Three Cheese Ravioli\$12.99

A new twist on an old favorite! Cheese ravioli smothered in our delicious tomato cream sauce, topped with mozzarella, then baked until golden.

Lobster Ravioli.....\$16.99

Fresh lobster filled ravioli served in a tasty lobster cream sauce.

Pesto Lasagna (Award Winning)\$14.50

Fresh pasta sheets layered with spinach, tomatoes and ricotta drizzled with a blend of basil and romano, topped with mozzarella and a pesto cream baked to perfection.

Veggie Stuffed Shells.....\$14.99

Fresh spinach, mushrooms, tomatoes and artichokes with ricotta cheese covered in a tomato cream sauce and topped with fresh basil and mozzarella cheese.

Chicken Fettucini Alfredo.....\$13.50

Fresh grated romano, chopped garlic and heavy cream form this traditional Italian favorite. Substitute shrimp \$14.50

SAUTEÉ SPECIALTIES

Seafood "Pierro's"\$16.50

Mussels, tiger shrimp, and bay scallops sautéed in our creamy Alfredo or our traditional chardonnay butter reduction with fresh garlic and basil. Tossed with linguine pasta.

Chicken Marsala.....\$15.99

Two chicken breasts sauteed in Marsala wine with mushrooms, onions and garlic, served with pasta or vegetables.

Pasta Primavera.....\$13.99

A delicious combination of roasted red & green peppers, spinach, broccoli, mushrooms, tomatoes and garlic sautéed in a light cream sauce with fresh grated romano. Tossed with fettucini pasta.

Chicken Scaloppine.....\$13.99

Pan seared chicken breasts with thyme, rosemary, garlic, and olive oil with a hint of lemon zest served with your choice of vegetables or pasta.

Fra Diavlo.....\$14.99

A spicy sauté of tiger shrimp and bay scallops with romano and red crushed pepper tossed with linguine in our bold Arbiatta red sauce.

Chicken Picatta.....\$14.99

Savory chicken dish of mushrooms, red onions and capers reduced with white wine and finished with lemon butter over linguine.

PIERRO'S CLASSICS

Lasagna Anna Louisa\$12.99

Our homemade lasagna is stacked high with ricotta cheese, mozzarella, ground meatballs and romano cheese.

Spaghetti with Meatballs or Italian Sausage\$11.99

Homemade meatballs or sweet fennel sausage served with our signature marinara.

Eggplant Parmigiana.....\$12.99

Fresh eggplant, lightly breaded and baked with our marinara sauce and topped with mozzarella cheese. Served with a side of spaghetti and our homemade marinara sauce.

Chicken Parmigiana\$13.99

Chicken cutlets baked with marinara sauce and topped with melted mozzarella. Served with a side of spaghetti and our homemade marinara sauce.

Tuscan Style Baked Ziti.....\$12.99

With your choice of ground homemade meatballs or sweet fennel sausage.

Veal Parmigiana.....\$15.50

Tender pounded veal, hand breaded and fried. Topped with marinara sauce, romano & mozzarella cheese. Served with a side of penne and our homemade marinara sauce.

BEVERAGES

Soda.....\$2.35

Espresso\$3.50

Cappuccinno.....\$2.99

offee.....\$1.99

House Wine or Sangria.....\$5.50

Beer - Domestic.....\$3.00

Beer - Imported.....\$4.00

Aqua Panna or Pelligrino.....\$3.50