

CHEF'S FEATURES

APPETIZERS

Zucchini Fritte 9

Hand cut zucchini fries lightly battered and fried. Served with our signature marinara.

Meatballs Sliders 9

Crostini, ricotta, romano, and marinara.

Fried Mushrooms 8

Button mushrooms, hand battered, fried, dusted with romano cheese.

ENTREES

Seafood Paella 22

Shrimp, scallops, mussels, calamari, sausage, fire roasted red peppers, and risotto slow simmered.

Paired wine: Merryvale Starmont, Napa 9

Grilled Swordfish 20

8 oz fresh caught hand cut swordfish, grilled and finished with lemon butter served with asparagus over our signature risotto.

Paired wine: Kim Crawford, New Zealand 7.5

Margherita Chicken Balsamico 17.5

Locally sourced chicken breast grilled and topped with our signature pomodoro sauce, basil, Romano, sundried tomatoes, buffalo mozzarella drizzled with a balsamic reduction. Served with roasted potatoes or veggie medley.

Paired wine: Robert Mondavi, Napa 9

Braised Beef Brasato 20

Red wine braised beef slow cooked for 6 hours and melts in your mouth! Served with risotto.

Add grilled asparagus 4

Paired wine: Ferrari Siena, Sonoma 9

COCKTAILS

Margarita Italia 8

Jose Cuervo, triple sec, lime, sour, Cabrigiano merlot

Alfresco Collins 9

Bombay Sapphire, St. Germaine, sour

Sour Melon Martini 8

Midori, Tito's Vodka, fresh lemon, splash of sour

CRAFT BEERS

Dogfish Head IPA, 60 min Delaware 6

6% ABV, American India Pale Ale

Devil's Backbone, Virginia 5.5

5.2% ABV, Vienna Lager

White Zombie, Catawba NC 5

4.7% ABV, Belgian Witbier

Lagunitas IPA, California 6

6.2% ABV, American India Pale Ale

Join us each week for Wine Wednesday at Pierro's
and enjoy half priced bottles of wine!