

910-678-8885



217 HAY STREET

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## ANTIPASTI

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**Meatball Ricotta Flatbread 9.5**

*Brick-fired flatbread with garlic, oil, basil and homemade meatball crumbles topped with mozzarella & ricotta & served with a side of marinara*

**Shrimp Scampi Sicilia 11**

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

**Meatball Sliders 8.5**

*Toasted crostinis, meatballs, ricotta, romano and marinara.*

**Spinach Artichoke Dip 10**

*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.*

**Calamari Fritti 11**

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

**Eggplant Bites 7.5**

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

**Sampler Platter 14**

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

**Bruschetta Roma 8**

*A tasty starter of ripe tomatoes, fresh basil, olive oil and balsamic vinegar and garlic served on toasted crostinis. Add fresh mozzarella cheese for 1.5*

**Caprese Balsamic 8.5**

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

**Mussels Milanese 11.5**

*With white wine, garlic, and basil, or simmered in marinara.*

**Fresh Mozzarella Fritter 8.5**

*Deep fried, golden brown coating filled with handmade mozzarella served with marinara sauce on the side.*

**Hot Wings 9**

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

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## ENSALATA

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*Choose from Ranch, Raspberry Vinaigrette, Bleu Cheese or our homemade Italian dressing. Add Grilled Chicken for \$4.00 Add Shrimp for \$5.00 Add Salmon \$7.50*

**Pierro's Signature Salad 10**

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

**Chicken Caesar Salad 10**

*Fresh chopped romaine served with fresh grated romano, homemade croutons and our house Caesar dressing. Topped with grilled chicken made to order.*

**House or Caesar Salad 4.5**

**Tuscan Salad 10**

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

**Mediterranean Salad 10**

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

*Ask About Gluten Free Options*

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## BRICK OVEN SPECIALTIES & 16" PIZZAS

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**Stromboli 11**

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

**Chicken Parm Stromboli 11**

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

**Veggie Calzone 11**

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

**Margherita 18**

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

**Tuscan Pie 22**

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

**White Pesto Pizza 18.5**

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

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## DOLCI

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**New York Cheesecake 6**

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

**Triple Layer Chocolate Mousse Cake 6.5**

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

**Cannoli 4.5**

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

**Tiramisu 6.5**

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

**Zeppole ala Mode 6**

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

**Espresso/Cappuccino 4/5**



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## GRILL SPECIALTIES

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**Tuscan Ribeye 26**

14 oz. choice grade Angus beef. Prepared with our signature herbs & dry rub, aged in house and grilled to perfection. Served with roasted potatoes and our vegetable medley.

**Chicken Leonardo 18.5**

Tender grilled chicken breast stuffed with bacon, spinach, ricotta, feta cheese and sausage topped with a zesty lemon butter, served with vegetable medley or roasted potatoes.

**Filet Mignon 26**

7 oz. Black Angus, hand trimmed filet mignon served with creamy risotto and grilled asparagus.

Shrimp 4

**Margherita Chicken 17.5**

Locally sources chicken breast grilled and topped with our signature marinara, romano, basil, sundried tomatoes and buffalo mozzarella drilled with a balsomic reduction. Served with roasted potatoes or vegetable medley.

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## PASTA SPECIALTIES

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**Shrimp Carbanara 18.5**

Pan seared prosciutto ham, bacon, onion and fresh garlic simmered in a rich cream sauce with rigatoni pasta. Topped with 5 jumbo shrimp.  
Substitute chicken for shrimp.

**Rigatoni Ala Vodka with Chicken 16**

Penne pasta served with tomato cream sauce, prosciutto ham, and topped with romano cheese.

With Shrimp 17.5

**Spinach Cannelloni 16**

Handmade spinach and ricotta cheese stuffed cannelloni pasta, topped with mozzarella cheese and a choice of alfredo or tomato cream sauce.

**Bistecca Roma 19**

Tender angus filet mignon tips seared with fire roasted red peppers, sundried tomatoes, garlic mushrooms, and caramelized onions in a light cream sauce tossed in rigatoni pasta.

**Lobster Ravioli 19.5**

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

**Chicken Fettucini Alfredo 16.5**

Fresh grated romano, chopped garlic and heavy cream form this traditional Italian favorite.

Shrimp 18

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## SAUTEÉ SPECIALTIES

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**Seafood "Pierro's" 18.5**

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 18.5**

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

**Angel Hair Primavera 15.5**

A delicious combination of chopped kalamata olives, fresh spinach, mushrooms, tomatoes and artichokes sautéed in extra virgin olive oil with a hint of crushed red pepper then tossed in angel hair pasta.

With Chicken 17.5

**Cedar Plank Salmon 20**

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

Blackened 1.5      Brown Sugar Rub 1.5

**Fra Diavlo 17.5**

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

**Chicken Picatta 17**

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

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## PIERRO'S CLASSICS

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**Lasagna Anna Louisa 16**

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

**Spaghetti with Meatballs or Italian Sausage 16**

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

**Eggplant Parmigiana 16**

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

**Chicken Parmigiana 17**

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

**Baked Ziti Napoli 16**

With your choice of ground homemade meatballs or sweet fennel sausage. Topped with ricotta, mozzarella and marinara.

**Baked Three Cheese Ravioli 15**

Cheese ravioli smothered in our delicious tomato cream sauce, topped with mozzarella, then baked until golden.

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## SIDES

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Seasonal Vegetable Medley  
Creamy Risotto

Pasta with Alfredo, Marinara or Tomato Cream  
Grilled Asparagus (+\$2)  
Steamed Broccoli

Rosemary Roasted Potatoes  
Zucchini  
Spinach