

910-678-8885



217 HAY STREET

ANTIPASTI

Meatball Ricotta Flatbread 10

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

Shrimp Scampi Sicilia 11.5

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 11

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 11.5

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

Eggplant Bites 8.5

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

Sampler Platter 14.5

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

Bruschetta Roma 8.5

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 9.5

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

Mussels Milanese 12

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 10.5

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 \$4.50 Add Shrimp for \$5.50 Add Salmon \$8.50

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

BRICK OVEN SPECIALTIES & 16" PIZZAS

Stromboli 11.5

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

Chicken Parm Stromboli 12

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

Veggie Calzone 11.5

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

Margherita 19.5

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

Tuscan Pie 23

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

White Pesto Pizza 19.5

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

DOLCI

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

Tuscan Ribeye 27

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 19.5

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 28.5

7 oz. Black Angus, hand trimmed filet mignon served with creamy risotto and grilled asparagus.
Shrimp 4

Margherita Chicken 18

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

PASTA SPECIALTIES

Shrimp Carbanara 19

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 17

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

With Shrimp 18.5

Spinach Cannelloni 16.5

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

Bistecca Roma 21

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 17

Fresh grated romano, chopped garlic and heavy cream form this traditional Italian favorite. Shrimp 18.5

SAUTEÉ SPECIALTIES

Seafood "Pierro's" 19.5

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 19

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

Angel Hair Primavera 16.5

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 21

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 18.5

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 18

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

PIERRO'S CLASSICS

Lasagna Anna Louisa 16.5

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

Spaghetti with Meatballs or Italian Sausage 16.5

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

Eggplant Parmigiana 16.5

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

Chicken Parmigiana 17.5

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

Baked Ziti Napoli 16.5

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

Baked Three Cheese Ravioli 16

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

SIDES

Seasonal Vegetable Medley
Creamy Risotto (+ \$2)
French Fries

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

Rosemary Roasted Potatoes
Zucchini
Spinach