

910-678-8885



217 HAY STREET

ANTIPASTI

Meatball Ricotta Flatbread 11.5

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

Shrimp Scampi Sicilia 12.5

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 9.5

Toasted crostinis, meatballs, ricotta, romano and marinara.

Spinach Artichoke Dip 12

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 12.5

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

Eggplant Bites 9.5

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

Bruschetta Roma 9.5

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

Caprese Balsamic 10.5

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

Mussels Milanese 13

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

Fresh Mozzarella Fritter 9.5

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

Hot Wings 11.5

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 \$6 Add Salmon \$10

Pierro's Signature Salad 12

Mixed field greens, baby spinach, romaine, tomatoes, carrots, peppers, 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 5

Tuscan Salad 12

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

Mediterranean Salad 12

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 12.5

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

Chicken Parm Stromboli 12.5

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

Veggie Calzone 12.5

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

Margherita 21

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

Tuscan Pie 25

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

White Pesto Pizza 21

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

DOLCI

New York Cheesecake 6.5

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

Chocolate Mousse Cake 6.5

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

Cannoli 5

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

Tiramisu 7

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

Zeppole ala Mode 6.5

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

We do not recommend and will respectfully not guarantee any steak ordered medium well or well.

Tuscan Ribeye 30

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 21

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 32

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

Shrimp 5

Margherita Chicken 19.5

Locally sourced 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.

PASTA SPECIALTIES

Shrimp Carbanara 21

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 19

Penne pasta served with tomato cream sauce, prosciutto ham, and topped with romano cheese.
With Shrimp 20.5

Spinach Cannelloni 18.5

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

Bistecca Roma 23

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 20.5

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

Chicken Fettucini Alfredo 19

Fresh grated romano, chopped garlic and heavy cream form this traditional Italian favorite. *Shrimp 20.5*

SAUTEÉ SPECIALTIES

Seafood "Pierro's" 22

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 21

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

Angel Hair Primavera 18

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 19

Cedar Plank Salmon 22.5

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 19.5

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 19.5

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 18

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

Spaghetti with Meatballs or Italian Sausage 17.5

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

Eggplant Parmigiana 17.5

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

Chicken Parmigiana 19.5

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

Baked Ziti Napoli 18.5

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

Baked Three Cheese Ravioli 17.5

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

SIDES

Seasonal Vegetable Medley
Creamy Risotto (+\$3)
French Fries

Pasta with Alfredo, Marinara or Tomato Cream
Grilled Asparagus (+\$3)
Steamed Broccoli

Rosemary Roasted Potatoes
Zucchini
Spinach