



## ANTIPASTI

### Brussel Sprouts 13.5

Fresh cut brussels fried with apricot and bacon then tossed in a light citrus vinaigrette. Served over a lime crema.

### Mussels Milanese 14

With white wine, lemon, butter, garlic, and basil.

### Spinach Artichoke Dip 13

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 13.5

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

### Meatballs & Ricotta 10.5

Mamma's recipe, hand rolled and baked golden, topped with marinara, Romano, and fresh ricotta.

### Caprese Balsamic 12

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

### Shrimp Scampi Sicilia 13.5

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

### Hot Wings 12.5

Spicy breaded wings, deep fried with a side of ranch or blue cheese dressing.

### Ravioli Fritte 10.5

Cheese ravioli coated in a seasoned panko breading, fried until golden. Dusted with Romano and served with a side of marinara.

### Zucchini Fritte 12

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

## BRICK OVEN SPECIALTIES, FLATBREADS & 12" PIZZAS

### Stromboli 13

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

### Veggie Calzone 13

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

### Meatball Ricotta Flatbread 13

Mamma's meatballs crumbled with ricotta, basil pesto, and Romano topped with mozzarella cheese.

### Brick Fired Flatbread 13

Hand tossed, ricotta spread, Romano, mozzarella, and prosciutto drizzled with balsamic reduction.

### Margherita 14

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

### Tuscan Pie 16

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

### White Pesto Pizza 15

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

### Pizzaiolo Fresco 18

Grilled chicken, bacon, fire roasted red peppers, fresh spinach, and chopped grape tomatoes.

## 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 \$12

### Pierro's Signature Salad 12.5

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 12.5

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 / 3 add to entree

### Tuscan Salad 12.5

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

### Mediterranean Salad 12.5

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

*Ask About Gluten Free Options*

## DOLCI

### New York Cheesecake 7.5

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

### Chocolate Mousse Cake 7.5

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

### Espresso/Cappuccino 4.5 / 6

### Tiramisu 8.5

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

### Zeppole ala Mode 7

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

### Affogato 8

Vanilla ice cream topped with Espresso



## GRILL SPECIALTIES

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

### Tuscan Ribeye 34

14 oz. choice black 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 23.5

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

### Filet Mignon 34

7 oz. Black Angus, hand trimmed filet mignon served with creamy risotto and grilled asparagus. Shrimp 5

### Porterhouse Chop 22.5

12 oz bone-in porterhouse grilled porkchop with Chipotle dry rub, thyme, and oregano. Drizzled with balsamic reduction over our crispy fried potatoes. Add goat cheese 3.5

## PASTA SPECIALTIES

### Shrimp Carbonara 23

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. 21.5

### Rigatoni Ala Vodka with Chicken 20

Penne pasta served with tomato cream sauce, prosciutto ham, and topped with romano cheese. With Shrimp 21.5

### Pappardelle Bolognese 19.5

Imported pappardelle pasta simmered in our house meat-sauce topped with a goat cheese crumble and Romano cheese.

### Bistecca Roma 25

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

### Lobster Ravioli 23

Lobster and ricotta filled ravioli served in a tasty dijon cream sauce.

### Chicken Fettucini Alfredo 20.5

Fresh grated romano, chopped garlic and heavy cream form this traditional Italian favorite. Shrimp 22.5

## SAUTEÉ SPECIALTIES

### Seafood "Pierro's" 24

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.

### Cedar Plank Salmon 24

Fresh from the coast, pan-seared and lightly seasoned. Served with a side of pasta or fresh vegetable medley. Blackened 1.5

### Fra Diavlo 22

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

### Risotto Baked Clams 22.5

Baby clams sautéed with chopped garlic, white wine, lemon, butter, and fresh basil baked over a bed of creamy Risotto. Topped with mozzarella.

### Ricotta stuffed Gnocchi 19.5

Tender potato gnocchi filled with ricotta sauté sweet Italian sausage, mushroom, garlic, spinach, and fire roasted red peppers tossed in a tomato cream sauce.

### Braised Beef Brasato 24.5

Red wine and marsala braised beef slow cooked for 6 hours. Melts in your mouth! Served with risotto and grilled asparagus.

### Chicken Picatta 23

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

### Linguine Primavera 19

A light sauté of fresh spinach, mushrooms, grape tomatoes, chopped kalamata olives, zucchini, artichokes, and roasted red peppers reduced with white wine and a splash of marinara. With Chicken 22

## PIERRO'S CLASSICS

### Lasagna Anna Louisa 20

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

### White Pesto Lasagna 20

5 layers of fresh pasta sheets with a ricotta and pesto spread, mozzarella, chopped grape tomatoes, and fresh spinach. Oven baked and covered with a creamy alfredo sauce.

### Spaghetti with Meatballs or Italian Sausage 18.5

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

### Chicken Parmigiana 22

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

## SIDES

Seasonal Vegetable Medley  
Creamy Risotto (+ \$4)  
French Fries

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

Crispy Potatoes  
Zucchini  
Spinach