



ANTIPASTI

Brussel Sprouts 14

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

Mussels Milanese 15

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

Calamari Fritti 14

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

Meatballs & Ricotta 12

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

Oyster Rockefeller 16.5

Served on the half shell. Baked with lemon butter, bacon and Romano, topped with smoked provolone.

Caprese Balsamic 13

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

Shrimp Scampi Sicilia 14

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 12

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

Prosciutto Wrapped Dates 14

Stuffed with goat cheese and topped with a honey balsamic glaze over a bed of spring mix.

BRICK OVEN SPECIALTIES, FLATBREADS & 12" PIZZAS

Stromboli 14

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

Veggie Calzone 14

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

Meatball Ricotta Flatbread 14

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

Brick Fired Flatbread 14

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

Margherita 15

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

Tuscan Pie 17

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

White Pesto Pizza 16

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

Pizzaiolo Speziato 18

Neopolitan style with red crushed peppers, pepperoni, ricotta and honey.

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 14

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 13

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 13

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

Mediterranean Salad 13

Romaine & mescaline mix topped with romano and goat 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 8

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 7.5

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 38

14 oz. choice black Angus beef. Prepared with our signature herbs & dry rub, aged in house and grilled to perfection. Served with crispy potatoes or broccolini.

Chicken Leonardo 24.5

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

Filet Mignon 36.5

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

Porterhouse Chop 27

12 oz bone-in porterhouse grilled porkchop with Chipotle dry rub, thyme, and oregano. Drizzled with balsamic reduction over our crispy fried potatoes or broccolini. Add goat cheese 3

PASTA SPECIALTIES

Shrimp Carbonara 25

Pan seared prosciutto ham, bacon, onion and fresh garlic simmered in a rich cream sauce with pappardelle pasta. Topped with 5 jumbo shrimp. Substitute chicken for shrimp. 22.5

Cavatappi Ala Vodka with Chicken 22

Cavatappi served with tomato cream sauce, prosciutto ham, and topped with romano cheese. With Shrimp 24

Pappardelle Bolognese 22

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

Bistecca Roma 30

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 cavatappi.

Lobster Ravioli 25

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

Chicken Fettucini Alfredo 22

Fresh grated romano, chopped garlic and heavy cream form this traditional Italian favorite. Shrimp 24

SAUTEÉ SPECIALTIES

Seafood "Pierro's" 28

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 25

Fresh from the coast, pan-seared and lightly seasoned. Served with a side of crispy potatoes or broccolini. Blackened 1.5

Fra Diavlo 24.5

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

Seafood Rissoto 28

Creamy blend of rissoto with black tiger shrimp and clams, topped with pan seared wild caught scallops.

Pesto Gnocchi 24

Tender potato gnocchi tossed with sauteed sweet Italian sausage, mushrooms, garlic, spinach, and fire roasted red peppers in a pesto cream sauce.

Braised Shortrib 28

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

Chicken Picatta 24

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

Linguine Primavera 21

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 24 With Shrimp 26

PIERRO'S CLASSICS

Lasagna Anna Louisa 22

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

White Pesto Lasagna 22

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 20

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

Chicken Parmigiana 22.5

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

A LA CARTE

Creamy Risotto
French Fries
Crispy Potatoes

Pasta with Alfredo, Marinara or Tomato Cream
Grilled Asparagus
Steamed Broccolini

Zucchini
Spinach