



ANTIPASTI

Brussel Sprouts 15

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

Mussels Milanese 16

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

Fritto Misto 16

Crispy calamari, tiger shrimp, bay scallops, and banana peppers tossed with spices and served with roasted red pepper aioli.

Meatballs & Ricotta 13.5

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

Oyster Rockefeller 17

Served on the half shell. Baked with a creamy blend of cheeses, bacon, lemon butter and bread crumbs.

Caprese Balsamic 13.5

Homemade buffalo mozzarella, juicy tomato slices and fresh basil. Drizzled in extra virgin olive oil and balsamic reduction.

Shrimp Scampi Sicilia 15

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 13

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

Ravioli Fritte 12.5

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

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

Sautéed onions, peppers, broccolini, mushrooms, garlic, tomato, and greens with ricotta and mozzarella.

Buffalo Chicken Flatbread 15

Grilled chicken, red onions, banana peppers, buffalo sauce, and mozzarella. Served with your choice of ranch or blue cheese.

Brick Fired Flatbread 15

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

Margherita 15

Classic pizza made with fresh mozzarella cheese, basil and tomatoes.

Carne Pie 17

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

Pesto Margarita Pizza 16

Housemade pesto, fresh mozzarella cheese, and tomatoes.

Hot Honey Pepperoni Pizza 17

Baked neapolitan style with crushed red peppers, pepperoni, honey, and cool ricotta for balance.

ENSALATA

Choose from Ranch, Raspberry Vinaigrette, Bleu Cheese or our homemade Italian dressing.

Add Grilled Chicken for \$5 Add Shrimp for \$7 Add Salmon \$13

Pierro's Signature Salad 14

Spring mix, tomatatoes, cucumbers, carrots, candied pecans, and pears.

Kale Caesar Salad 12

Gently massaged kale with peppery arugula, topped with housemade croutons, shredded romano, and tossed in our house Caesar dressing.

House or Caesar Salad 6 / 4 add to entree

Cobb Salad 14

Spring mix, bacon, shredded cheese, hard boiled egg, tomatoes, cucumbers, carrots, and onions.

Shaved Brussel Sprout Salad 14

Kale, arugula, dried cranberries, candied pecans, red onion, shredded romano, croutons, and tossed in our honey citrus vinaigrette.

DOLCI

New York Cheesecake 8

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

Chocolate Mousse Cake 8.5

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 8

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

Affogato 8.5

Vanilla ice cream topped with Espresso

Ask About Gluten Free Options



GRILL SPECIALTIES

Tuscan Ribeye 40

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 25

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

Filet Mignon 38

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

Porkchop Marsala 30

12 oz bone-in porterhouse grilled chop with your choice of crispy potatoes or broccolini. Topped with our sweet and savory marsala reduction with onions and mushrooms.

PASTA SPECIALTIES

Lobster Carbonara 32

Pan seared prosciutto ham, bacon, onion and fresh garlic simmered in a rich cream sauce with pappardelle pasta and topped with lobster. Substitute chicken for lobster. 24

Cavatappi Ala Vodka with Chicken 23

Cavatappi served with tomato cream sauce, prosciutto ham, and topped with romano cheese. With Shrimp 25

Pappardelle Bolognese 24

Imported pappardelle pasta simmered with crushed meatballs topped with a goat cheese crumble and Romano cheese.

Bistecca Roma 32

Tender angus filet mignon tips seared with fire roasted red peppers, sundried tomatoes, mushrooms, and caramelized onions in a roasted red pepper sauce tossed in cavatappi.

Lobster Ravioli 27

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

Chicken Fettucini Alfredo 23

Fresh grated romano, chopped garlic and heavy cream form this traditional Italian favorite. Shrimp 25

SAUTEÉ SPECIALTIES

Seafood Pierro's 29

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.

Salmon Picatta 28

Fresh from the coast, pan-seared, and topped with a lemon butter caper reduction. Served with a side of crispy potatoes or broccolini.

Fra Diavlo 26

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

Seafood Rissoto 29

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

Brown Butter Sage Gnocchi 26

Sweet Italian sausage served with potato gnocchi, sauteed mushrooms, and spinach. Topped with lemon zest and shredded romano cheese.

Braised Shortrib 30

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

Chicken Picatta 25

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

Linguine Primavera 23

Sauteed tomatoes, mushrooms, peppers, spinach, and olives in a light marinara finished with lemon zest and truffle oil. With Chicken 26 With Shrimp 28

PIERRO'S CLASSICS

Lasagna Anna Louisa 24

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

White Pesto Lasagna 25

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 22

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

Chicken Parmigiana 24

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

Broccolini
Spinach