



ANTIPASTI

Brussel Sprouts 16

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

Mussels Milanese 17

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

Fritto Misto 17

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

Meatballs & Ricotta 14

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

Oyster Rockefeller 18

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

Caprese di Frutta 16

Homemade buffalo mozzarella topped with sweet cherry tomatoes, fresh basil, and seasonal fruit. Drizzled in extra virgin olive oil and balsamic reduction.

Shrimp Scampi Sicilia 16

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.

White Bean Bruschetta 14

Cannellini beans simmered with garlic, rosemary, and lemon served with grilled crostini. Add creamy goat cheese for \$3.00.

Ravioli Fritte 14

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 15

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

Calzone Primavera 15

Roasted mushrooms, garlic, tomatoes, spinach in a four cheese blend.

Buffalo Chicken Flatbread 16

Grilled chicken, red onions, banana peppers, buffalo sauce, and mozzarella. Served with ranch.

Prosciutto Bianca Flatbread 16

Hand stretched flatbread baked with mozzarella, goat cheese, ricotta, shaved prosciutto, balsamic glaze and topped with fresh arugula.

Margherita 17

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

Carne Pie 18

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

Funghi Bianca 17

Four cheese blend topped with garlicky mushrooms and fresh arugula.

Honey and Heat 18

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

ENSALATA

All of our dressings are prepared in house. Choose from the following: Italian Vinaigrette*, Ranch, Lemon Thyme Vinaigrette or Caesar. Add Grilled Chicken for \$5 Add Shrimp for \$7 Add Salmon \$13

Pierro's Signature Salad 15

Spring mix, tomatoes, cucumbers, carrots, candied pecans, and seasonal fruit.

Kale Caesar Salad 13

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

Cobb Salad 15

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

Burrata e Prosciutto Antipasto 16

Creamy burrata, prosciutto, marinated olives, artichoke hearts, red peppers, and tomatoes over a bed of mixed greens. Topped with basil, extra virgin olive oil, and balsamic reduction.

DOLCI

New York Cheesecake 10

Straight from the "Big Apple", creamy vanilla with a graham cracker crust. Chocolate or raspberry glaze available. Add fresh fruit for \$3.00

Cannoli 10

Crispy pastry shell filled with sweetened ricotta filling and melt in your mouth chocolate chips.

Affogato 8.5

Vanilla ice cream topped with Espresso

Tiramisu 10

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

Bomboloni 10

Fried zeppole covered in cinnamon sugar and piped with smooth cannoli cream.

Espresso/Cappuccino 5 / 7

Ask About Gluten Free Options



Add a House or Kale Caesar Salad to any entree for \$5 • Add a small Cobb or Pierro's Signature Salad for \$7

GRILLED 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 grilled asparagus.

Chicken Leonardo 28

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

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 grilled asparagus. Topped with our sweet and savory marsala reduction with onions and mushrooms.

BY LAND

Penne Ala Vodka with Chicken 25

Penne with prosciutto served in a rich tomato cream sauce.

Brown Butter Sage Gnocchi 28

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

Braised Shortrib 32

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

Bistecca Roma 34

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 penne.

Chicken Fettuccine Alfredo 26

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

Chicken Picatta 28

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

BY SEA

Seafood Pierro's 32

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 asparagus.

Seafood Risotto 32

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

Sicilian Seafood Stew 32

Calamari, shrimp, scallops, and clams are simmered in a spicy fennel and tomato broth with cannellini beans, lemon, and herbs.

Lobster Carbonara 34

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

Shrimp Fettuccine Alfredo 27

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

PIERRO'S CLASSICS

Pappardelle Bolognese 26

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

Lasagna Anna Louisa 27

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

Zucchini Primavera 25

Lightly sauteed tomatoes, garlic, mushrooms, and olives. Finished with wilted spinach and squash pappardelle with lemon, and red pepper flakes.

Chicken Parmigiana 27

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

Spaghetti with Meatballs or Italian Sausage 25

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

Spaghetti with Garlic and Oil 25

Simple ingredients transformed into a delectable dish. Topped with shredded romano, chopped parsley, and a little bit of spice. Your choice of grilled chicken or sweet fennel sausage.

A LA CARTE

**Creamy Risotto
Crispy Potatoes
Sauteed Spinach**

**Grilled Asparagus
Fettuccini Alfredo
Spaghetti Marinara**

**French Fries
Zucchini Pappardelle
Penne Tomato Cream**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% automatic gratuity will be added to parties of five or greater and tickets totaling more than \$150.