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## ANTIPASTI

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**Oyster Rockefeller 18**

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

**Brussel Sprouts 16**

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

**Calamari Fritti 16**

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

**Meatballs & Ricotta 13**

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

**Mussels Milanese 18**

Mussels and clams with white wine, lemon butter, garlic, and basil.

**Caprese Balsamic 14**

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

**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.

**Ravioli Fritte 12**

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

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## FLATBREADS & 12" PIZZAS

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**Meatball Ricotta Flatbread 16**

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

**Brick Fired Flatbread 16**

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

**Margherita 17**

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

**Tuscan Pie 18**

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

**White Pesto Pizza 17**

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

**Pizzaiolo Speziato 18**

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

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## ENSALATA

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Grilled Chicken 4.5 Shrimp 6 Salmon 12

**Pierro's Signature Salad 14**

Mixed field greens, arugula, romaine, tomatoes, carrots, peppers, honey glazed walnuts, cucumber and fresh sliced pears tossed with balsamic raspberry vinaigrette.

**Kale Caesar Salad 14**

Fresh chopped kale massaged with olive oil and lemon. Tossed with baby arugula, pecorino Romano, and our house Caesar dressing. Topped with homemade croutons.

**House Salad 6 / 4 add to entree**

**Tuscan Salad 14**

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

**Mediterranean Salad 14**

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

*Ask About Gluten Free Options*

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## DOLCI

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**New York Cheesecake 8**

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

**Chocolate Mousse Cake 9**

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

**Espresso/Cappuccino 5 / 7**

**Tiramisu 10**

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

**Zeppole 7.5**

Fried zeppole coated with cinnamon and sugar, drizzled with caramel sauce or raspberry glaze.



## CHOPHOUSE FAVORITES

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

### Prime Ribeye\* 46

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

### Chicken Leonardo 26

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\* 42

8 oz. Black Angus, hand trimmed filet mignon served with creamy risotto and grilled asparagus. Shrimp 6

### Porterhouse Chop 30

12 oz bone-in porterhouse grilled porkchop with Chipotle dry rub, thyme, and oregano. Drizzled with balsamic reduction over our crispy fried potatoes. Goat cheese 4

## PASTA SPECIALTIES

### Lobster Carbonara 36

Tender lobster pieces sautéed with bacon, prosciutto, shallots and garlic. Tossed with pappardelle pasta in a rich cream sauce. Substitute shrimp. 28

### Pappardelle Bolognese 24

Imported pappardelle pasta simmered in our house meat-sauce 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, garlic, mushrooms, and caramelized shallots in a rich cream sauce tossed in fettucini pasta.

### Fra Diavolo 28

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

## SAUTEÉ

### Seafood Rissoto 36

Creamy blend of rissoto with black tiger shrimp and clams, topped with pan seared wild caught U10 scallops.

### Cedar Plank Salmon 28

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

### Seafood Pierro's 30

Mussels, tiger shrimp, and bay scallops sauteed in our traditional chardonnay butter reduction with grape tomatoes, fresh garlic, lemon and basil. Tossed with linguine pasta.

### Braised Short Rib 30

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

### Pesto Gnocchi 26

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

### Linguine Primavera 24

A spicy sautee of fresh spinach, cremini mushrooms, grape tomatoes, roasted red peppers, and Calabrian chillis reduced with white wine and marinara. With Chicken 28

## PIERRO'S CLASSICS

### Lasagna Anna Louisa 25

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

### White Pesto Lasagna 26

5 layers of pasta sheets with a ricotta and pesto spread, mozzarella, chopped grape tomatoes, and fresh spinach. Oven baked and served over a pesto cream sauce.

### Spaghetti with Meatballs or Italian Sausage 22

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

### Fettucine Ala Vodka with Chicken 25

Crispy prosciutto and garlic simmered in a rich tomato cream sauce tossed with fettucine pasta. With Shrimp 28

## A LA CARTE

Creamy Risotto  
French Fries

Pasta with Alfredo, Marinara or Tomato Cream  
Grilled Asparagus  
Broccolini

Crispy Potatoes  
Spinach

20% gratuity added to parties of 6 or more

\*Consuming raw or under-cooked meats or seafood may increase risk of food-borne illness.