



ANTIPASTI

Oyster Rockafeller 18

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

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.

FLATBREADS & 12" PIZZAS

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.

ENSALATA

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

Ask About Gluten Free Options

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 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 Diavlo **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 gnocchi 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 fettuccine 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.*