



ANTIPASTI

Oyster Rockafeller 19.5

Served on the half shell. Baked with lemon butter, bacon, spinach, ricotta, and mozzarella cheese.

Brussel Sprouts 17

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

Fritto Misto 19.5

Tender bay scallops, black tiger shrimp, and calamari floured and deep fried. Lightly blackened and served over our tangy red pepper aioli.

Meatballs & Ricotta 16.5

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

Mussels Milanese 19.5

Mussels and clams with white wine, lemon butter, garlic, and basil. Served with a side of grilled focaccia.

Summer Brushetta 16

Grilled focaccia, thinly sliced house-made mozzarella & whipped ricotta topped with confit cherry tomatoes, garlic, and fresh basil. Finished with olive oil and balsamic glaze.

Shrimp Scampi Sicilia 17.5

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.

Arranchini Toscano 18

Crispy risotto Arancini, Romano, sausage, roasted red pepper with a fresh mozzarella center. Served over a red pepper cream sauce.

FLATBREADS & 12" PIZZAS

Brick Fired Flatbread 17

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

Sweet & Spicy Pizza 19

Roasted red peppers, confit tomato, basil, cherry peppers, chili flakes, and honey.

Margherita 18

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

Carne 19.5

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

White Pesto Pizza 18.5

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

Pizzaiolo Speziato 19

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

ENSALATA

Grilled Chicken 4.5 Shrimp 6 Salmon 12

Pierro's Signature Salad 15

Mixed field greens, arugula, romaine, tomatoes, carrots, peppers, candied cinnamon vanilla pecans, cucumber and fresh sliced strawberries tossed with a citrus vinaigrette.

Kale Caesar Salad 15

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 7 / 5 add to entree

Burrata Caprese Salad 16

Fresh Burrata cheese over our mixed greens and arugula. Tossed in a citrus vinaigrette. Topped with grape tomatoes, roasted red peppers, and fresh mozzarella. Finished with balsamic glaze, olive oil, and honey.

Mediterranean Salad 15

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

Ask About Gluten Free Options

DOLCI

Nonna's Cheesecake 12

Grandma's signature cheesecake made in house. It's a secret recipe that sits on a Biscoff crust. Served with a raspberry glaze.

Chocolate Mousse Cake 11

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

Bombolini 10

Lightly fried tender zeppole coated in powdered sugar filled with vanilla cannoli cream and semi-sweet chocolate bits.

Espresso/Cappuccino 6 / 8

Tiramisu 12

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

Creme Brulee 11

House made rich vanilla bean custard with a hint of lemon zest. Topped with caramelized turbinado sugar. Ask about our current seasonal variety.

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* 49.5

15oz prime grade black angus beef. Prepared with our signature herbs, dry rub, and compound butter. 21 days aged grilled to perfection. Served with a side of crispy potatoes.

Flat Iron Steak 34

Tender marbled 10oz CAB "butcher's cut". Prepared with our signature fine herbs and compound butter. Server over your choice of crispy potatoes or garlic mashed potatoes.

Filet Mignon* 46

8 oz. Black Angus, hand trimmed filet mignon served with garlic mashed potatoes and grilled asparagus. Marsala 6

Pork Chop Marsala 36

12oz bone in prime grade chop. Grilled with our savory dry rub and topped with a sweet marsala wine sauce with mushrooms and shallots. Served with a side of garlic mashed or crispy potatoes.

PASTA SPECIALTIES

Bistecca Roma 36

Tender angus filet mignon tips tossed with our handmade tagliatelle pasta seared with fresh garlic, spinach, fire roasted red peppers, tomatoes, and mushrooms in our rendition of Cacio e Pepe with olive oil, romano, chili flakes, and black pepper.

Pappardelle Bolognese 28

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

Lobster Carbonara 38

Spaghetti pasta and tender lobster pieces sautéed with bacon, prosciutto, shallots and garlic. Tossed with pasta in a rich cream sauce.

Substitute shrimp. 30

Fra Diavlo 30

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

SAUTEÉ

Seafood Pierro's 35

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

Salmon Piccata 32

Fresh from the coast, pan seared and lightly seasoned topped with our caper lemon butter with sundried tomatoes. Served with a side of crispy potatoes or broccolini.

Seafood Risotto 34

Creamy blend of black tiger shrimp, wild caught bay scallops, and clams simmered in our risotto with sundried tomatoes and roasted red peppers.

Braised Short Rib 34

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

Gnocchi 30

Tender potato gnocchi tossed with sauteed sweet Italian sausage, mushrooms, garlic, spinach, and fire roasted red peppers in a pesto cream sauce. Spicy Calabrian 32

Pasta Primavera 27

A spicy sautee of fresh spinach, garlic, cremini mushrooms, grape tomatoes, roasted red peppers, and Calabrian chillis reduced with red wine, truffle EVOO and marinara.

With Chicken 30

PIERRO'S CLASSICS

Lasagna Anna Louisa 29

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

Chicken Francese 32

Locally sourced hand-pounded chicken breast, dredged in flour and egg, simmered in a beurre blanc sauce with sundried tomatoes and mushrooms. Served over linguine pasta.

Fettucine Ala Vodka with Chicken 28

Crispy prosciutto and garlic simmered in a rich tomato cream sauce tossed with fettuccine pasta. With Shrimp 32

Pesto Cannelloni 30

Hand-made pasta, fresh ricotta with spinach, grape tomatoes, and roasted red peppers. Baked with mozzarella cheese and served with a pesto cream sauce.

Spaghetti with Meatballs or Italian Sausage 28

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

Tagliatelle Vongole 30

Handmade fresh tagliatelle pasta tossed with baby clams on the half shell in a light white wine sauce with garlic, oregano, fresh lemon, butter and a touch of romano.

A LA CARTE

Creamy Risotto
Frites
Spinach

Pasta with Alfredo, Marinara or Tomato Cream
Grilled Asparagus
Broccolini

Crispy Potatoes
Garlic Mashed Potatoes

20% gratuity added to parties of 6 or more

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*