



## YOU'LL LOVE PALEO

Paleo Diet or Paleolithic diet is a modern fad diet based on non-processed ingredients, presumed available during that era.

I designed a menu keeping in mind those requirements and also the enjoyment and sophistication of your palate.

*Enjoy,*

**Piero**

### Scallops & Portobello

Roasted herbed Portobello cap with Diver scallops and grilled zucchini & Spinach, light white wine sauce ~\$21.95

### MaiolinoAutunno

Roasted pork loin wrapped in Pancetta, roasted pears melted Gorgonzola, mashed potato, carrots & Cognac Cream sauce ~\$19.95

### Grilled Salmon Casalinga

Wild salmon fillet, roasted cauliflower and white wine lemon sauce. With grilled heart of romaine lettuce and fresh avocado ~\$20.95

### Scampi Fra Diavolo

Garlic sautéed jumbo shrimp, served with Fra Diavolo sauce With spicy marinara, roasted red pepper and caramelized onions Served over Spaghetti squash ~\$22.95

## Our Gluten free Options

### Puttanesca

GF Spaghetti sautéed with garlic and EVOO and Puttanesca Sauce ~\$16.95

### Spaghetti Carbonella

GF Spaghetti Carbonara style with fresh peas and Parmigiano ~\$17.95

### Alla Vodka

GF Penne Vodka Cream with grilled chicken and fresh Pecorino ~\$18.95

### Jerry

Spaghetti Squash sautéed with jumbo shrimps & Spicy Sausage, Sundried tomato, pepperoncini and EVOO ~\$21.95

## Our Lunch

From 11:30 to 3 Every day:

### Sandwiches \$9.95

(w/ your choice of fries, soup or salad)

- Philly Cheese Steak** - With mushrooms, provolone and caramelized onions
- Meatball Sub** - With marinara and melted mozzarella
- Eggplant parmigiana Sub** - Marinara, melted mozzarella and Rosemary focaccia
- Pollo Parmigiana Sub** - With Marinara and melted mozzarella and Rosemary focaccia
- Porchetta Sub** - With Spicy Italian sausage with pepper and onions with marinara and melted provolone

Add a side of Caesar, House, Fries or Soup of day \$2

### Salads

- Due Cuori Salad** - Heart of romaine & heart of palm tossed with tomato, blue cheese crumbles and fresh mozzarella with blue cheese dressing ~\$8.95
- Insalata Romana e Pancetta** - Tossed romaine lettuce, croutons, pecorino, anchovies and crispy bacon ~\$8.95
- Datteri Salad** - Mesclun green, diced cucumber, tomato, dates and blue cheese crumbles ~\$8.95
- Gian Piero salad** - Blackened chicken breast splashed with white wine, served over mix green salad, diced tomato, diced cucumber and feta cheese ~\$10.95

### Gourmet Pizza

- Margherita** - Tomato, Burrata and basil ~\$12.95
- Pepperoni** - Tomato, mozzarella and Peperoni ~\$9.95
- Ortolano** - Mozzarella, provolone and grilled vegetables ~\$9.95

### Signature Entrées

#### Il Pesce

**Tilapia Persico\*** - Crab meat stuffed Tilapia fillet, sautéed with cognac cream with capellini and spinach ~\$14.95

**Salmone Livornese** - Grilled salmon with spicy tomato sauce simmered with calamari and Gaeta Olives (Gaeta olives are NOT pitted, please be careful) ~\$14.95

**Spaghetti Cinque Terre** - Assorted seafood simmered with white wine and tomato sauce served over spaghetti ~\$15.95

#### La Carne

**Pollo al Limone** - Fire grilled chicken breast with lemon white wine sauce and diced tomatoes and grilled vegetables ~\$10.95

**Pollo Avocado** - Tender chicken breast sautéed in white wine sauce, a touch of cream and topped with fresh avocado, prosciutto and mozzarella cheese with capellini ~\$10.95

**Pollo Parmigiana\*** - Flash fried tender chicken cutlets smothered with marinara and mozzarella cheese with linguine ~\$10.95

**Pollo Marsala** - Tender chicken breast sautéed with mushrooms and a marsala wine sauce with capellini ~\$10.95

Add an extra Side for only \$2.00

Garlic spinach, Grilled vegetables, Garlic angel hair, Mashed Potato, Roasted Cauliflower, Sautéed mushrooms, House Salad, Caesar Salad, Cup of Soup

\*This items maybe served raw or undercooked. The consumption of raw or undercooked eggs, meat, poultry, seafood may increase the risk of food borne illness

### Signature Pastas

#### Pasta is our passion too!

Let us know of any pasta dishes that you would enjoy and we will prepare it just for you...ask your server!

**Lasagna Pasticciata\*** - Meat lasagna layered with meat sauce, béchamel and homemade egg pasta ~\$9.95

**Fettuccine Alfredo** - Eggs nest fettuccine tossed with Parmesan Alfredo sauce, peas & diced ham ~\$9.95

Add chicken or Grilled Vegetables for only \$4.00

Add Shrimp \$6

**Aglio & Olio** - Al dente spaghetti aglio & olio with spicy peperoncini ~\$8.95

Add chicken or Grilled Vegetables for only \$5.00

**Spaghetti Soprano** - Al dente spaghetti tossed with marinara sauce ~\$8.95

Add a sumptuous meatball for only \$5.00

**Gnocchi Bolognese** - Potato gnocchi tossed with home made meat sauce~\$9.95

**Rigatoni Silvana\*** - Rigatoni pasta tossed with creamy Bolognese, peas and melted mozzarella ~\$9.95

Add spicy or mild sausage for only \$5.00

**Sausage al Barolo\*** - Roasted mild sausage, peppers, onions and mushrooms tossed with a Barolo wine sauce and mixed with penne ~\$9.95

Add chicken or Grilled Seasonal Vegetables \$4

Spicy or Mild Italian sausage-Sumptuous Meatball \$5

Grilled Jumbo shrimps-Grilled Calamari \$6

-House Salad - Caesar Salad - Cup of Soup For only \$2.00

\*These dishes are Piero's customers favorites dishes!

## Our Handcrafted Gourmet Pizza and Calzone

Specialty Pizza...Specialty Prices\*\*

Medium 12-inch



### Biancaneve (Snow White)

Brick oven crust topped with mozzarella, spinach, mushrooms, crispy bacon and fresh arugula  
Med \$14.75

### America\*

Tomato sauce, mozzarella, green peppers, mushrooms, red onions, pepperoni, sausage  
Med \$15.75

### Valtellina

Brick oven crust with tomato sauce, Parma prosciutto & mascarpone cheese, arugula  
Med \$14.75

### Gorgonzola Dolce

White pizza with imported gorgonzola, grilled portobello and spinach  
Med \$14.50

### Rustica

Brick oven crust with tomato sauce, mozzarella, salame, spicy sausage and fresh tomato  
Med \$15.75

### Meat Lover's Pizza (Steak Served medium well)

White pizza topped with grilled flank steak, sausage, bacon and portobello mushrooms  
Med \$15.75

### Pizza Siciliana

Brick oven crust with tomato sauce, ricotta, roasted red pepper and mild sausage with mozzarella  
Med \$15.75

### Calzone Stromboli

Hand folded and baked with pepperoni, tomato sauce and mozzarella  
Med \$13.95

\*These dishes are Piero's customers favorite!

\*\*Substitutions may incur additional charges

## Masterpiece Pizza...Build Your Own!

**Gluten Free Cheese Pizza 14 inch \$14**

**12 inch Cheese pizza \$11**

Cheeses & Gourmet Preparations	Vegetables	Meats & Fine Cold Cuts
Extra Mozzarella 1.75	Mushrooms 1.75	Pepperoni 1.75
Fresh Mozzarella 2	Spinach 1.75	Salame 1.75
Burrata Mozzarella 6	Fresh Arugula 1.75	Parma Prosciutto 1.75
Gorgonzola dolce 2	Artichokes 1.75	Chorizo 1.75
Ricotta 1.75	Red Peppers 1.75	Italian sausage mild 1.75
Mascarpone 2	Ripe Pineapple 1.75	Spicy sausage 1.75
Alfredo sauce 2	Fresh tomatoes 1.75	Ground Beef 2
&	Kalamata olives 1.75	Ham 1.75
Rosemary flank steak 3	Green Pepper 1.75	Capicollo 1.75
Fresh seafood assorted 6	Red Onions 1.75	Bacon 1.75
Grilled Chicken breast 2.50	Roasted eggplants 1.75	
Mini Meatballs 2.50	Fresh crushed Garlic 1.75	
Grilled Jumbo Shrimp 6	Roasted Garlic 1	
Bolognese sauce 2	Broccoli 1.75	
Basil pesto 2	Basil 1	
Caramelized onions 1.75	Zucchini 1.75	
Roasted Cauliflower 2	Jalapeno peppers 1	
	Fresh Avocado slices 2	

All our old-world pizzas are made with fresh San Marzano sauce and low-moisture buffalo mozzarella...delicious!

## Antipasta Della Casa

*“Our Salads and Appetizers”*

### Insalatedella Casa

#### Datteri Salad

Mesclun green, English cucumber, diced tomato, dates and blue cheese crumbles \$8.95/\$5 Side

#### Due Cuori

Hearts of palm, Hearts of Romaine, fresh tomato, fresh mozzarella and crumbled blue cheese vinaigrette \$8.95/\$5 side

#### Insalata Romana e Pancetta

Tossed hearts of romaine, croutons, pecorino, anchovies and warm crispy pancetta \$8.95/\$5 Side

#### Calamari Alla Greca

Roasted calamari served with spinach, feta, kalamata olives and tomato salad  
Tuscan red wine vinaigrette \$10.95

#### Vine Ripe D.O.P

Ripe tomato, fresh mozzarella, basil, oregano, mesclun greens and extra virgin olive oil \$12.95

#### Signorina Salad

Baby spinach with Berry vinaigrette, fresh oranges, strawberry and toasted walnuts \$8.95/\$5 Side

#### Bistecca Salad

Rosemary marinated flank steak and roasted potato served over Mix green with tomato, red onions and balsamic vinaigrette \$15.95

#### ~Add to your Salad~

**-Grilled chicken breast 4 - Grilled Jumbo shrimps 6- Rosemary Flat Iron Steak 6**

**-Garlic sautéed grilled vegetables 4 - Grilled Calamari 6– Grilled Salmon fillet 6**

### Antipasti Caldi

#### Brick Oven Bruschetta Caprese

Brick oven focaccia topped with fresh tomato and basil with fresh burrata mozzarella and Evoos \$12.95

#### Sumptuous Meatball\*

All chuck; beef & veal meatball with tomato sauce and garlic crostino, Pecorino cheese \$8.95

#### Maine Lobster Bisque

Homemade Lobster cream bisque with splash of cognac and lobster meat \$8.95

#### Mozzarella Croccante

Crispy fresh mozzarella bocconcini with marinara sauce \$7.95

#### Calamari Fritti

Crispy calamari, lightly floured and deep-fried, served with spicy marinara \$8.95

#### Big Bowl of Mussels\*

Prince Edward mussels with zesty lemon, tomato sauce splashed with white wine and garlic bread \$11.95

#### Burrata Caprese

Imported 115 Grams Burrata with heirloom tomato and lettuce with balsamic reduction and EVOO \$15.95

Consuming raw and undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.



**Welcome Back to Piero's!**  
The security you need, the Value you deserve  
With the Experience you love ♥

## Pasta is our passion, too!

*Let us know of any pasta dishes that you would enjoy and we will prepare it just for you....ask your server!*

#### *Pasta,*

*Cooked “al dente” with salted water and Love...*

#### *Agljo & Olio*

Al dente spaghetti aglio & olio with spicy peperoncini -\$12.95  
\*Add Chicken \$4.00

#### *Spaghetti Soprano*

Al dente spaghetti tossed with marinara sauce -\$12.95  
\*Add Meatball or Italian Sausage \$5

#### *Gnocchi Sorrentina*

Potato gnocchi tossed with earthy pomodoro sauce with melted Burrata and fresh basil,  
drizzled with extra virgin olive oil -\$16.95

#### *Sausage al Barolo*

Penne sautéed with mild sausage, peper medley and caramelized onions, simmer with Barolo red wine sauce -\$16.95

#### *Rigatoni Silvana*

Rigatoni pasta tossed with creamy Bolognese and touch of cream with peas and melted mozzarella -\$15.95  
\*Add Meatball or Italian Sausage \$5

#### *Eggplant Rollantino*

Thinly sliced and battered eggplant, with ricotta cheese and baked with tomato and mozzarella -\$17.95

#### *Spaghetti Carbonara*

Diced Pancetta, caramelized onions and fresh black pepper  
Simmered with fresh cream and Pecorino Romano,  
tossed with al dente spaghetti -\$16.95  
\*Add Three Bacon Wrapped Sea scallops for \$8

#### *Pasta,*

*Masterfully made in house...daily!*

#### *Ravioli Croccanti*

Ricotta cheese ravioli served with caramelized onions,  
cremini mushrooms and Aurora sauce -\$16.95

#### *Lasagna Pasticciata*

Meat lasagna layered with meat sauce, béchamel and  
homemade egg pasta -\$17.95

#### *\*Maine Lobster Ravioli*

Maine Lobster chunks filled ravioli served in a creamy  
vodka sauce -\$17.95  
\*Add ½ Maine Lobster \$12

#### *Fettuccine Alfredo*

Eggs nest fettuccine tossed with Parmesan Alfredo sauce,  
peas and diced ham -\$16.95  
\*Add Chicken \$4.00  
\*Add Roasted Jumbo shrimp \$6.00

#### *Farfalle Del Monaco*

Bow tie pasta, topped with garlic sautéed grilled vegetable  
and light basil pesto cream -\$16.95

#### *Ravioli Formaggio*

Homemade three-cheese ravioli  
With Aurora sauce and parmesan cheese -\$16.95

#### *Tortellaci di Carne*

Short beef ravioli sautéed with Porcini mushrooms &  
Mascarpone cream -\$17.95

#### *Meaty Bakek Ziti*

Baked Ziti tossed with Bolognese Sauce, Ricotta, Parmesan  
and Baked with Provolone  
~\$16.95

## ~Our Entrée Selection~

#### **Spaghetti Cinque Terre**

Al dente spaghetti tossed with calamari, scallops, shrimp, mussels and clams with pomodoro and a splash of white wine ~\$19.95

#### **Tilapia Persico**

Crab meat stuffed Tilapia fillet, sautéed with cognac cream and garlic capellini and spinach ~\$17.95

#### **Maine Lobster Risotto**

Creamy Lobster risotto with ½ LB lobster tail sautéed with garlic & thyme butter ~\$24.95

#### **Salmone Livornese**

Grilled salmon fillet, garlic asparagus and hearty spicy tomato sauce, with simmered calamari and imported Gaeta olives ~\$18.95 (Gaeta olives are NOT pitted, please be careful)

#### **Linguine alle Vongole**

A dozen fresh little neck clams simmered in hearty tomato and parsley,  
splashed with crispy white wine, tossed with al dente linguine ~\$17.95

#### **Farfalle alla Vodka e Salmone**

North Atlantic Salmon fillet chunks, simmered in vodka cream sauce,  
Served with creamy bowtie pasta and garlic asparagus ~\$17.95

#### **Scallops alla Genovese**

Seared Sea scallops served with Capellini pasta and Ligurian Pesto cream  
With pear tomato & basil salad ~\$19.95

#### **Vitello Parmigiana\*\***

Tender veal cutlets flash fried and topped with basil and mozzarella cheese, smothered in a light  
marinara sauce , with capellini and pomodoro sauce ~\$19.95

#### **Vitello Saltimbocca**

Tender veal scaloppini, topped with sage, prosciutto and melted brie with sautéed mushrooms  
and demiglace Garlic capellini ~\$19.95

#### **Pollo Avocado**

Tender chicken breast topped with fresh avocado, Parma Prosciutto and baked in Champagne  
cream sauce Served with Capellini or grilled vegetables ~\$18.95

#### **Pollo Parmigiana**

Flash fried tender chicken cutlets smothered with marinara and mozzarella cheese, garlic linguine ~\$18.95

#### **Pollo Marsala**

Tender chicken breast sautéed with mushrooms, Marsala wine demiglace,  
served with Capellini or grilled vegetable ~\$18.95

**\*\*These items may be served raw or undercooked**

*The consumption of raw or undercooked eggs, meat, poultry, seafood may increase the risk of food borne illness*

***If you don't see your favorite dish on the menu, ask your server and we can customize it for you.***