

STARTERS

FRIED CALAMARI

Lightly breaded with housemade marinara 15

MEDJOO STUFFED DATE

Dates with goat cheese, pancetta, chianti reduction 12

MOZZARELLA GARLIC BREAD

Toasted ciabatta, garlic butter, mozzarella with housemade marinara 10

MUSSELS PEI

Mussels, lemon, white wine, garlic, Italian herbs 13

BRUSCHETTA

Roma tomatoes, mozzarella, basil, olive oil, garlic on toasted ciabatta 11

ARANCINI

Fried mushroom risotto stuffed with mozzarella served with housemade marinara 12

HONEY RICOTTA FOCACCIA

Whipped ricotta topped with honey and fresh herbs & served with focaccia bread 10

SOUPS

ITALIAN WEDDING SOUP

Acini de pepe, chicken broth, spinach, mini meatballs, parmesan cheese 9

SALADS

ADD: GRILLED CHICKEN \$5, SHRIMP \$7, CHICKEN MILANESE \$6

PIERO'S SALAD

Cucumber, tomato, pepperoncini pepper, red onions, mixed greens, red wine vinaigrette, black olives, feta 12

CAPRESE SALAD

Fresh Roma tomatoes, Mozzarella, basil, olive oil, garlic 12

CAESAR SALAD

Romaine, croutons, Caesar dressing & parmesan cheese 12

GOAT CHEESE & WALNUT SALAD

Mesculin mix, peppers, tomatoes, walnuts, goat cheese, red wine vinaigrette 14

ENTREES

ALL ENTREES SERVED WITH HOUSE SALAD | OUR PASTAS, BREAD AND DESSERTS ARE HANDMADE IN-HOUSE DAILY

NEW! PASTA SAMPLER

Linguine with pesto sauce, fettuccine with alfredo sauce, and penne with marinara sauce 20

Add your choice of protein

Grilled chicken +\$5, Chicken Milanese +\$6, Grilled Shrimp +\$7, Meatballs +\$7
Salmon +\$10, Ribeye (6oz.) +\$12

POULTRY

FETTUCCINE ALFREDO

Creamy alfredo, chicken milanese, fettuccine 20

(Substitute chicken for veal milanese 3)

CHICKEN PARMESAN

Lightly breaded chicken, housemade marinara, melted mozzarella, penne 21

CHICKEN MARSALA

Sautéed chicken cutlet, mushrooms, Marsala wine sauce, touch of marinara, linguine 22

CHICKEN FRANCESE

Sautéed chicken cutlet, egg wash, lemon white wine sauce, spinach, served over spaghetti 23

CHICKEN CARDINALE

Roasted chicken, sun dried tomato, tomato cream sauce, penne 21

RICOTTA GNOCCHI DUCK BOLOGNESE

Housemade ricotta gnocchi, duck ragu 25

VEGETARIAN

EGGPLANT PARMESAN

Breaded eggplant, housemade marinara, melted mozzarella, penne 19

PENNE PRIMAVERA

Diced roma tomatoes, broccoli, peppers, onions, mushrooms, sun dried tomato, garlic, olive oil 18

(Ask server to make dish arrabiata)

PASTA ALLA CHECCA

Roma tomatoes, basil, olive oil, garlic, spaghetti 17

RAVIOLI ROSE

Ricotta, parmesan, romano, mozzarella, tomato-cream sauce 19

VEGETARIAN LASAGNA

Pasta sheets, ricotta, mozzarella, housemade marinara 16

PORK

BUCATINI CARBONARA

Pancetta, egg yolk, cheese, green peas, rich cream sauce, bucatini 23
(Choose with chicken or veal milanese 3)

BAKED ZITI

Penne with eggplant, basil, italian sausage, ricotta, marinara, melted mozzarella 21

GLUTEN FREE PASTA AVAILABLE. PLEASE INQUIRE WITH YOUR SERVER.



*DENOTES ITEMS SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ENTREES

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BEEF + VEAL

SHORT RIB RAGU

Slow braised beef, fresh mozzarella, pappardelle 28

VEAL MARSALA

Veal cutlets in a rich sauce made with Marsala wine, mushrooms, and parsley on top of our homemade linguine 24

VEAL PICCATA

Veal cutlets in a tangy lemon white wine sauce with capers and tomatoes on top of our homemade spaghetti 24

VEAL SCALLOPINI

Sautéed veal with onion and green peas topped with saffron cream sauce over fettuccine 24

MEATBALLS & PENNE

Beef meatballs and housemade marinara 20

LASAGNA BOLOGNESE

Pasta sheets, ricotta, mozzarella, housemade bolognese. 21

SAUSAGE & PEPPER PASTA

Italian sausage, olive oil, garlic, onions, bell peppers, linguine 20

RIGATONI BEEF BOLOGNESE

Beef bolognese with fresh herbs on top of our homemade rigatoni with vodka rose sauce 23

SEAFOOD

SHRIMP PESTO

Shrimp, basil pesto, pine nuts, touch of cream, linguine 22
(Substitute shrimp for chicken)

MEDITERRANEAN PASTA

Shrimp, scallops, crab meat, angel hair, rose sauce 34

SHRIMP & SCALLOP PICCATA

Pan seared scallops and shrimp in a tangy lemon white wine sauce with capers and tomatoes on top of our homemade spaghetti 28

LINGUINE & CLAMS

Lemon white wine garlic sauce with baby clams over linguine 23
(Add shrimp 5)
(Ask server to make dish arrabiata)

SHRIMP & MUSSELS ARRABIATA

Homemade spicy arrabiata marinara with mussels and shrimp over linguine topped with parsley and parmesan cheese 25

FRUTTI DI MARE

Lobster, shrimp, mussels, clams and calamari, lemon white wine sauce, linguine 32

PISTACHIO SALMON

Pistachio crusted salmon, garlic mashed potato, asparagus, beurre blanc 30

STEAK

*RIBEYE STEAK

12oz grilled ribeye, garlic mashed potato, sautéed asparagus, Merlot compound butter 33

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