

PIERO'S DINNER MENU

First Course

7|Caesar: *romaine, house caesar, shaved pecorino, focaccia croutons*

8|House: *mixed greens, sliced strawberries, candied walnuts, goat cheese, strawberry vinaigrette*

8|Chopped Wedge: *iceberg, bacon, grape tomatoes, red onions, crumbled gorgonzola, buttermilk ranch*

Zuppa du Jour: *ask your server about the homemade soup being featured*

10|Bruschetta Flatbread: *diced plum tomatoes, fresh garlic, basil, shaved pecorino, balsamic reduction*

Entrees

25|Grilled Salmon: *sautéed spinach & whipped Idaho potatoes*

19/26|Marsala: *chicken/veal sweet marsala demi-glace, mushrooms, green beans & whipped Idaho potatoes*

19/26|Francaise: *chicken/veal batter dipped and sautéed in a white wine & lemon sauce; green beans & whipped Idaho potatoes*

19/26|Cacciatore: *chicken/veal with bell peppers, onions, mushrooms in a sherry marinara served over fettuccini*

19|Sausage Scallopine: *mild & hot Italian sausage, bell peppers, onions, sherry marinara, fettuccini pasta*

19|Gnocchi Bolognese: *potato & cheese gnocchi with a traditional meat sauce*

17|Vodka Penne: *prosciutto, sweet peas, vodka infused tomato cream, penne pasta*

19/26|Parmigiana: *your choice of chicken, eggplant or veal with penne marinara*

30|Tilapia Genovese: *white wine and lemon sauce with capers, jumbo lump crab and shiitake mushrooms served over spaghetti*

18|Mushroom Ravioli: *asparagus tips, button mushrooms, sundried tomatoes, sherry cream sauce*

20|Chicken Florentine: *grilled chicken breast, red peppers, spinach, provolone cheese, oil & garlic, penne pasta*

14|Mussels: *marinara, white wine or diavolo*

16|Clams: *marinara, white wine or diavolo*

10|Mozzarella en Carozza: *triangles of mozzarella bread & fried; served in a tomato cream sauce with capers*

15|Antipasti Freddi: *cured Italian meats & cheese, marinated vegetables, balsamic reduction*

15|California Quesidilla: *crispy chicken, bacon, cheddar, tomatoes, sour cream & guacamole*

15|Thai Shrimp: *fried baby shrimp tossed in a sweet sri racha chili glaze and sprinkled with sesame seeds*

21|Cozze con Spaghettoni: *steamed PEI mussels over spaghetti with a white wine, marinara or diavolo sauce*

21|Vongole con Spaghettoni: *steamed little neck clams over spaghetti with a white wine, marinara or diavolo sauce*

35|Pasta al Granchi: *jumbo lump crab, asparagus tips, shiitake mushrooms, brandy infused tomato cream, spaghetti*

32|Cioppino: *pei mussels, littleneck clams, and crabmeat served over spaghetti pasta in your choice of red, white or fra diavolo sauce*

35|Crab Cakes: *100% broiled crab served over a champagne cream sauce with whipped potatoes and chef's vegetables*

32|Salmon & Crab: *broiled salmon filet served over orzo pasta with a sherry infused lobster cream filled with crab meat; complete with sauteed spinach*

28|Lobster Ravioli: *shiitake mushrooms, asparagus tips, lobster & sherry cream sauce, crab meat*

35|Trio Fra Diavolo *sea scallops, jumbo shrimp, jumbo lump crab served in a spicy marinara or pappardelle pasta*

21|Short Rib Ravioli: *red wine demi-glace, shiitake mushrooms, basil, crushed san Marzano tomatoes*

29|Veal Saltimbocca: *prosciutto di parma, mozzarella, shiitake mushrooms, sage and white wine demi glaze; mashed potatoes & sauteed spinach*

