

LUNCH menu

Gluten Free MENU AVAILABLE

FULL CATERING WITH OUR UNIQUE MOBILE WOOD BURNING PIZZA OVEN

PIERO'S PIZZAVINO

ANTIPASTI & ZUPPE

Minestrone	6.25
Italian Wedding Egg — soup with meatballs and greens	7.90
Piero's flat bread with extra virgin olive oil and fresh rosemary	5.90
Brussels Sprouts — crispy and served on Chef Erick's special sauce	7.90
Beets Carpaccio with mozzarella bocconcini, basil and balsamic reduction	9.90
<i>substitute with Burrata cheese</i>	11.90
Artisan salami board, Italian cheese selection and "caponata"	13.90
Ahi Tuna Tartare with capers, lemon, onions and our chile olive oil dressing	13.50
Black Mussels in our Marinara sauce	12.90
Fried Calamari served with our "Diavola" sauce	12.50
Friggitelli "Sorrento" — Italian (medium to spicy) peppers, oven baked with Fontina cheese and prosciutto bits	7.50
Grilled parmesan artichokes from our wood burning oven	10.50
Shrimp, spinach, bacon and artichoke dip	9.50
Asparagus wrapped in Italian Pancetta from our broiler	9.90
Seafood "Polpette" — fried fish balls with crab, lobster and shrimp	11.50
Meat balls "Napoli style" in a light tomato and thyme sauce	9.50
Eggplant "Rollatini" — Oven baked rolled eggplant, stuffed with ricotta, Parmesan, mozzarella and spinach topped with our tomato, basil sauce	9.25
Fried zucchini blossoms stuffed with ricotta cheese and topped with raw honey	10.90
Burrata cheese and oven roasted vine tomatoes drizzled with basil infused extra virgin olive oil	10.50
Fried baby artichokes and goat cheese	9.25
Piero's fries — Truffle oil and Parmesan cheese	5.90
Piero's garlic bread served with Marinara sauce	6
Bruschetta — baked Bruschetta with diced tomatoes, basil, garlic and mozzarella cheese	7.50

SALADS & PIADINE SALADS

— The following salad selection can be served on top of Piero's pizza bread ADD 3

	HALF	FULL
PizzaVino Caesar	8.50	13.50
<i>with Chicken ADD 4 with Shrimp ADD 5 with Salmon ADD 6</i>		
Chicken Salad — Baby field lettuce, grilled chicken, Sonoma county apple, caramelized walnuts, gorgonzola cheese served with our apple cider vinaigrette	9.90	15.50
Tuscan Wedge — Iceberg lettuce, prosciutto bites, oven roasted vine tomatoes, roasted pine nuts served with our sweet gorgonzola dressing and crumbled blue cheese	9.50	14.75
Tuscan Kale — Baby Kale, roasted garlic, grated Pecorino Toscano, pine nuts, roasted bread crumbs and served with our lemon vinaigrette	9.50	14.75
Tricolore salad — Shredded romaine, endive and red radicchio served with our champagne vinaigrette	8.90	14.50
Spinach salad — Spinach, poached pears, pecans, red onion, cherry tomatoes, crumbled crispy pancetta with our pomegranate vinaigrette	8.90	14.50
Arugula salad — Arugula, fresh strawberries, mango, roasted almonds, served with our citrus vinaigrette	8.90	14.50
Panzanella salad — Bread salad with croutons, yellow and red grape tomatoes, cucumber, red onion, basil, mozzarella and romaine served with a balsamic lemon vinaigrette	8.90	14.50

PIZZA SANDWICHES — made with our pizza bread & garnished with a mixed salad or substitute salad with a cup of soup ADD 3

Vegetali — Portobello mushroom, mixed grilled vegetable and mozzarella cheese	12.50
Rustico — Tomato, spicy Italian sausages, rapini, bell peppers & homemade mozzarella	13.90
Caprese — Homemade mozzarella, sliced tomato & fresh basil	13.90
Polpette — Meat balls, caramelized onions & peperonata (bell pepper stew)	14.90
Prosciutto — Italian prosciutto, arugula, sliced tomato & homemade mozzarella	14.90
Salmone — Seared Salmon, baby greens, sliced tomato served with Aioli sauce	15.90
Pollo — Sliced chicken breast, spinach and mozzarella	14.50

ALL OUR PIZZAS ARE BAKED AT 800° FOR 90 SECONDS IN OUR IMPORTED NEAPOLITAN WOOD BURNING OVEN.

OUR PIZZAS USE ONLY IMPORTED ITALIAN 00 FLOUR (double zero flour), SAN MARZANO TOMATOES AND FIOR DI LATTE MOZZARELLA. OUR SLOW PROCESS FERMENTATION (between 48 and 72 hours) CREATES A HIGHER PROTEIN CONTENT (minimum 14.5%) AND A MUCH LIGHTER AND DIGESTIBLE PIZZA DOUGH. ENJOY. — PIERO & SHERI

VEGAN OR LACTOSE INTOLERANT DAIYA CHEESE AVAILABLE GLUTEN FREE PIZZA DOUGH AVAILABLE (add \$1.50)

PIZZE BIANCHE

Piero's Bianca — Piero's white sauce, Burrata cheese and oven roasted pine nuts	13.90
Pollo — Piero's white sauce, braised chicken, spinach, artichoke hearts, caramelized onions, garlic, mozzarella and Romano cheese	16.50
Salmone — Piero's white sauce, Smoked Salmon, caramelized onion and capers	16.90
Quattro formaggi — Four cheese (Gorgonzola, Parmesan, Mozzarella, Taleggio) with raw honey	15.50
Alba — Piero's white sauce, mozzarella, mushrooms, truffle paste, and topped with lightly cooked egg	17.50
Bubba-Bubba — Piero's white sauce, mozzarella, crumbled Italian sausage, caramelized onions and mushrooms	17.90
Tartufo — Piero's white sauce, parmesan and mozzarella cheese, truffled salami, truffle peel, sliced tomatoes	18.50

PIZZE ROSSE

Margherita — Tomato sauce, mozzarella and basil	14.50
Napoletana — Tomato sauce, mozzarella, capers, anchovies and oregano	13.90
Marinara — Tomato sauce, garlic and oregano (no cheese)	12.90
Ciccia-Ciccia — (Our meat lovers pizza) Tomato sauce, mozzarella, spicy crumbled sausage, ham, beef tenderloin, red onions and sweet peppers	17.90
Capricciosa — Tomato sauce, mozzarella, ham, mushrooms, artichokes and black olives	17.50
Prosciutto e arugula — Tomato sauce, mozzarella topped with prosciutto and arugula	16.50
Speck — Tomato sauce, mozzarella and crispy Speck (Italian smoked & cured ham)	16.50
Funghi e Burrata — Tomato sauce, mushroom medley with Burrata cheese	16.90
Calabrese — Spicy Calabrese salame, tomato sauce, mozzarella & Pecorino Romano	16.90
“Barabin-Barabum” — Tomato sauce, mozzarella, Italian sausage, rapini & bell peppers	17.50
Polpette — Meat balls, tomato sauce, mozzarella, bell peppers and mushroom	16.90
Vegetale — Tomato sauce, mozzarella, mushroom, spinach, bell pepper, eggplant	16.50

PIATTI DEL GIORNO

Half Chicken al mattone served with roasted potatoes and rapini	19.90
Chicken “Piccata” — Sautéed, served with mashed potatoes and steamed & sautéed spinach	17.50
Chicken “Parma” served with mashed potatoes and steamed & sautéed spinach	17.90
Meat balls “Napoli style” in a light tomato & thyme sauce with bell peppers and onions	16.50
Short Ribs (Boneless) — Slow cooked served with olive oil mashed potatoes and asparagus	21.50
Shrimp in a white wine, herbs and garlic sauce served with roasted potatoes and asparagus	19.90
Eggplant “Parmigiana” — Grilled and baked eggplant served with steamed & sautéed spinach	16.90

PASTE

GLUTEN FREE PENNE PASTA AVAILABLE

Baked Ziti “Pizzaiola” with tomato, garlic, capers, oregano and mozzarella cheese	15.90
Linguine with meat balls in our Marinara sauce	17.90
Penne in a Vodka rosé Alfredo sauce	with Chicken 17 or with shrimp 18
Lasagne “Bolognese” topped with our fennel Italian sausage	17.50
Lobster and Shrimp ravioli in a lobster based rosé creamy sauce	18.50
Rigatoni with fresh clams and mussels in a light marinara sauce	18.50
Cheese tortelloni “Funghi” in a mushroom, walnut creamy sauce	17.50

Bread is available upon request. *Substitutions/Modifications politely declined.*

DOLCI

Cappuccino or Vanilla Ice Cream	4
Affogato (Vanilla Ice Cream and Espresso with whipped cream)	6
Crème Brulée	6.50
Homemade Cannoli	6.50
Hazelnut Nutella's Ravioli with strawberry compote & whipped cream	6.90
Piero's Cheese Cake	7.50
Tiramisù	6.50
Flourless Triple Chocolate Cake	7.90
Spumoni/Cassata	6.50
Whole fruit lemon sorbet	6

Mineral Water — Sparkling & Still	SMALL 4	LARGE 6
Soda, Iced Tea, Coffee		FREE REFILLS 3.50
Espresso		4
Cappuccino		5