

# PIERO'S

## PIZZAVINO

### ANTIPASTI, INSALATONE & ZUPPE

Minestrone		8
Italian Wedding Egg — soup with meatballs and greens		8.95
Piero's flat bread with extra virgin olive oil and fresh rosemary		7.90
Brussels Sprouts — crispy and served on Chef Erick's special sauce		8.95
Beets Carpaccio with mozzarella bocconcini, basil and balsamic reduction		11.95
<i>substitute with Burrata cheese</i>		13.95
Artisan salami board, Italian cheese selection and "caponata"		15.95
Ahi Tuna Tartare with capers, lemon, onions and our chile olive oil dressing		16.90
Black Mussels in our Marinara sauce		16.90
Fried Calamari served with our "Diavola" sauce		13.95
Salmon Scampi served with sautéed spinach		15.90
Friggitelli "Sorrento" — Italian (medium to spicy) peppers, oven baked with mozzarella and prosciutto bits		8.75
Grilled parmesan artichokes from our wood burning oven		11.75
Shrimp, spinach, bacon and artichoke dip		10.95
Asparagus wrapped in Italian Pancetta from our broiler		10.95
Meat balls "Napoli style" in a light tomato and thyme sauce		10.95
Eggplant "Rollatini" — Oven baked rolled eggplant, stuffed with ricotta, Parmesan, mozzarella and spinach topped with our tomato, basil sauce		10.95
Fried zucchini blossoms stuffed with ricotta cheese and topped with raw honey		11.95
Burrata cheese and oven roasted vine tomatoes drizzled with basil infused extra virgin olive oil		11.95
Fried baby artichokes and goat cheese		9.95
Piero's fries — Truffle oil and Parmesan cheese		7
Piero's garlic bread served with Marinara sauce		7
Bruschetta — baked Bruschetta with diced tomatoes, basil, garlic and mozzarella cheese		8.50
Arancini — deep fried Risotto balls stuffed with mozzarella cheese		10.50
		<b>SMALL    LARGE</b>
PizzaVino Caesar		10.50    17.75
<i>with Chicken</i> <b>ADD 4</b> <i>with Shrimp</i> <b>ADD 5</b> <i>with Salmon</i> <b>ADD 6</b>		
Chicken Salad — Baby field lettuce, grilled chicken, Sonoma county apple, caramelized walnuts, gorgonzola cheese served with our apple cider vinaigrette		11.50    17
Tuscan Wedge — Iceberg lettuce, prosciutto bites, oven roasted vine tomatoes, roasted pine nuts served with our sweet gorgonzola dressing and crumbled blue cheese		10.50    17
Tuscan Kale — Baby Kale, roasted garlic, grated Pecorino Toscano, pine nuts, roasted bread crumbs and served with our lemon vinaigrette		10.50    17
Tricolore salad — Shredded romaine, endive and red radicchio served with our champagne vinaigrette		10.50    17
Panzanella salad — Bread salad with croutons, yellow and red grape tomatoes, cucumber, red onion, basil, mozzarella and romaine served with a balsamic lemon vinaigrette		10.50    17
Spinach salad — Spinach, poached pears, pecans, red onion, cherry tomatoes, crumbled crispy pancetta with our pomegranate vinaigrette		10.50    17
Arugula salad — Arugula, fresh strawberries, mango, roasted almonds, served with our citrus vinaigrette		10.50    17
Calamari salad — Friséé, baby kale, cherry tomatoes, red onion, cucumber with a lemon vinaigrette		12.50    18.50

## Our pizza is a traditional 11" Neapolitan pie with a "twist"

Our slow process fermentation (between 48 and 72 hours) creates a much lighter and more digestible dough. We only use imported 00 (doppio zero) flour and San Marzano tomatoes.

The border has to be high, the inside fairly thin — some charred crust is a "must" — our Pizzas are baked at 800° for 90 seconds in our imported Neapolitan wood burning oven.

If you are looking for a more American-style pizza with lots of pasty over seasoned tomato sauce and lots of processed cheese we wish you'll order something else from our excellent menu. *Buon Appetito!*

—Piero & Sheri Pierattoni

VEGAN OR LACTOSE INTOLERANT DAIYA CHEESE AVAILABLE • GLUTEN FREE PIZZA DOUGH AVAILABLE (add \$2)  
BUFALA MOZZARELLA SUBSTITUTION (add \$4.00)

### PIZZE BIANCHE

Piero's Bianca — Piero's white sauce, Burrata cheese and oven roasted pine nuts	15
Pollo — Piero's white sauce, braised chicken, spinach, artichoke hearts, caramelized onions, garlic, mozzarella and Romano cheese	18.95
Salmone — Piero's white sauce, Smoked Salmon, caramelized onion and capers	18.95
Quattro formaggi — Four cheese (Gorgonzola, Parmesan, Mozzarella, Taleggio) with raw honey	17.90
Alba — Piero's white sauce, mozzarella, mushrooms, truffle paste, and topped with lightly cooked egg	18.90
Bubba-Bubba — Piero's white sauce, mozzarella, crumbled Italian sausage, caramelized onions and mushrooms	18.95
Tartufo — Piero's white sauce, parmesan and mozzarella cheese, truffled salami, truffle peel, sliced tomatoes	19.95

### PIZZE ROSSE

Margherita — Tomato sauce, mozzarella and basil	15
Napoletana — Tomato sauce, mozzarella, capers, anchovies and oregano	15.90
Marinara — Tomato sauce, garlic and oregano (no cheese)	14
Ciccia-Ciccia — (Our meat lovers pizza) Tomato sauce, mozzarella, spicy crumbled sausage, ham, beef tenderloin, red onions and sweet peppers	19.50
Capricciosa — Tomato sauce, mozzarella, ham, mushrooms, artichokes and kalmata olives	19.50
Prosciutto e arugula — Tomato sauce, mozzarella topped with prosciutto and arugula	19.50
Speck — Tomato sauce, mozzarella and crispy Speck (Italian smoked & cured ham)	18.90
Funghi e Burrata — Tomato sauce, mushroom medley with Burrata cheese	19
Calabrese — Spicy Calabrese salame, tomato sauce, mozzarella & Pecorino Romano	18.25
"Barabin-Barabum" — Tomato sauce, mozzarella, Italian sausage, rapini & bell peppers	18.95
Polpette — Meat balls, tomato sauce, mozzarella, bell peppers and mushroom	18.90
Vegetale — Tomato sauce, mozzarella, mushroom, spinach, bell pepper, eggplant	18.95
Caprese e Prosciutto — tomato sauce, light mozzarella, prosciutto, basil and topped with (room temperature) Bufala mozzarella	18.95



## PIATTI DEL GIORNO

Half Chicken al mattone served with roasted potatoes and rapini	24.90
Chicken "Piccata" — Sautéed, served with mashed potatoes and sautéed spinach	21.90
Chicken "Parma" served with mashed potatoes and sautéed spinach	20.90
Meat balls "Napoli style" in a light tomato & thyme sauce with bell peppers and onions	19.95
Short Ribs (Boneless) — Slow cooked served with olive oil mashed potatoes and asparagus	27.95
Shrimp in a white wine, herbs and garlic sauce served with roasted potatoes and asparagus	24.95
Salmon — Pan roasted fresh Salmon served with olive oil mashed potatoes, rapini in a citrus and basil sauce	26.95
White Fish — Pan seared Lake Superior White Fish "Piccata" style served with olive oil mashed potatoes and asparagus	27.95
Cioppino — Italian classic with shrimp, mussels, clams & daily catch of the day in a light tomato sauce	27.95
Eggplant "Parmigiana" — Grilled and baked eggplant served with sautéed spinach	19.90

## PASTE

GLUTEN FREE PENNE PASTA AVAILABLE

Ziti "Pizzaiola" with tomato, garlic, capers, oregano and mozzarella cheese	18.90
Linguine with meat balls in our Marinara sauce	19.95
Penne in a Vodka rosé Alfredo sauce	with Chicken 19.95 or with shrimp 21.95
Lasagne "Bolognese" topped with our fennel Italian sausage	20.90
Lobster and Shrimp ravioli in a lobster based rosé creamy sauce	20.90
Rigatoni with fresh clams and mussels in a light marinara sauce	21.90
Cheese tortelloni "Funghi" in a mushroom, walnut creamy sauce	19.95
Linguine Shrimp in a "black" garlic sauce	22.95
Linguine alla Vongole — Manilla clams in a white wine sauce	22.95

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

## DOLCI

Cappuccino, Vanilla or Spumoni Ice Cream	5
Affogato (Vanilla Ice Cream and Espresso with whipped cream)	6.50
Whole fruit lemon sorbet	6.95
Crème Brulée	7.95
Homemade Cannoli	8.75
Hazelnut Nutella's Ravioli topped with caramelized berries and whipped cream	8.75
Piero's Cheese Cake	9.90
Tiramisù	8.90
Flourless Triple Chocolate Cake	9.90
Nutella pizza — pizza dough stuffed with Nutella-spread (hazelnuts, cocoa) and bananas and topped with caramelized berries and whipped cream	9.75
Mineral Water — Sparkling & Still	SMALL 5 LARGE 7
Soda, Iced Tea, Coffee	FREE REFILLS 4.50
Espresso	5
Cappuccino	6

FULL  
CATERING  
WITH OUR  
UNIQUE  
MOBILE  
WOOD  
BURNING  
PIZZA  
OVEN



## PIERO'S SPECIALS