

A vintage-style map of Italy in shades of brown and tan, serving as the background for the text. The map shows various regions and islands with Latin labels such as Gallia Cisalpina, Liguria, Sardinia, Sicilia, and Calabria.

Pirro's

RESTAURANTE

Along with the memories of Italy and the love of their home country that our family carried with them in their heart, they also carried their family recipes and the traditions of Italian cooking. As a third generation Italian, these recipes and tradition have very much been a part of my life growing up. My Mother taught me Italian cooking, just as her Mother taught her. Through the years, I have taken these much loved recipes and added my own fresh, creative twists to them. It is this combination of the old and the new that I feel makes these recipes so unique, and my food so irresistible. Just as my family back in Italy serves their food with pride, so do I proudly offer my own unique food to you.

Relax & Enjoy!

Antipasti

Vodka Shrimp - (6) Large broiled shrimp topped with rustic vodka sauce served over fresh spinach	9.99
Spinach & Artichoke Dip - Marinated artichokes and fresh spinach mixed with cream cheese served warm with (8) toasted baguettes	8.99
Bruschetta Platter - Your choice of (6) Bruschetta	9.99
Fresh Mozzarella Bruschetta - Toasted baguettes topped with fresh mozzarella, roasted tomatoes and fresh basil	
White Bean & Onion - Toasted baguettes topped with white bean puree, caramelized onions and bacon	
Goat Cheese - Toasted baguettes topped with goat cheese pesto and diced tomatoes, drizzled with a balsamic reduction	
Beet Bruschetta - Toasted baguettes topped with goat cheese pesto, red and golden beets, drizzled with a white balsamic reduction	
Trio Platter - (5) chicken wings (3) mozzarella sticks and (3) fried ravioli served with side sauces	8.99

Stuffed Portobello Caprese - Roasted portobello mushroom cap broiled with fresh mozzarella & topped with diced tomato, garlic & fresh basil, served with a basil pesto aioli	7.99
Fried Ravioli - Cheese filled ravioli fried golden brown and served with a trio of dipping sauces	7.99
Mussels - Fresh mussels steamed in a Sambuca, garlic and butter sauce with shallots, red pepper and fennel	full order of (18) 12.99 half order of (9) 7.99
Fried Calamari - Lightly breaded, sprinkled with Romano cheese and served with marinara sauce	8.99
Mozzarella Sticks - served with marinara sauce	5.99

Insalata

Beet, Blue Cheese & Bacon Salad - Mixed green topped with marinated beets, blue cheese & warm bacon drizzled with a raspberry balsamic vinaigrette	8.99
Pear & Walnut Salad - Mixed greens, poached pears, pineapple and caramelized walnuts, served with a side of raspberry vinaigrette	6.99
Chicken Caesar Salad - Mixed greens, red onions, hard boiled egg and grilled chicken breast, served with a side of caesar dressing	8.99
Garden Salad - Mixed greens, carrot, fennel, cherry tomato and croutons served with a side of dressing	3.75

Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, French, Blue Cheese, Caesar, Greek, Creamy Basil, Roasted Tomato, Red Wine Balsamic

Shrimp & Artichoke Salad - Roasted red pepper shrimp, grilled & served on lemon marinated artichoke hearts with mixed greens tossed in a creamy basil dressing	9.99
Fresh Mozzarella Salad - Mixed greens, fresh mozzarella, tomatoes, red onions and fresh basil, drizzled with red wine balsamic vinaigrette	7.99
Grilled Steak Salad - Grilled sirloin steak, mixed greens, red onions, roasted red peppers and blue cheese, served with a side of roasted tomato vinaigrette	9.99
Italiano Chop Salad - Mixed greens, mozzarella cheese, pepperoni, tomatoes, pepperoncini peppers, garbanzo beans, kalamata olives and red onions served with a side of balsamic vinaigrette dressing	7.99

Panino

Mini Burgers - Three certified angus burgers grilled to perfection served on toasted sweet Hawaiian bread with tomato and pickle	6.99
Steak Sandwich - Grilled sirloin steak, smoked mozzarella, roasted red peppers, sautéed onions, mushrooms and horseradish mayo, served on a toasted garlic ciabatta bread	10.99
Italian Beef - Thin layers of beef piled on French bread and served au jus	6.99
Meatball - Meatballs smothered in marinara sauce served on french bread	6.99

Veggie Wrap - Asparagus marinated in olive oil, smoked garlic, marinated artichoke hearts, roasted red peppers and basil pesto mayo wrapped in a spinach tortilla with provolone cheese	6.99
Eggplant Parmesan - Sautéed eggplant, served on a toasted garlic Italian flat bread topped with marinara sauce and melted provolone cheese	6.99
Grilled Chicken - Grilled chicken with lettuce, tomato, and mayo topped with melted provolone cheese served on an herb focaccia bread	6.99
Balsamic Chicken - Grilled chicken, grilled zucchini and feta cheese served on a herb focaccia bread	7.99

Zuppa

Minestrone Soup	Soup of the Day
Cup - 2.50	Cup - 2.50
Bowl - 3.99	Bowl - 3.99

Contorno

Green Beans - Steamed green beans tossed with red wine vinaigrette and thinly sliced onions	2.75
Risotto - roasted red pepper risotto	4.50

Kids Menu

Served with a Beverage and Cookie

Chicken Fingers Meal - Served with fries	5.99
Spaghetti - Served with marinara	5.99
Mostaccioli - Served with marinara	5.99
Kids Pizza - Cheese pizza	6.99
Kids Ravioli - Served with marinara	6.99

Disclaimers

Prices are subject to change without notice.
Please ask your server, as there may be an up-charge for adding additional items to any dish.

All entrees include your choice of soup or garden salad

Carne

Certified Angus Beef

Filet Mignon: 8 oz. Filet pan seared and topped with a honey balsamic reduction 24.99

T-Bone: 18 oz. T-Bone grilled to desired temperature 22.99

Pork Chop: 11 oz. Bone-In grilled pork chop 17.99

Above entrees served with:

* Choice of peppercorn, parmesan garlic, horseradish encrusted or topped with roasted garlic

* Choice of roasted onion risotto, red pepper risotto, or mashed potatoes

* Choice of green beans, grilled asparagus, broccoli, or grilled zucchini and yellow squash

Add **Blue Cheese** 2.00

Add sautéed peppers and onions 2.00

Add broiled shrimp (4pcs.) 5.00

Rack of Lamb - Char grilled rack of lamb served with sautéed red grapes, rosemary and white wine sauce served with mashed potatoes 24.99

Pan Seared Duck Breast - Herb rubbed duck breast drizzled with white balsamic reduction served with mashed Potatoes, grilled zucchini and yellow squash 18.99

Veal Piccata - Veal sautéed in olive oil, garlic, capers and lemon wine sauce. Served with angel hair pasta 18.99

Available as a Chicken Piccata

Veal Marsala - Veal and mushrooms sautéed in olive oil, garlic and Marsala wine. Served with angel hair pasta 18.99

Available as a Chicken Marsala

Veal Sorrentine - Veal medallions sautéed with mushrooms in a light marsala wine & marinara sauce, topped with eggplant, Prosciutto and smoked provolone cheese served with rotini pasta 19.99

Pesce

Fettuccine Calamari - Fresh calamari sautéed in olive oil, Creole seasoning, garlic, red wine and marinara sauce. Served over fettuccine pasta 17.99

Cedar Plank Salmon - Grilled over a cedar plank, topped with balsamic reduction. Served with roasted red pepper risotto, grilled zucchini and yellow squash 19.99

Blackened Basa - Seared on a cast iron skillet and served over grilled asparagus & onion risotto topped with our Puttanesca sauce 17.99

Shrimp Diablo - Large fresh shrimp and spinach sautéed in a spicy tomato and garlic wine sauce, served over fettuccine pasta 18.99

Pastas

Wild Mushroom Ravioli - A blend of mushrooms and cheese filled ravioli tossed with roasted portobello, asparagus & red pepper in a creamy spinach alfredo sauce 16.99

Pancetta Pasta Olio - Pancetta, garlic, and red pepper flakes sautéed in olive oil with fresh asparagus, parmesan cheese, and spaghetti pasta 15.99

Rotini or Spaghetti - served with marinara sauce. 8.99

Baked Rotini - Rotini pasta served with marinara sauce, topped with ricotta and mozzarella cheeses, oven baked. 11.99

Lasagna - Layers of noodles, marinara sauce, ricotta and mozzarella cheeses, baked to perfection 12.99

Eggplant Parmesan - Sautéed in olive oil then stuffed with ricotta cheese, provolone cheese and fresh basil, topped with marinara sauce and melted provolone cheese. Served over spaghetti 17.99

Available as Chicken or Veal parmesan

Rotini & Pancetta - Pancetta sautéed with garlic, red wine & a pinch of chili flakes tossed in marinara with rotini pasta finished with mascarpone cheese 16.99

Sausage & Pepper - Fresh red and green peppers, and red onions sautéed in a spicy marinara sauce with grilled sliced Italian sausage tossed in rotini pasta 16.99

Fettuccine Alfredo - Served with alfredo sauce 11.99 with carbonara 14.99 with chicken 14.99 with shrimp 18.99

Spinach Lasagna - Layers of noodles, sautéed spinach, ricotta and mozzarella cheeses, oven baked, topped with alfredo and marinara sauce. 13.99

Ravioli - Large cheese filled ravioli, served with marinara sauce 10.99

Bucatini Puttanesca - Long & fat hollow pasta served with our Puttanesca sauce 9.99

Add meat sauce to any order \$1.50

Add meatballs, chicken breast or sausage to any pasta \$3.00

Add Shrimp for \$7.00

Beverages

San Pellegrino

Sparkling Water 1.50
Aranciata 1.75
Limonata 1.75

Café

Regular or Decaf 2.50
Espresso 4.00
Cappuccino 4.50

Imported Bottled Beers

La Rossa 4.25
Corona 3.50
Hacker-Pschorr Weiss 5.25
Heineken 4.25
Peroni 4.25
Amstel Light 3.50
Leffe 3.50

Domestic Beer

Budweiser 3.25
Bud Light 3.25
Coors Light 3.25
MGD 3.25
Miller Light 3.25
Michelob Ultra 3.25
Sam Adams 3.75
Sam Adams Lt 3.75
O'Doul's 3.25

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Gourmet Pizza

(PRICED AS THIN CRUST)

Red Sauce Pizza

- The Four Top** - Sausage, mushrooms, onions, bacon and mozzarella cheese \$13.90/21.39
- Italian Gourmet Pizza** - Sausage, mushrooms, onions, roasted red peppers and mozzarella cheese \$16.18/24.64
- Eggplant Parmesan Pizza** - Marinara sauce, ricotta cheese, sautéed eggplant and mozzarella cheese \$11.86/18.73
- Quattro Cheese Pizza** - Ricotta, feta, sharp cheddar, mozzarella cheese and pomodoro tomatoes \$14.74/22.67
- The Masterpiece Pizza** - Marinara sauce, sausage, pancetta, black olives, garlic, roasted red peppers, fresh mushrooms, sautéed eggplant, mozzarella and smoked mozzarella cheese \$20.89/29.52
- Pizza Di Carne** - Italian link sausage, canadian bacon, pepperoni, sliced Italian beef, bacon, mozzarella and smoked mozzarella cheese \$17.95/26.94
- Buffalo Chicken** - Red sauce with hot sauce, grilled chicken and mozzarella cheese, crumbled blue cheese and lettuce on top served with ranch dressing \$12.55/19.54

BBQ Pizza

- BBQ Beef** - BBQ sauce, sliced Italian beef, red onions and mozzarella cheese \$13.30/20.70
- BBQ Chicken** - BBQ sauce, grilled chicken, red onions and mozzarella cheese \$13.30/20.70
- Hawaiian Pizza** - BBQ sauce, pineapple, Canadian bacon and mozzarella cheese. \$11.86/18.73

White Pizza

- Pizza Puttanesca** - Puttanesca sauce and smoked mozzarella cheese \$12.55/19.54
- Pizza Margherita** - Olive oil, fresh mozzarella cheese, fresh tomatoes and fresh basil \$13.30/20.70
- Pizza Di Caprino** - Olive oil, marinated spinach, red onions, marinated Portobello mushrooms, mozzarella and goat cheeses \$17.61/26.61
- The White Pizza** - Olive oil, chopped garlic, artichoke hearts, sliced black olives and mozzarella cheese \$14.74/22.67
- Chicken Florentine Pizza** - Olive oil, mushrooms, grilled chicken, marinated spinach, mozzarella and ricotta cheeses \$16.18/24.64
- Greek Pizza** - Olive oil, grilled gyro, pepperoncini peppers, red onions, Greek olives, feta and mozzarella cheeses \$17.61/26.67

Alfredo Pizza

- Cheese Steak Pizza** - Sliced beef on black pepper Alfredo sauce with mushrooms, onion, red & green peppers mozzarella provolone & cheddar cheese topped with horseradish sauce \$13.99/23.99
- Chicken Alfredo Pizza** - Alfredo sauce, mushrooms, grilled chicken and mozzarella cheese \$13.30/20.70

Pesto Pizza

- Pesto Pomodoro** - Basil pesto and pomodoro tomatoes with fresh mozzarella, red onions, fresh basil and balsamic reduction on top \$13.90/21.39
- Chicken Pesto Pizza** - Basil pesto sauce, grilled chicken, mushrooms, red onions and mozzarella cheese \$16.18/24.64
- Veggie Pesto Pizza** - Basil pesto sauce, roasted red peppers, zucchini, mushroom, chopped garlic and mozzarella cheese \$17.61/26.61

Create Your Own Pizza

The Crusts

- Thin Crust** - A classic thin and crispy crust
10 inch \$8.50 16 inch \$13.99
- Hand Braided** - Our medium weight crust has a thick folded edge
10 inch \$9.50 16 inch \$14.99
- Deep Dish** - This baked-in-a-pan pizza has a buttery flavored crust and is topped with pomodoro tomatoes. 12 inch \$14.99

The Sauces

- Red Sauce** - Traditional zesty pizza sauce.
- BBQ Sauce** - Sweet and smoky sauce
- Alfredo Sauce** - Rich and creamy white cheese sauce
- Pomodoro Tomato Sauce** - Chunky plum tomatoes
- Marinara Sauce** - Vegetables and the best tomatoes we can find!
- **Basil Pesto** - Finely chopped fresh basil, romano cheese and olive oil
- *Puttanesca Sauce** - A chunky blend of olives, anchovies, tomatoes, and onion

Ingredients

Fresh sliced mushrooms
Fresh sliced bell peppers
Sliced jumbo black olives
Hot giardiniera peppers
Fresh sliced white onions
Fresh sliced red onions
Fresh broccoli
Fresh chopped garlic
Fresh sliced tomatoes
Fresh zucchini & yellow squash

Pineapple
Jalapeno
Pepperoncini
Marinated spinach
Sautéed Eggplant
Sicilian Style green olives
**Roasted red peppers
**Portobello mushrooms
**Marinated portobello mushrooms
**Artichokes
**Sundried tomatoes

Meats

Italian sausage
Pepperoni
Meatball
Bacon
Canadian bacon
Grilled gyros
**Pancetta
**Sliced Italian Beef
**Grilled Chicken

Cheese

Ricotta
Feta
Sharp cheddar
Gorgonzola
**Smoked mozzarella
**Fresh mozzarella
**Goat cheese

Seafood

Anchovies
**Shrimp

Ingredient Prices

Small \$1.35 each
Large \$1.85 each

** Indicates double price

We are not able to accommodate separate checks for parties of six or more.

There will be a 20% gratuity added to bill for parties of six or more.

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