

Antipasti Freddi = Cold hors d'oeuvres

PEPERONI ARROSTITI Red roasted bell peppers with garlic and olive oil	\$14.00
INSALATA FRUTTI DI MARE Fresh seafood salad	\$26.00
PROSCIUTTO CON MELONE Thinly sliced Parma ham and melon	\$19.00
SALMONE AFFUMICATO Freshly cut Scotch smoked salmon	\$19.00
CALAMARETTI MARINATI Marinated calamari salad	\$18.00

Antipasti Caldi = Hot hors d'oeuvres

CARCIOFO CON BATTUTO Stuffed artichoke Roman style	\$15.00
MOZZARELLA FRITTA Mozzarella cheese, crisply fried, with anchovies, garlic, and parsley	\$14.00
CALAMARETTI FRITTI Crisply fried calamari	\$19.00
SAUTE' DI VONGOLE Fresh steamed clams in light tomato sauce	\$27.00
COZZE IN BRODETTO Fresh mussels in light tomato sauce and touch of garlic	\$24.00
GAMBERETTI E FAGIOLI Grilled shrimp, white beans, and scallions	\$23.00

Minestre = Soup

VERDURE E LEGUMI IN BRODO Fresh vegetables and pasta	\$15.00
PASTA E FAGIOLI Pasta and bean soup	\$16.00

La Pasta

AGNOLOTTI FRESCHI ALLA CREMA	\$28.00
Homemade pasta stuffed with spinach and ricotta cheese, served in Alfredo sauce	
FETTUCCINE A MODO MIO	\$34.00
Fresh egg noodles with broccoli, porcini mushrooms, pancetta, cream and a touch of tomato	
LINGUINE ALLA VONGOLE	\$39.00
Thin flat pasta with fresh clams and light broth (red or white)	
LINGUINE PORTOFINO	\$48.00
Thin pasta with fresh clams, mussels, shrimp, scallops, and calamari	
LINGUINE ALL' ARAGOSTA	Market Price
Thin pasta with fresh live Maine lobster in a light tomato sauce	
FETTUCCINE ALFREDO ALL' AUGUSTEO	\$29.00
Fresh egg noodles tossed in thick cream and parmesan cheese	
FETTUCCINE ALLA PUTTANESCA	\$31.00
Fresh noodles with capers, olives, anchovies, and oregano in a tomato sauce	
LINGUINE AL POMODORO	\$29.00
Thin pasta with marinara sauce	
PENNE VODKA	\$34.00
Penne pasta with prosciutto, vodka, tomato, and a touch of cream	

Above Served With Piero's Italian Salad

Insalate = Salads

INSALATA CAPRESE	\$19.00
Roma tomato, fresh buffalo mozzarella, basil, pinenuts, oil, & vinegar	
INSALATA CESARE*	\$16.00
Caesar salad	
AVOCADO E CUORI DI PALMA	\$16.00
Hearts of palm and avocado served with homemade creamy Italian dressing	
INSALATA ANCHOVIES	\$19.00
Fresh anchovies, maui onion, tomato, and parmesan cheese	
AVOCADO "PIERO"	\$19.00
Avocado and shrimp with homemade creamy Italian dressing	
MAUI ONION	\$18.00
Fresh tomato, avocado, hearts of palm, sweet maui onion	
~With imported white anchovies~ Add \$6.00	

Entrees

VITELLO "DEL CHEF"	\$39.00
A veal dish of scaloppine, sauteed in light egg batter, topped with red bell peppers, prosciutto, and cheese	
PICCATA CON FUNGHI	\$39.00
Scaloppine with mushrooms, capers in butter and lemon sauce	
COTOLETTA ALLA GRIGLIA *	\$48.00
Veal chop cooked simply on the grill	
NODINO "GRAN DUCA' ALBA" *	\$49.00
Sauteed veal chop with mushrooms in a creamy brandy sauce	
SALTIMBOCCA ALLA ROMANA	\$39.00
Veal and prosciutto, sage, and white wine	
SCALOPPINE MILANESE	\$38.00
Lightly breaded veal with lemon	
SCALOPPINE PARMIGIANA	\$39.00
Sauteed veal with plum tomato, glazed with mozzarella and parmesan	
FILETTO AL PEPE *	\$48.00
Filet steak with green peppercorn sauce	
FRACOSTA ALLA SORRENTINA *	\$46.00
Sauteed New York steak served with shallots, oregano, and olives	
BISTECCA DI NEW YORK GRILLE' *	\$45.00
New York steak plainly grilled	
SUPREMA DI POLLO VESUVIO	\$37.00
Chicken breast, tomato, fried eggplant, and mozzarella	
POLLO ALLA MILANESE	\$34.00
Lightly breaded, boneless breast of chicken	
POLLO ALLA DIAVOLA	\$48.00
Whole kosher chicken crisply roasted in pan	
POLLO AL CARCIOFI	\$36.00
Boneless breast of chicken, fresh artichoke hearts, touch of garlic, and wine	
EGGPLANT PARMIGIANA	\$34.00
Thinly sliced eggplant layered with mozzarella, parmesan, and pomodoro sauce	

Above Served With Piero's Italian Salad and Garden Fresh Vegetables.

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.

Pesce = Fish

PESCE FRESCO

Special nightly selections of fresh fish by the Chef, based on availability

Market Price

SCAMPI "MONASTERO SANTA CHIARA"

Scampi sauteed in garlic, butter, parsley, lemon, and dry vermouth

\$46.00

"LA ZUPPA DI PESCE"

Specialty of the House - Lobster, clams, mussels, shrimp, scallops, calamari, in light fish broth with a touch of tomato

\$57.00

ARAGOSTA ALLA GRIGLIA

Fresh Maine lobster broiled, served with melted butter

Market Price

ARAGOSTA FRA DIAVOLO

Fresh Maine lobster broiled with a piquant tomato sauce

Market Price

Above Served With Piero's Italian Salad and Garden Fresh Vegetables.

Dolci = Desserts

SCELTA DAL CARRELLO

From our dessert display

\$12.00

SORBETO ASSORTITA

Assorted sorbet

\$9.00

CASSATINA AL LIQUORE

Our spumone

\$12.00

Caffe = Coffee

AMERICANO

\$6.00

ESPRESSO

\$7.00

CAPPUCCINO

\$9.00

Cappuccino All' Amore

\$15.00

Piero's own famous mixture of espresso and assorted liqueurs artistically blended and topped with whipped cream.



****Rooms available for your Events****
Follow us on social media @PierosLasVegas