



Limited Menu
Events for Parties
Of 15 or more...



Antipasti

served family-style

Calamari Fritti—Fresh tubes of calamari dusted with perfectly seasoned breading and fried till crisp; served with lemon wedge and our marinara sauce

Bruschetta— Italian garlic toast topped w/ perfectly seasoned and marinated diced plum tomatoes; finished with a balsamic drizzle



*Choose as many
Family-style
Appetizers as you'd like
to offer a multiple
course menu to your
guests!*

Insalata

served family-style

Caesar—Crisp romaine lettuce, fresh baked croutons, & shaved pecorino romano cheese tossed in our homemade Caesar dressing

Piero's House Salad—A mixture of fresh greens tossed with caramelized walnuts and goat cheese in a strawberry vinaigrette dressing



*You may also add
a salad instead
or in addition to
the appetizers.
All salads
available on our
menu can be
offered family-
style*

Corso Principale

choose one

Lobster Ravioli – black & white striped ravioli stuffed with imported cheeses and lobster meat, complimented with a sherry infused lobster cream sauce laced with shiitake mushrooms and asparagus tips

Crab Cakes—Our famous, no-filler, 100% lump crabmeat crab cakes broiled to perfection & served with a champagne cream sauce

Vodka Rigatoni— Rigatoni pasta tossed w/ prosciutto ham, peas, & caramelized shallots in a vodka infused tomato blush sauce

Veal Marsala— tender medallions of veal sautéed w/ wild mushrooms in a marsala wine demi-glace; served w/ mashed potatoes & chefs vegetable

Pasta Al Granchi – cappellini pasta tossed with jumbo lump crabmeat, shiitake mushrooms, and asparagus tips in a traditional tomato cream sauce infused with vodka



*For Dinner, choose any
five entrees from our
menu! We will print
individual menus for
each of your guests and
they will place their
orders the day of the
event.*

***ADD DESSERT FOR A FULL 4-COURSE MEAL. ASSORTED FAMILY-STYLE
DESSERT PLATES AVAILABLE!***

No "Set Price". All items will be at menu cost. Salad and Dessert courses will be custom priced. Budget each event how you'd like!