

Piro's

*Complete 4-Course PRIX FIXE Dinner
Includes: Appetizer, Salad,
Entree and Dessert
\$30.00 plus tax, (gratuuity not included)*

APPETIZER

Mussels in red or white sauce
Crab and Spinach Chowder

ITALIAN SALAD

MAIN COURSE

Double Cut Pork Chop
*with caramelized apples and cider cream sauce
served with vegetable & potato cup*

Salmon with Roasted Red Pepper Sauce
served with vegetable & potato cup

Jersey Chicken
*Sauteed chicken breast, prosciutto, asparagus, mushrooms, sherry cream sauce
topped with chopped tomatoes and served with vegetable & potato cup*

Rigatoni Bolognese
traditional meat sauce

Penne Pasta
*tossed with chicken, spinach, sundried tomatoes,
extra virgin olive oil and garlic*

DESSERT

Apple Pie
Peanut Butter Pie



New... New... TROPICAL MARTINI *A great tasting martini
Banana, coconut and mango rum, a touch of cranberry and pineapple.
Perfect for hot summer days. You'll love it. 12.00*

We are now serving the following wines by the glass

La Crema Pinot Noir - *Outstanding Pinot Noir from a famous producer
of Pinot Noir Sonoma Coast. 11.00 the glass, 40.00 the bottle.*

Joseph Phelps Innisfree Cabernet
*Sauvignon Napa Valley. A full, rich Cabernet with flavors of red and black fruit.
It has a long, complex finish. 13.00 the glass, 50.00 the bottle*