



# PIZZAS

Chia Flour Crust for additional \$2.50 (contains gluten)  
Gluten Free Crust (cauliflower) for additional \$5.00    Vegan cheese available for \$2.50

## STARTERS

- MINESTRONE**   
Vegetable soup with barley. \$9.00
- CAPRESE**   
Burrata cheese and sliced tomatoes topped with balsamic glaze and fresh basil. \$14.50  
With mozzarella fior di latte. \$10.50
- PROSCIUTTO & CO**   
Great for sharing. Mozzarella fior di latte, thinly sliced prosciutto crudo, marinated cherry tomatoes and fresh basil. \$15.00  
With Burrata cheese. \$19.00

**PIOLA'S MEATBALLS**  
Homemade beef meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$12.00

**AVOCADO DIP**   
Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$9.50

**CARPACCIO AIDA\***  
Carpaccio\* (thinly sliced filet of raw beef), arugula, shaved Grana Padano cheese. \$14.00

**GARLIC KNOTS**   
Garlic bread nodes served with our homemade marinara sauce (6pc.). \$8.50

## SALADS

ADD CHICKEN OR SHRIMP TO ANY SALAD FOR \$5

**VERDE & CO**   
Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. \$10.00 side \$7.00

**LOLLO**   
Arugula, shaved grana padano cheese, Italian dressing. \$9.00    side \$6.00

**CAESAR**   
Romaine lettuce, homemade croutons, shaved grana padano cheese and Caesar dressing. \$10.00    side \$7.00

**MACHU PICCHU\***   
Sautéed chicken breast, quinoa, arugula, kalamata pitted olives\*, cherry tomatoes, cucumber, olive oil. \$17.00

**TOSCANINI**   
Smoked salmon, shrimp, Premium Italian tuna, arugula, brie cheese, boiled eggs, black pitted olives\*, walnuts, red wine vinaigrette dressing (!!Allergy Advice: contains walnuts). \$18.00

**ARISTOTELE**   
Arugula, goat cheese, cherry tomatoes, Kalamata pitted olives\*, cucumbers and olive oil. \$14.00

**ROKA CABANA**   
A layered tower of arugula, mozzarella fior di latte, diced tomatoes, diced yellow bell peppers, pistachio nuts, pomegranate dressing (!!Allergy Advice: contains pistachio nuts). \$17.00

- MARGHERITA**   
Tomato sauce, mozzarella and fresh basil. \$10.50
- REGINA MARGHERITA**   
(No Mozzarella cheese) Tomato sauce, mozzarella fior di latte and oregano, topped with fresh basil. \$13.00
- POMPEI**  
Tomato sauce, mozzarella fior di latte, oregano and spicy salami. \$15.00
- BURRATA**   
Tomato sauce and simply topped with Burrata cheese and fresh basil. \$ 15.50
- MODERNA**   
Tomato sauce, mozzarella, fresh arugula, diced tomatoes and shaved grana padano cheese. \$15.00
- DIAVOLA**  
Tomato sauce, mozzarella and spicy salami. \$13.50
- CAPRICCIOSA**  
Tomato sauce, mozzarella, ham, sautéed mushrooms and marinated artichokes. \$15.00
- PAVIA**  
Tomato sauce, mozzarella, ham and sautéed mushrooms. \$14.00
- QUATTRO FORMAGGI**   
Tomato sauce, mozzarella, gorgonzola, brie and parmesan cheese. \$16.00
- TONNO E CIPOLLA**  
Tomato sauce, mozzarella, Premium Italian tuna and onions. \$15.50
- ORTOMISTO**   
Tomato sauce, mozzarella, roasted zucchini, sweet peppers, spinach, sautéed broccolini, and cherry tomatoes. \$15.00
- COMO**  
Sautéed shiitake mushrooms topped with prosciutto crudo. \$18.00
- VENEZIA**  
Tomato sauce, mozzarella, ham, Kalamata olives, fresh onions and hard boiled eggs. \$16.00
- CARBONARA\***  
Tomato sauce, mozzarella, oven baked egg\*, bacon and grated Parmesan cheese. \$14.50
- RIO DE JANEIRO**  
Tomato sauce, mozzarella, oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$17.50
- REGGIO EMILIA**  
Tomato sauce, mozzarella, sausage. \$15.00
- MIAMI BEACH**   
Tomato sauce, mozzarella fior di latte, cherry tomatoes and fresh basil. \$15.50
- HONOLULU**  
Tomato sauce, mozzarella, ham and pineapple. \$15.00
- SAN DANIELE**  
Tomato sauce, mozzarella, topped with prosciutto crudo. \$16.00
- FUNGHI MISTI**   
Tomato sauce, mozzarella, and shiitake mushrooms. \$15.50
- MEAT LOVER'S**  
Tomato sauce, mozzarella, ham, sausage, spicy salami and bacon. \$17.00
- GENOVA\***  
Pesto sauce (contains walnuts)\*, oven baked pulled chicken breast and marinated cherry tomatoes. \$15.50
- HOUSTON**   
Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and fresh cilantro. \$15.50
- CALZONE**  
Ham and sautéed mushrooms in the traditional folded shape. \$ 15.00
- MALAMOCCO**  
Tomato sauce, mozzarella, sautéed broccolini and Italian sausage. \$15.50
- CANAREGGIO**  
Tomato sauce, mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oil. \$17.00
- NAPOLI\***  
Mozzarella fior di latte, anchovies and kalamata pitted olives\*, topped with cherry tomatoes and fresh basil.\$15.50
- ODESSA**  
(No tomato sauce) Alfredo sauce, mozzarella, caramelized onions and goat cheese, topped with prosciutto crudo. \$16.00
- COPENHAGEN**  
(No tomato sauce) Alfredo sauce, mozzarella, brie cheese topped with smoked salmon and a dash of parsley. \$16.50

## ENTREES

- CHICKEN PARMIGIANA**  
Breaded chicken breast topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti Pomodoro. \$19.50
- SPAGHETTI CRUDAIOLA**   
Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$14.00
- PAPPARDELLE BOLOGNESE**   
Tomato meat sauce. \$16.00
- FUSILLI BIANCO VERDE**   
Sautéed chicken, broccolini, cream and Parmesan cheese. \$15.00
- PENNE ROSATE**  
Smoked salmon, tomato sauce, cream and parsley. \$16.00
- PENNE CIVIDALE**  
Prosciutto crudo, cream, rosemary, diced tomatoes and grated parmesan cheese. \$15.50
- GNOCCHI LEGNANO**   
Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$16.00
- GNOCCHI POMPEI**   
Tomato sauce and fresh basil. \$14.50
- FUSILLI AL PESTO\***   
Homemade creamy pesto sauce\* (!!Allergy Advice: contains walnuts). \$14.00
- LASAGNA RINA**  
My Mom's recipe. Meat "pasticcio" with bechamel. \$16.00
- SPAGHETTI MEATBALLS**  
Rina's meatballs and tomato sauce. \$16.00
- RAVIOLI CORTINA**  
Beef stuffed ravioli, cream, sautéed shiitake mushrooms, parmesan cheese and parsley. \$16.00

## DESSERTS

- TIRAMISU\***   
Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$9.00
- PROFITEROLES**   
Cream puffs filled with vanilla ice cream and topped with warm chocolate. \$8.50
- PANNA COTTA**   
Vanilla based custard topped with a house-made red berries sauce. \$8.50
- FRESA Y CHOCOLATE PIZZA (8")**   
Nutella spread, strawberries and powdered sugar. \$13.00
- TORTA NERA**   
Chocolate cake and vanilla ice cream topped with warm chocolate sauce. \$8.50



## DRINKS

- SAN PELLEGRINO SPARKLING WATER**  
small \$3.50 / large \$5.00
- PANNA FLAT WATER** large \$5.00
- SODAS** (Coke, Diet Coke, Sprite, Ginger Ale) \$ 2.50
- SAN PELLEGRINO FLAVOR BEVERAGES**  
(ask for current flavor) \$3.50
- GUARANA** \$3.50
- JUICES** (Orange, Apple, Cranberry) \$3.50
- FRESH PINEAPPLE AND MINT JUICE** \$5.00
- FRESH SWISS LEMONADE** Made to order \$4.50
- ICE TEA** \$2.95
- ESPRESSO** \$3.00
- CAPPUCCINO** \$4.00
- AMERICAN COFFEE** \$2.50
- HOT TEA** (Choose from our selection) \$2.50

