

# PIOLA®

FAMOSI PER LA PIZZA

## 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

- MINISTRONE** 🌱🌿  
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

FULL BAR  
AVAILABLE  
INSIDE

Before placing your order, please inform your server if anyone in your party has any food allergy! \*We are required to inform you that consuming raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Gluten free crust prepared in a non-gluten free environment. All dishes are made in a non-gluten free/vegan environment. Olives may contain pits. Substitutions or modifications are acceptable for an extra charge... but in order to experience our recipes as they were intended, and to be served in a timely manner, we recommend ordering your meal as described. Check includes service charge of 18% for parties of 6 or more.