



CAPRESE 🚳 🏵 Mozzarella fior di latte and sliced tomatoes topped with balsamic glaze and fresh basil. \$11

With Burrata cheese. \$16

PROSCIUTTO & CO* @ Prosciutto crudo with mozzarella fior di latte and fresh basil. \$15

With burrata cheese. \$20

PIOLA'S MEATBALLS Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$13 Topped with Burrata cheese. \$18

GARLIC KNOTS Garlic bread nodes served with our homemade marinara sauce (6pc.). \$9

AVOCADO DIP Fresh avocado mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$11

SALADS ADD CHICKEN FOR \$5 OR SHRIMP FOR \$7 TO ANY SALAD

CAESAR (*) Romaine lettuce, shaved Grana Padano cheese, homemade croutons and Caesar dressing. \$11

VERDE & CO © © Lettuce, arugula, chopped cucumber, sliced tomatoes and sliced red onion. Tossed with Italian Vinaigrette. \$15

MACHU PICCHU 🚳 🕩 Sautéed chicken breast, quinoa, arugula, Kalamata pitted olives**, roasted cherry tomatoes, cucumbers and olive oil. \$18

LOLLO & Arugula tossed in olive oil and topped with shaved Grana Padano cheese. \$11

ARISTOTELE (3) • Arugula, goat cheese, roasted cherry tomatoes, Kalamata pitted olives*, cucumbers and olive oil. \$16

TOSCANINI Smoked salmon, shrimp, Premium Italian tuna, arugula, brie cheese, boiled eggs, black pitted olives*, walnuts, red wine vinaigrette dressing (!!Allergy Advice: contains walnuts). \$19

ENTREES GLUTEN FREE PASTA FOR ADDITIONAL \$3

GNOCCHI LEGNANO 🖲 Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$19

With Pompei sauce (tomato sauce and fresh basil). \$19

SPAGHETTI BOLOGNESE Tomato meat sauce. \$18

PENNE ALFREDO WITH CHICKEN Heavy cream and parmesan cheese. \$18

LASAGNA RINA My Mom's recipe. Meat "pasticcio" with bechamel. \$19

PENNE ROSATE Smoked salmon, tomato sauce, cream and parsley. \$18

SPAGHETTI SALENTO Calamari, shrimp and clams* sautéed in a cherry tomato and garlic sauce. \$21

PIZZAS INDIVIDUAL PIE

MARGHERITA Tomato sauce, mozzarella and fresh basil. \$13

SAVOIA MARGHERITA Tomato sauce, mozzarella fior di latte and oregano. \$15

PEPPERONI Tomato sauce, mozzarella and pepperoni. \$14

CAPRICCIOSA Tomato sauce, mozzarella, ham, sautéed mushrooms and marinated artichokes. \$16

ORTOMISTO Tomato sauce, mozzarella, spinach, zucchini, sweet peppers, mushrooms and roasted cherry tomatoes. \$16

RIO DE JANEIRO Tomato sauce, mozzarella, oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$18

CARBONARA* Tomato sauce, mozzarella, oven baked egg*, bacon and grated Parmesan cheese. \$15

MEAT LOVER'S Tomato sauce, mozzarella, ham, sausage, pepperoni and bacon. \$18

HONOLULU Tomato sauce, mozzarella, ham and pineapple. \$14

HOLLYWOOD Barbecue sauce, brie cheese, fresh onions, chicken and a sprinkle of fresh cilantro. \$16

QUATTRO FORMAGGI Tomato sauce, mozzarella, gorgonzola, brie and Parmesan cheese. \$17

MODERNA ◉ Tomato sauce, mozzarella, diced tomatoes, arugula and shaved Parmesan cheese. \$15

SUPREME Tomato sauce, mozzarella, pepperoni, sausage, onions, sweet peppers, mushrooms and Kalamata olives**. \$18

CANAREGGIO* Tomato sauce, mozzarella fior di latte, burrata cheese, prosciutto crudo, fresh basil and orange oil. \$19

DESSERTS EXTRA TOPPINGS: CHOCOLATE SAUCE \$1

TIRAMISU* Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$9

PISTACCHIO TARTUFO
Pistachio ice cream in a chocolate shell and graham cracker. \$8

PROFITEROLES © Cream puffs filled with vanilla ice cream and topped with warm chocolate. \$9

VANILLA ICE CREAM € 1 scoop. \$4 2 scoops. \$6

COFFEE DECAF COFFEE ALSO AVAILABLE

ESPRESSO \$4

DOUBLE ESPRESSO \$5 **CAPPUCCINO** \$6

MACCHIATO/CORTADO \$6

LATTE \$6

MIMOSAS

BEER BOTTLED

CORONA \$8

IPA \$8

HEINEKEN \$8

BLUE MOON \$8

PERONI \$8

CAPPUCCINO \$6

AMERICANO ESPRESSO \$4

BEVERAGES

SODAS (Coke, Coke Zero, Diet Coke, Sprite, Fanta) \$3

GUARANÁ \$4

APPLE OR ORANGE JUICE \$4

LEMONADE \$4

ICED TEA \$3

LIMONATA SAN PELLEGRINO \$4

ITALIAN SPARKLING WATER \$7

ITALIAN FLAT WATER \$7

WINES

ITALIAN HOUSE WHITE WINE

Glass \$11

MIMOSA ORIGINAL Orange juice and sparkling wine. \$10

½ Carafe \$21 - Carafe \$39 **BELLINI CLASSIC** Peach purée

ITALIAN HOUSE RED WINE

Glass \$11

1/2 Carafe \$21 - Carafe \$39

ITALIAN PROSECCO

Glass \$12 - Bottle \$45 Watermolen juice and second

Watermelon juice and sparkling wine. \$10

LYCHEE MIMOSA Lychee syrup

and sparkling wine. \$10

and sparkling wine. \$10

STRAWBERRY MIMOSA

Strawberry purée and sparkling wine. \$10

anni

Menu

PIOLAUSA.COM

*We are required to inform you that consuming raw or undercook meat, shellfish, seafood or eggs may increase foodborne illness. **Olives may contain pits.

***All dishes are made in a non-gluten free/vegan environment.
Check includes service charge of 18%