







# Spring/ Summer lenu











### PIOLAUSA.COM

fore placing your order, please inform your server if anyone in your by has any food allergy! "We are required to inform you that stuming raw or undercoded meets, seedood, shelffish or eggs you increase risk of foodborne illness. Gliden free crust prepared in on platen free environment. All dishes are made in a non-platen level or the platen of the platen of the platen of the platen of the level are revironment. Olives may contain pits. Substitutions or difficultions are acceptable for an extra darge. Until moder to serience our recipies as they were intended, and to be served in a

## STARTERS ADD FOCACCIA STICKS FOR \$3 (6PC.)

 $\textbf{BRUSCHETTA} \ \widehat{\bullet} \ \textcircled{$\circ$} \ \ \text{Homemade bread with cherry tomatoes tossed with olive oil, salt and fresh pepper.} \ \$9$ 

CAPRESE **®** ® Mozzarella fior di latte and sliced tomatoes topped with balsamic glaze and fresh basil. \$10

With handmade burrata cheese. \$14

PROSCIUTTO & CO @ Prosciutto crudo with mozzarella fior di latte. \$14

With handmade burrata cheese, \$19

PIOLA'S MEATBALLS Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$12 Topped with handmade burrata cheese, \$17

GARLIC KNOTS (Fig. Garlic bread nodes served with our homemade marinara sauce (6pc.). \$8

MINESTRONE © Vegetable soup with barley. \$9

#### SALADS ADD CHICKEN TO ANY SALAD FOR \$5

CAESAR (1) Romaine lettuce tossed in Caesar dressing, shaved Grana Padano cheese and homemade croutons. \$9

D'ANNUNZIO @ F Arugula, romaine lettuce, diced mozzarella fior di latte, hard boiled eggs, avocado, hearts of palm, tomatoes, sweet corn, bean sprouts and Dijon mustard dressing, \$15

ARISTOTELE\* 6 Arugula, goat cheese, roasted cherry tomatoes, Kalamata pitted olives\*, cucumbers and olive oil. \$14

MACHU PICCHU\* @ 3 Sautéed chicken breast, quinoa, arugula, Kalamata pitted olives\*, roasted cherry tomatoes, cucumbers and olive oil. \$17

TOSCANINI 🍪 Arugula, Premium Italian tuna, smoked salmon, shrimp, brie cheese, black pitted olives\*, walnuts and boiled eggs and a red wine vinaigrette dressing (!!Allergy Advice: contains walnuts). \$18

#### ENTREES GLUTEN FREE PASTA FOR ADDITIONAL \$2

CHICKEN PARMIGIANA Breaded chicken breast topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti or penne with Pomodoro or Alfredo sauce. \$20

LASAGNA RINA My Mom's recipe. Meat "pasticcio" with bechamel sauce. \$17

GNOCCHI LEGNANO Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$17 With Pompei sauce (tomato sauce and basil). \$17

SPAGHETTI CRUDAIOLA Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$14

PAPPARDELLE BOLOGNESE Tomato meat sauce. \$16

PENNE ROSATE Smoked salmon, tomato sauce, cream and parsley. \$17

RAVIOLI CORTINA Beef stuffed ravioli, cream, sautéed mushrooms, Parmesan cheese and parsley. \$17

PENNE CIVIDALE Cream, diced prosciutto crudo, diced tomatoes, parmesan cheese and rosemary. \$16

## PIZZAS INDIVIDUAL PIE

MARGHERITA \* Tomato sauce, mozzarella and fresh basil. \$11

DIAVOLA Tomato sauce, mozzarella and spicy salami. \$13

CAPRICCIOSA Tomato sauce, mozzarella, ham, sautéed mushrooms and marinated artichokes. \$15

ORTOMISTO ③ Tomato sauce, mozzarella, roasted zucchini, sweet peppers, spinach, sautéed broccolini, and roasted cherry tomatoes, \$16

VENEZIA\* Tomato sauce, mozzarella, ham, Kalamata olives, fresh onions and hard boiled eggs, \$15

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

MEAT LOVER'S Tomato sauce, mozzarella, ham, sausage, spicy salami and bacon. \$17

HONOLULU Tomato sauce, mozzarella, ham and pineapple. \$15

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

HOUSTON ® Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and a sprinkle of fresh cilantro. \$17

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

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

MODERNA (\*) Tomato sauce, mozzarella, diced tomatoes, arugula and shaved Parmesan cheese. \$16

CANAREGGIO Tomato sauce, diced mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oil. \$18

FUNGHI MISTI ® Tomato sauce, mozzarella and sautéed mixed mushrooms. \$16

NAPOLI Tomato sauce, diced mozzarella fior di latte, anchovies, olives and basil. \$16

COMO Tomato sauce, mozzarella, shiitake mushrooms and prosciutto crudo. \$18

TONNO E CIPOLLA Tomato sauce, mozzarella, tuna and sliced onions, \$17

NEW!! PIOLA SUMMER Focaccia bread, arugula tossed in olive oil, diced tomatoes, diced mozzarella fior di latte, prosciutto crudo and a dash of extra virgin oil. \$16

#### DESSERTS

WINEC

PINOT NOIR, OMBROSO 0.75 L

TIRAMISU\* (\*) Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$8 FRESA Y CHOCOLATE PIZZA (SMALL) Nutella spread, strawberries and powdered sugar. \$11 PROFITEROLES ® Cream puffs filled with vanilla ice cream and topped with warm chocolate. \$8 PISTACCHIO TARTUFFO (§) Pistachio ice cream in a chocolate shell and graham cracker. \$7

MIINE2		
ITALIAN WINE	By The Glass	Bottle
PINOT GRIGIO, GIACONDI	\$6	\$12 1/2 Carafe \$20 Carafe
SANGIOVESE, GIACONDI	\$6	\$12 1/2 Carafe \$20 Carafe
PINOT GRIGIO, SALIS TERRAE 0.75 L		\$30
CHARDONNAY, LA GANGHJIA 0.75 L		\$30
PROSECCO, SALIS TERRAE	\$9	\$30
ROSE, MACCAGNO	\$9	\$30
CHIANTI, FAMILIA FALORNI 0.75 L		\$30

#### BEERS DRAFT BEER STELLA \$7 PERONI \$7 BLUE MOON \$7 SAN GABRIEL \$7

**BOTTLE BEER BIRRA ITALIA \$5** 7YWIFC \$5 **CORONA \$5** MILLER LIGHT \$4

#### BEVERAGES

FRESH SWISS LEMONADE \$4 FRESH PINEAPPLE JUICE \$5 **ICED TEA \$3.5 ORANGE JUICE \$3.5 CRANBERRY JUICE \$3.5 APPLE JUICE \$3.5 SPARKLING WATER MARGHERITA \$5** FLAT WATER MARGHERITA \$5 SODAS (Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Tonic, Club Soda) \$2

\$30