

menu PIZZAS

🌿 Chia Flour Crust for additional \$1

🌾 Gluten Free Crust (cauliflower) for additional \$5

🌱 "Follow Your Heart" vegan cheese available for \$2.50



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MARGHERITA 🍅 Tomato sauce, mozzarella and fresh basil. \$9.00

DIAVOLA Tomato sauce, mozzarella and spicy salami (ask for regular pepperoni option). \$11.00

CAPRICCIOSA Tomato sauce, mozzarella, ham, sautéed mushrooms and marinated artichokes. \$13.00

ORTOMISTO 🍅 Tomato sauce, mozzarella, roasted zucchini, sweet peppers, spinach, sautéed broccolini, asparagus and roasted cherry tomatoes. \$14.00

VENEZIA* Tomato sauce, mozzarella, ham, Kalamata olives, fresh onions and hard boiled eggs. \$13.00

RIO DE JANEIRO Tomato sauce, mozzarella, oven baked pulled chicken breast and catupiry cheese. \$16.00

MEAT LOVER'S Tomato sauce, mozzarella, ham, sausage, spicy salami and bacon. \$15.00

HONOLULU Tomato sauce, mozzarella, ham and pineapple. \$13.00

PIOLA 🍅 Tomato sauce, mozzarella fior di latte, roasted cherry tomatoes and fresh basil. \$13.00

HOLLYWOOD Barbecue sauce, brie cheese, fresh onions, chicken and a sprinkle of fresh cilantro. \$14.00

HOUSTON 🍅 Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and fresh cilantro. \$15.00

QUATTRO FORMAGGI 🍅 Tomato sauce, mozzarella, gorgonzola, brie and Parmesan cheese. \$14.00

CARBONARA* Tomato sauce, mozzarella, oven baked egg*, bacon and grated Parmesan cheese. \$13.00

MODERNA 🍅 Tomato sauce, mozzarella, diced tomatoes, arugula and shaved Parmesan cheese. \$14.00

MALAMOCCO Tomato sauce, mozzarella, sautéed broccolini and Italian sausage. \$13.00

CANAREGGIO Tomato sauce, mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oil. \$17.00

FUNGI MISTI 🍅 Tomato sauce, mozzarella and sautéed mixed mushrooms. \$14.00

CAULIFLOWER Light tomato sauce, mozzarella, cauliflower, four cheese sauce and bacon. \$14.00

STARTERS

BRUSCHETTA 🍅🌿 Homemade bread with cherry tomatoes tossed in olive oil, salt and fresh pepper. \$6.00

CAPRESE 🍅🌿 Mozzarella fior di latte and sliced tomatoes topped with balsamic glaze and fresh basil. \$8.00
With Burrata cheese. \$12.00

PROSCIUTTO & CO 🍷 Prosciutto crudo with mozzarella fior di latte. \$12.00
With burrata cheese. \$16.00

PIOLA'S MEATBALLS Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$10.00
With Burrata cheese. \$14.00

GARLIC KNOTS 🍷 Garlic bread nodes served with our homemade marinara sauce (6pc.). \$6.00

SALADS

ADD CHICKEN TO ANY SALAD FOR \$5

CAESAR 🍅 Romaine lettuce tossed in Caesar dressing, shaved Grana Padano cheese and homemade croutons. \$7.00

ARISTOTELE* 🍷🌿 Arugula, goat cheese, roasted cherry tomatoes, Kalamata pitted olives*, cucumbers and olive oil. \$10.00

MACHU PICCHU* 🍷🌿 Sautéed chicken breast, quinoa, arugula, Kalamata pitted olives*, roasted cherry tomatoes, cucumbers and olive oil. \$14.00

TOSCANINI 🍷 Smoked salmon, shrimp, Premium Italian tuna, arugula, brie cheese, boiled eggs, black pitted olives*, walnuts, red wine vinaigrette dressing. (!!Allergy Advice: contains walnuts). \$16.00

LOLLO 🍷🌿 Arugula, shaved grana padano cheese, Italian dressing. \$8.00

ENTREES

LASAGNA RINA My Mom's recipe. Meat "pasticcio" with bechamel. \$12.00

SPAGHETTI CRUDAIOLA 🍅 Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$12.00

PENNE ROSATE Smoked salmon, tomato sauce, cream and parsley. \$13.00

PENNE CIVIDALE Prosciutto crudo, cream, rosemary, diced tomatoes and grated parmesan cheese. \$13.00

GNOCCHI LEGNANO 🍅 Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$14.00

FUSILLI BIANCO VERDE Sautéed chicken breast, broccolini, cream and Parmesan cheese. \$13.00

DESSERTS

TIRAMISU* 🍷 Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$6.00

PIOLA'S CANNOLI 🍷 Sicilian cannoli filled with sweet creamy ricotta, with a hint of chocolate. \$7.00

FRESA Y CHOCOLATE PIZZA (SMALL) 🍷 Nutella spread, strawberries and powdered sugar. \$9.00



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN

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.

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