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menu PIZZAS



🌱 Chia Flour Crust for additional \$1 🌾 Gluten Free Crust (cauliflower) for additional \$5
🌱 "Follow Your Heart" vegan cheese available for \$2.50

- MARGHERITA** 🌱 Tomato sauce, mozzarella and fresh basil. \$9
- DIAVOLA** Tomato sauce, mozzarella and spicy salami (ask for regular pepperoni option). \$11
- CAPRICCIOSA** Tomato sauce, mozzarella, ham, sautéed mushrooms and marinated artichokes. \$13
- ORTOMISTO** 🌱 Tomato sauce, mozzarella, roasted zucchini, sweet peppers, spinach, sautéed broccolini and roasted cherry tomatoes. \$14
- VENEZIA*** Tomato sauce, mozzarella, ham, Kalamata olives, fresh red onions and hard boiled eggs. \$13
- RIO DE JANEIRO** Tomato sauce, mozzarella, oven baked pulled chicken breast and catupiry cheese. \$16
- MEAT LOVER'S** Tomato sauce, mozzarella, ham, sausage, spicy salami and bacon. \$15
- HONOLULU** Tomato sauce, mozzarella, ham and pineapple. \$13
- PIOLA** 🌱 Tomato sauce, mozzarella fior di latte, roasted cherry tomatoes and fresh basil. \$13
- HOLLYWOOD** Barbecue sauce, brie cheese, fresh red onions, chicken and a sprinkle of fresh cilantro. \$14
- HOUSTON** 🌱 Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and fresh cilantro. \$15
- QUATTRO FORMAGGI** 🌱 Tomato sauce, mozzarella, gorgonzola, brie and Parmesan cheese. \$14
- CARBONARA*** Tomato sauce, mozzarella, oven baked egg*, bacon and grated Parmesan cheese. \$13
- MODERNA** 🌱 Tomato sauce, mozzarella, diced tomatoes, arugula and shaved Parmesan cheese. \$14
- MALAMOCCO** Tomato sauce, mozzarella, sautéed broccolini and Italian sausage. \$13
- CANAREGGIO** Tomato sauce, mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oil. \$17
- FUNGHI MISTI** 🌱 Tomato sauce, mozzarella and sautéed mixed mushrooms. \$14
- CAULIFLOWER** Light tomato sauce, mozzarella, cauliflower, four cheese sauce and bacon. \$14
- NEW!! FARMERS SAUSAGE** Tomato sauce, mozzarella and calabrese sausage with onions. \$15

BEVERAGES

- PANNA** Flat Water 750ml \$5
- SAN PELLEGRINO** Sparkling 750ml \$5
- MEXICAN SODA** Coke, Fanta, Sprite. \$4
- FOUNTAIN SODA** Coke, Diet Coke, Fanta, Sprite, Ice Tea. \$2
- GUARANA** \$3
- FRESH SWISS LEMONADE** \$4
- BOTTLED BEER**
- BIRRA ITALIA** \$5
- CORONA** \$5
- ZYWIEC** \$5
- DRAFT SEASONAL BEER** \$6

WINE

	Glass	Bottle
PINOT GRIGIO, GIACONDI, IT	\$8	½ Carafe \$13 Carafe \$24
CABERNET SAUVIGNON, GIACONDI, IT	\$8	½ Carafe \$13 Carafe \$24
PROSECCO, SALIS TERRAE, IT	\$11	\$37
ROSE MACCAGNO, IT	\$10	\$34
MALBEC, MENDOZA, AR		\$39
PINOT NOIR, OMBROSO, IT		\$36
CHARDONNAY, LA GANGHJIA, IT		\$36



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menu



STARTERS

BRUSCHETTA 🌱🌿 Our homemade bread sliced and baked to a perfect crust and topped with marinated cherry tomatoes, basil and olive oil. \$6

CAPRESE 🌱🌿 Mozzarella fior di latte and sliced tomatoes topped with balsamic glaze and fresh basil. \$8
With Burrata cheese. \$12

PROSCIUTTO & CO 🌱🌿 Prosciutto crudo with mozzarella fior di latte. \$12
With burrata cheese. \$16

PIOLA'S MEATBALLS Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$10 With Burrata cheese. \$14

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

NEW!! CHICKEN WINGS Baked chicken wings with Italian seasoning. 6 pieces \$8 12 pieces \$14

SALADS

ADD CHICKEN TO ANY SALAD FOR \$5

CAESAR 🌱🌿 Romaine lettuce, shaved Grana Padano cheese, homemade croutons and Caesar dressing. \$9

ARISTOTELE* 🌱🌿 Arugula, goat cheese, roasted cherry tomatoes, Kalamata pitted olives*, cucumbers and olive oil. \$12

MACHU PICCHU* 🌱🌿 Sautéed chicken breast, quinoa, arugula, Kalamata pitted olives*, roasted cherry tomatoes, cucumbers and olive oil. \$15

TOSCANINI 🌱🌿 Smoked salmon, shrimp, Premium Italian tuna, arugula, brie cheese, boiled eggs, black pitted olives*, walnuts, red wine vinaigrette dressing. (!!Allergy Advice: contains walnuts). \$17

LOLLO 🌱🌿 Arugula, shaved grana padano cheese, Italian dressing. \$9

ENTREES

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

LASAGNA RINA My Mom's recipe. Meat "pasticcio" with bechamel. \$13

SPAGHETTI CRUDAIOLA 🌱🌿 Tomato sauce, diced tomatoes, mozzarella for di latte and fresh basil. \$12

PENNE ROSATE Smoked salmon, tomato sauce, cream and parsley. \$13

PENNE CIVIDALE Prosciutto crudo, cream, rosemary, diced tomatoes and grated parmesan cheese. \$13

PAPPARDELLE BOLOGNESE Tomato meat sauce. \$16

GNOCCHI LEGNANO 🌱🌿 Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$14

RAVIOLI CORTINA Beef stuffed ravioli, cream, sautéed mushrooms, Parmesan cheese and parsley. \$16

FUSILLI BIANCO VERDE Sautéed chicken breast, broccolini, cream and Parmesan cheese. \$13

DESSERTS

TIRAMISU* 🌱🌿 Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$6

PIOLA'S CANNOLI 🌱🌿 Four mini cannoli with pistachio and lemon ricotta cream filling. \$7

FRESA Y CHOCOLATE PIZZA (8") 🌱🌿 Nutella spread, strawberries and powdered sugar. \$9



*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% for parties of 6 or more.

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Doral FL + Hallandale Beach FL + Hollywood FL + Houston Memorial TX + Houston Midtown TX + Miami Brickell FL + Miami Beach FL + Pinecrest FL + Weston FL