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Winter Menu



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

BRUSCHETTA 🌱🌿 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

CALAMARI Calamari lightly breaded and fried, served with our homemade marinara sauce. \$14

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

NEW!! LENTIL SOUP Italian style lentil soup. \$8

SALADS ADD CHICKEN TO ANY SALAD FOR \$5

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

NEW!! VERZA 🍅 Cabbage, carrots, cubed red beets and goat cheese tossed in olive oil with beef tenderloin strips, drizzled with balsamic glaze. \$17

D'ANNUNZIO 🌱🌿 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* 🌱🌿 Arugula, goat cheese, roasted cherry tomatoes, Kalamata pitted olives*, cucumbers and olive oil. \$14

MACHU PICCHU* 🍷🌱 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



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN

*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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Winter Menu

PIZZAS INDIVIDUAL PIE

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

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 🍅 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

FUNGI 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

NEW!! PIOLA WINTER 🍅 Focaccia with mozzarella topped with red beets, goat cheese and diced oranges, tossed with apple cider and olive oil. \$15

NEW!! BRUNICO Tomato sauce, light mozzarella, crescenza cheese, zucchini and speck strips. \$18

GET REWARDED FOR EATING PIZZA!

Sign up for Piola Coins in store or by visiting piolausa.com/rewards and earn points, gifts, and MORE!



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