

DAL NOSTRO FORNO

OUR DOUGH IS MADE FRESH DAILY. PIZZAS ARE 12" INDIVIDUAL SIZE, MADE TO ORDER IN OUR OPEN-FIRE BRICK OVEN. TOPPED INGREDIENTS ARE ADDED FRESH AFTER THE PIZZA COMES OUT OF THE OVEN.

Whole Wheat crust available for an additional \$1.00

LA PIZZA *THIN CRUST WITH TOMATO SAUCE AND MOZZARELLA CHEESE*

- 1 **MARGHERITA** The classic pizza topped with fresh basil. \$9.95
- 180 **REGINA MARGHERITA (No Mozzarella cheese)** Mozzarella fior di latte and oregano, topped with fresh basil. \$11.50
- 189 **BURRATA (No Mozzarella cheese)** Simply topped with burrata cheese and fresh basil. \$14.00
- 4 **MODERNA** Topped with fresh arugula, diced tomatoes and shaved grana padano cheese. \$12.50
- 7 **ITALIA** Ricotta cheese topped with fresh arugula and diced tomatoes. \$12.50
- 8 **ROSSA** Topped with diced tomatoes and fresh basil. \$11.50
- 9 **DIAVOLA (PEPPERONI)** Spicy salami. \$11.75
- 10 **GRECA** Black pitted olives and goat cheese. \$13.00
- 13 **CAPRICCIOSA** Ham, sautéed mushrooms and artichokes. \$13.75
- 14 **PAVIA** Ham and sautéed mushrooms. \$12.00
- 19 **QUATTRO FORMAGGI** Gorgonzola, brie and grated parmesan cheese. \$13.00
- 22 **TONNO & CIPOLLA** Premium Italian tuna and onions. \$13.00
- 23 **BRACCIO DI FERRO** Ricotta cheese and spinach. \$12.00
- 25 **ORTOMISTO** Roasted eggplants, spinach, roasted sweet peppers and broccoli topped with cherry tomatoes. \$13.95
- 46 **REGGIO EMILIA** Sausage. \$14.00
- 50 **COMO** Sautéed porcini mushrooms topped with prosciutto crudo. \$17.00
- 54 **VENEZIA (PORTUGUESA)** Ham, black pitted olives* and onions topped with boiled eggs. \$15.00
- 72 **RIMINI** Ricotta cheese topped with smoked salmon and parsley. \$14.00
- 76 **CARBONARA** Eggs, bacon and grated parmesan cheese. \$12.50
- 83 **PARMA** Roasted eggplants covered with a touch of tomato sauce and grated parmesan cheese. \$12.00
- 85 **MANTOVA** Brie cheese topped with fresh arugula, diced tomatoes and carpaccio* (thinly sliced raw filet of beef). \$15.00
- 107 **SAO PAULO** Catupiry cheese. \$14.00
- 108 **RIO DE JANEIRO** Oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$15.00
- 116 **NAPOLI** Mozzarella fior di latte, anchovies and black pitted olives*, topped with sun dried tomatoes and fresh basil. \$14.50

- 118 **PIOLA** Mozzarella fior di latte topped with sun dried tomatoes and fresh basil. \$14.50
- 122 **BROOKLYN** Oven baked pulled chicken breast, gorgonzola cheese and broccoli. \$13.50
- 126 **MIAMI BEACH** Mozzarella fior di latte topped with fresh arugula and cherry tomatoes. \$14.00
- 128 **HONOLULU** Ham and pineapple. \$13.50
- 130 **SAN DANIELE** Topped with prosciutto crudo. \$14.95
- 131 **FUNGI MISTI** Sautéed mixed mushrooms. \$15.00
- 134 **CARNE & COMPAGNIA** Ham, sausage, spicy salami and oven roasted pulled chicken. \$14.00
- 150 **CALZONE** Ham and sautéed mushrooms in the traditional folded shape. \$14.50
- 159 **REGGIO CALABRIA (Calabresa)** Sausage, onions and black olives. \$13.95

LE PIZZE BIANCHE (White Pizza)

THIN CRUST WITH NO TOMATO SAUCE, JUST MOZZARELLA CHEESE

- 211 **BRUXELLES** Ricotta cheese, fresh tomatoes and basil. \$12.95
- 219 **COPENHAGEN** Brie cheese topped with smoked salmon and a dash of parsley. \$14.50
- 224 **LISBONA** Spicy salami and gorgonzola cheese topped with fresh arugula. \$14.00
- 244 **CURITIBA** Catupiry cheese, heart of palm and artichokes. \$14.95
- 245 **SALVADOR** Oven baked pulled chicken breast, catupiry cheese and spinach. \$14.50
- 246 **BUENOS AIRES** Onions and oregano. \$11.00
- 247 **LUBIANA** Topped with prosciutto crudo, diced tomatoes and fresh basil. \$15.00
- 258 **SPARTA** Black pitted olives* topped with fresh arugula, goat cheese and cherry tomatoes. \$13.00



DALLA NOSTRA CUCINA

OUR TRADITIONAL AND CREATIVE KITCHEN RECIPES TO COMPLEMENT OUR PIZZAS.

GLI ANTIPASTI

APPETIZERS, SNACKS AND SIDE DISHES - GREAT TO SHARE

- 351 BRUSCHETTA** Our homemade bread sliced and baked to a perfect crust and topped with fresh tomatoes, basil and olive oil. \$6.50
- 368 CAPRESE** Mozzarella fior di latte and sliced fresh tomatoes topped with fresh basil. \$9.00 With Burrata cheese. \$14.00
- 376 ITALIA UNITA** Daily selection of sliced meats and cheeses served with bread and jam. \$14.50
- 378 VALLE DEI TEMPLI** Great for sharing. Mozzarella fiore di latte, thinly sliced prosciutto crudo, cherry tomatoes and fresh basil. \$14.00 With Burrata cheese. \$17.95
- 386 POLPETTINE PIOLA** Meatballs in tomato sauce. \$9.50
- 392 BELLA NAPOLI** Breaded eggplant with tomato sauce and mozzarella cheese. \$10.95
- 393 OCCHIO BELLO** Sautéed sausage with onions. \$11.95
- 394 AVOCADO DIP** Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia. \$11.00
- 580 MINISTRONE** Vegetable soup with barley. \$9.00

LE INSALATE

OUR SALADS ARE FRESH AND MADE TO ORDER, LIGHTLY DRESSED WITH ONE OF OUR HOUSE-MADE DRESSINGS

- 402 VERDE & CO** Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. Side \$6.00 Regular \$9.00
- 410 GARIBALDI** Sautéed chicken breast, mixed greens, tomatoes, mozzarella fior di latte, carrots, Dijon mustard dressing. \$12.00
- 415 D'ANNUNZIO** Mixed greens, tomatoes, sweet corn, fresh bean sprouts, hearts of palm, mozzarella fior di latte, avocado, boiled eggs, Dijon mustard dressing. Side \$9.95 Regular \$11.50
- 430 TOSCANINI*** Smoked salmon, shrimp, Premium Italian tuna, arugula, brie cheese, boiled eggs, black pitted olives*, walnuts, red wine vinaigrette dressing (!!Allergy Advice: contains walnuts). \$14.50
- 449 ARISTOTELE*** Mixed greens, goat cheese, cherry tomatoes, black pitted olives*, cucumbers, red wine vinaigrette dressing. Side \$8.95 Regular \$11.00
- 453 CALVINO** Sautéed NY Strip steak, mixed greens, walnuts, gorgonzola cheese, cherry tomatoes, onions, mixed sweet peppers, red wine vinaigrette dressing (!!Allergy Advice: contains walnuts). \$15.50
- 454 LOLLO** Arugula, shaved grana padano cheese, Italian dressing. \$8.00
- 460 CAESAR** Romaine lettuce, shaved grana padano cheese, croutons, caesar dressing. \$9.50 Add chicken (plus \$4.45) \$13.95
- 461 SOFRONE*** Ahi Tuna steak, arugula, black pitted olives*, cherry tomatoes and pink peppercorn. Served without dressing. Delicious if you add a drop of olive oil. \$15.50
- 463 MACHU PICCHU** Sautéed chicken breast, quinoa, arugula, black pitted olive, cherry tomatoes, cucumber, olive oil. \$13.50

DRESSINGS

Italian Balsamic, Dijon mustard, honey oil.

Dijon Mustard Dijon mustard, lemon, garlic, oil.

Red wine vinaigrette Red wine vinegar, lemon, honey.

Pomegranate Pomegranate Syrup, Lemon, Dijon mustard.

Caesar Mayo, Dijon mustard, garlic, lemon juice, olive oil, parmesan cheese.

*We are required to inform you that consuming raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Olives may contain pits.

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OUR TRADITIONAL AND CREATIVE KITCHEN RECIPES TO COMPLEMENT OUR PIZZAS.

LE PASTE *TRADITIONAL ITALIAN PASTA PREPARED TO ORDER*

- 501 SPAGHETTI ALLA CRUDAIOLA** Tomato sauce, diced tomatoes, mozzarella fior di latte, fresh basil. \$11.95
- 509 PAPPARDELLE BOLOGNESE** Tomato meat sauce. \$13.95
- 524 FUSILLI BIANCO VERDE** Sautéed chicken, broccoli, cream, parmesan cheese. \$13.00
- 531 PENNE ROSATE** Smoked salmon, tomato sauce, cream, parsley. \$14.00
- 537 PENNE CIVIDALE** Prosciutto crudo, cream, rosemary, diced tomatoes, grated Parmesan cheese. \$13.95
- 554 RAVIOLI CORTINA** Beef stuffed ravioli, cream, porcini mushrooms, parmesan cheese, parsley. \$15.50
- 562 GNOCCHI LEGNANO** Four cheese cream sauce made with mozzarella, brie, gorgonzola, parmesan cheese. \$14.00
- 565 GNOCCHI POMPEI.** Tomato sauce, fresh basil. \$12.00
- 591 LASAGNA RINA** RINA, my mom's recipe. Meat "pasticcio" with béchamel. \$13.50
- 595 SPAGHETTI ALL'ANTONIA** Rina's meatballs and tomato sauce. \$13.50

CARNE E ALTRO *MEAT & MORE*

- 601 CARPACCIO AIDA*** Carpaccio (thinly sliced filet of raw beef), arugula, shaved grana padano cheese. \$11.00
- 610 CARPACCIO NABUCCO*** Carpaccio (thinly sliced filet of raw beef), arugula and capers, topped with shaved grana padano cheese and a capers based sauce. \$12.00
- 652 POLLO PIOLA** Chicken breast roll filled with spinach and ricotta, sautéed in a creamy mushroom sauce. Served with roasted potatoes. \$16.00
- 661 MILANESINE PIOLA** Breaded chicken breast filet served with mixed greens, cherry tomatoes and oven roasted potatoes. \$15.00
- 670 POLLO ALLA PARMIGIANA** Breaded chicken breast topped with our tomato sauce, mozzarella and oregano. Served with spaghetti and tomato sauce or fettuccine Alfredo. \$17.00

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I DOLCI *PIOLA'S HOMEMADE DESSERTS*

- 701 TIRAMISU'*** Ladyfingers dipped in espresso, cream of mascarpone cheese, cocoa. \$6.00
- 704 PROFITEROLES** Cream puffs filled with vanilla ice cream and topped with warm chocolate sauce. \$7.00
- 709 DOLCE COMPAGNIA** Mascarpone cheese served in a crispy cookie bowl. \$7.00
- 716 TORTA NERA E GELATO** Chocolate cake and vanilla ice cream topped with warm chocolate sauce and served in a crispy cookie cup. \$6.00
- 725 COPPA PIOLA** Vanilla ice cream served in a crispy cookie cup, topped with warm chocolate sauce and a sprinkle of Farofa Doce (!Allergy Advice: Farofa Doce contains nuts). \$6.00
- 736 PANNA COTTA** Vanilla based custard topped with a house-made red berries sauce. \$6.00
- 739 FRESA Y CHOCOLATE PIZZA** Nutella spread, strawberries and powdered sugar. \$11.95

COFFEES

- 910 ESPRESSO** \$2.00
- 911 CAPPUCCINO** \$4.00
- 912 AMERICAN COFFEE** \$2.00
- 913 HOT TEA** \$3.00

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IL VINO

VINI BIANCHI - WHITE WINES

	Glass	Bottle
801 CHARDONNAY IMPERO (Italy)	\$6.00	\$21.00
802 PINOT GRIGIO IMPERO (Italy)	\$6.00	\$21.00
803 SAUVIGNON BLANC 921 (Italy)	\$7.00	\$24.00
804 CHARDONNAY TERRE SABELLI (Italy)	\$8.00	\$32.00
805 PROSECO 921 (Italy)	\$8.00	\$33.00
806 MOSCATO CA' MONTEBELLO (Italy)		\$35.00

VINI ROSSI - RED WINES

	Glass	Bottle
820 MERLOT IMPERO (Italy)	\$6.00	\$21.00
821 PINOT NOIR GRAND CRU (California)	\$6.00	\$21.00
822 CABERNET SAUVIGNON IMPERO (Italy)	\$6.00	\$21.00
823 CHIANTI RIGOLETTO (Italy)	\$7.00	\$24.00
824 MONTEPULCIANO TERRE SABELLI (Italy)	\$8.00	\$32.00
825 MALBEC DON GENARO (Argentina)	\$8.00	\$32.00
826 SANGUE DI GIUDA SWEET (Italy)	\$8.00	\$33.00
827 PINOT NOIR CA' MONTEBELLO (Italy)	\$10.00	\$38.00
828 NEMEA MEGAPANOS (Greece)	\$11.00	\$40.00
829 CABERNET SAUVIGNON DUGAL TINAZZI (Italy)		\$46.00
830 ROSSO DI MANTALCINO LA TOGATA (Italy)		\$46.00
831 PRIMITIVO DI MANDURIA TINAZZI (Italy)		\$50.00
832 RIPASSO VALPOLICELLA TINAZZI (Italy)		\$54.00
833 CORVINA AMARONE STYLE - TINAZZI (Italy)		\$55.00

SPECIAL DRINKS

920 SGROPPINO AL LIMONE Lemon gelato and Vodka	\$6.50
922 MIMOSA	\$6.00
930 BELLINI	\$6.00
924 LIME CAIPIRINHA Cachaca, lime and sugar	\$7.00
925 LIME CAIPIROSKA Vodka, lime and sugar	\$7.00
926 STRAWBERRY CAIPIROSKA	\$7.00
927 KIWI CAIPIROSKA	\$7.00
928 KIWI + STRAWBERRY CAIPIROSKA	\$7.00
931 LYCHEE CAIPIROSKA	\$7.25
932 PINEAPPLE + GINGER CAIPIROSKA	\$7.25
929 RED SANGRIA glass \$7.95 bottle \$26.95	
930 WHITE SANGRIA glass \$7.95 bottle \$26.95	

LE BIRRE BEERS

BOTTLED BEER

861 HEINEKEN	\$5.00
862 CORONA	\$5.00
863 BECK'S (non-alcoholic)	\$5.00
864 BUD LIGHT	\$4.00
865 SCHÖFFERHOFER	\$5.00

CRAFT BEER

852 KHOFFNER AMERICAN CREAM ALE	\$6.00
856 KHOFFNER HELLES LAGER	\$6.00

DRAFT BEER

851 PERONI	\$6.00
853 FAT TIRE	\$5.50
854 HOFBRAU Original Munich	\$6.00
855 BLUE MOON	\$5.50
857 STELLA ARTOIS	\$6.00
858 ROTATING SPECIAL (ask server)	\$6.00

