

PIOLA®

FAMOSI PER LA PIZZA



During the past 30 years, we have worked hard to find the perfect pizza recipe. Different than pizza Napoletana, we bring to you authentic Venetian style pizza with thinner and crispier crust.

The secret of our pizzaiolo is long dough fermentation, oven temperature and the passion for excellence.

Buon Appetito!

STARTERS

- 351 BRUSCHETTA** Our homemade bread sliced and baked to a perfect crust and topped with fresh marinated cherry tomatoes and basil. \$8.95
- 368 CAPRESE** Burrata cheese and sliced tomatoes topped with balsamic glaze and fresh basil. \$12.95 With mozzarella fior di latte \$8.95
- 378 PROSCIUTTO & CO** Burrata cheese, sliced prosciutto crudo, marinated cherry tomatoes and fresh basil. \$17.95
With fresh mozzarella. \$13.95
- 386 PIOLA'S MEATBALLS** Homemade meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$9.95
- 392 CRISPY CALAMARI** Tender calamari lightly floured and deep fried, served with homemade marinara sauce. \$11.95
- 394 AVOCADO DIP** Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$9.95
- 399 GARLIC KNOTS** Garlic bread node served with our homemade marinara sauce. 6pc \$7.95
- 580 MINISTRONE** Vegetable soup with barley. \$7.95
- 601 CARPACCIO AIDA*** Carpaccio (thinly sliced filet of raw beef), arugula, shaved grana padano cheese. \$12.95

FAMOSI PER LA PIZZA

Thin crust with tomato sauce and mozzarella

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

- 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. \$12.95
- 189 BURRATA** (No Mozzarella cheese) Simply topped with burrata cheese and fresh basil. \$14.95
- 4 MODERNA** Topped with fresh arugula, diced tomatoes and shaved grana padano cheese. \$13.95
- 7 ITALIA** Ricotta cheese topped with fresh arugula and diced tomatoes. \$13.95
- 9 DIAVOLA (PEPPERONI)** Spicy salami. \$12.95
- 13 CAPRICCIOSA** Ham, sautéed mushrooms and artichokes. \$13.95
- 19 QUATTRO FORMAGGI** Gorgonzola, brie and grated parmesan cheese. \$14.95
- 25 ORTOMISTO** Fresh zucchini, spinach, roasted sweet peppers and broccoli topped with marinated cherry tomatoes. \$13.95
- 46 REGGIO EMILIA** Italian sausage. \$12.95
- 50 COMO** Sautéed shiitake mushrooms topped with prosciutto crudo. \$16.95
- 76 CARBONARA** Eggs, bacon and grated parmesan cheese. \$13.95
- 85 MANTOVA** Brie cheese topped with fresh arugula, diced tomatoes and carpaccio* (thinly sliced raw filet of beef). \$14.95
- 118 PIOLA** Mozzarella fior di latte topped with marinated sundried tomatoes and fresh basil. \$14.95
- 122 BROOKLYN** Oven baked pulled chicken breast, gorgonzola cheese and broccoli. \$13.95
- 126 MIAMI BEACH** Mozzarella fior di latte topped with fresh arugula and marinated cherry tomatoes. \$13.95
- 128 HONOLULU** Ham and pineapple. \$13.95
- 131 FUNGHI MISTI** Sautéed mixed mushrooms. \$14.95
- 134 MEAT LOVER'S** Ham, sausage, spicy salami and bacon. \$15.95
- 150 CALZONE** Ham and sautéed mushrooms in the traditional folded shape. \$13.95
- 158 HOUSTON** Jalapeño peppers topped with fresh avocado, diced tomatoes and a dash of parsley. \$13.95
- 160 RALEIGH** Barbecue sauce, onions, brie cheese, oven-baked pulled chicken breast and topped with a sprinkle of cilantro. \$13.95
- 183 POMPEI** Mozzarella fior di latte, oregano and spicy salami. \$13.95

WITH ALFREDO SAUCE

- 224 LISBONA** Alfredo sauce, spicy salami and gorgonzola cheese topped with fresh arugula. \$14.95
- 247 LUBIANA** Alfredo sauce topped with prosciutto crudo, diced tomatoes and fresh basil. \$15.95
- 263 TOURS** Alfredo sauce, spinach, grated parmesan cheese, sautéed mushrooms and bacon. \$13.95
- 265 ODESSA** Alfredo sauce, caramelized onions and goat cheese, topped with prosciutto crudo. \$14.95

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. 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.

SALADS

- 402 VERDE & CO** Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. \$5.95/\$8.95
- 460 CAESAR** Romaine lettuce, shaved Grana Padano cheese, homemade croutons, homemade Caesar dressing. \$5.95/\$8.95
- 410 GARIBALDI** Sautéed chicken breast, mixed greens, tomatoes, mozzarella fior di latte, carrots, Dijon mustard dressing. \$13.95
- 415 D'ANNUNZIO** Mixed greens, mozzarella fior di latte, hard boiled eggs, avocado, hearts of palm, tomatoes, sweet corn, fresh bean sprouts, Dijon mustard dressing. \$13.95
- 449 ARISTOTELE*** Mixed greens, goat cheese, marinated cherry tomatoes, Kalamata pitted olives*, cucumbers, red wine vinaigrette dressing. \$12.95
- 454 LOLLO** Arugula, shaved Grana Padano cheese, Italian dressing. \$8.95
- 456 ROKA CABANA*** A layered tower of arugula, mozzarella fior di latte, diced tomatoes, diced yellow bell peppers, pistachio nuts, pomegranate dressing (!!Allergy Advice: contains pistachio nuts). \$14.95
- 463 MACHU PICCHU*** Sautéed chicken breast, quinoa, arugula, Kalamata pitted olives*, marinated cherry tomatoes, cucumbers, olive oil. \$14.95

Add chicken to any salad for \$3.95

ENTREES

- 670 CHICKEN PARMIGIANA** Breaded chicken breast topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti Pomodoro or penne Alfredo. \$17.95
- 501 SPAGHETTI CRUDAIOLA** Tomato sauce, diced tomatoes, mozzarella fior di latte, fresh basil. \$12.95
- 509 PAPPARDELLE BOLOGNESE** Tomato meat sauce. \$13.95
- 524 FUSILLI BIANCO VERDE** Sautéed chicken, broccoli, cream, parmesan cheese. \$13.95
- 531 PENNE ROSATE** Smoked salmon, tomato sauce, cream, parsley. \$14.95
- 537 PENNE CIVIDALE** Prosciutto crudo, cream, rosemary, diced tomatoes, grated parmesan cheese. \$14.95
- 554 RAVIOLI CORTINA** Beef stuffed ravioli, cream, porcini mushrooms, parmesan cheese, parsley \$15.95
- 562 GNOCCHI LEGNANO** Four cheese cream sauce made with mozzarella, brie, gorgonzola and parmesan cheese. \$14.95
- 565 GNOCCHI POMPEI** Tomato sauce, fresh basil. \$12.95
- 591 LASAGNA RINA** My Mom's recipe. Meat "pasticcio" with bechamel. \$13.95
- 595 SPAGHETTI MEATBALLS** Rina's meatballs and tomato sauce. \$13.95



DRINKS

900 SAN PELLEGRINO SPARKLING WATER
50ml \$3.95

902 SODAS (Coke, Diet Coke, Sprite, Dr Pepper, Root Beer, Lemonade, Ginger Ale) \$2.95

907 ORANGE JUICE \$3.95

937 CRANBERRY JUICE \$3.95

938 APPLE JUICE \$3.95

909 ICED TEA \$2.95

910 ESPRESSO \$3.95

911 CAPPUCCINO \$4.95

912 AMERICAN COFFEE \$3.95

913 HOT TEA \$3.95

BEERS

 DRAFT BEERS 16OZ

869 BUD LIGHT \$3.50

853 PERONI \$5.50

870 RED OAK \$5.50

851 STELLA ARTOIS \$5.50

858 ELYSIAN - SPACE DUST IPA \$6.50

859 SEASONAL DRAFTS (Ask Server)

SIGNATURE DRINKS

921 MIMOSA Prosecco and orange juice. \$8.50

922 BELLINI Prosecco and peach juice. \$8.50

924 CAIPIROSKA Vodka, lime and sugar. \$8.95

925 STRAWBERRY CAIPIROSKA Vodka, strawberries and sugar. \$8.95

941 PINEAPPLE CAIPIROSKA Vodka, pineapple and sugar. \$8.95

950 FRESH RED SANGRIA Red wine and seasonal fruits. \$8.95

951 FRESH WHITE SANGRIA White wine and seasonal fruits. \$8.95

VINO

WHITE WINE

804 CARAFE 0.5 LITER (ask server for the wine of the day) \$10.95

805 CARAFE 1 LITER (ask server for the wine of the day) \$19.95

RED WINE

823 CARAFE 0.5 LITER (ask server for the wine of the day) \$10.95

825 CARAFE 1 LITER (ask server for the wine of the day) \$19.95