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

BRUSCHETTA 🌱🌿 Homemade bread with cherry tomatoes tossed in olive oil, salt and fresh pepper. \$9

CAPRESE 🧀🌿 Mozzarella fior di latte and sliced tomatoes topped with balsamic glaze and fresh basil. \$9
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

CARPACCIO NABUCCO 🍖🌿 Carpaccio (thinly sliced raw filet of beef) arugula and capers topped with shave grana Padano cheese and a capers based sauce. \$15

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

MINISTRONE 🌱🌿 Vegetable soup with barley. \$9

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SALADS ADD CHICKEN TO ANY SALAD FOR \$5

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

LOLLO 🌿🍷 Arugula tossed in olive oil and topped with shaved Grana Padano cheese. \$9

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 🍷🌿 Smoked salmon, marinated shrimps, Premium Italian tuna, arugula, brie cheese, boiled eggs, black pitted olives*, walnuts, red wine vinaigrette dressing. (!!Allergy Advice: contains walnuts). \$18

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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. \$22

LASAGNA RINA 🍷🌿 My Mom's recipe. Meat "pasticcio" with bechamel. \$17

GNOCCCHI 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

FUSILLI BIANCO VERDE 🍷🌿 Sautéed chicken, broccolini, cream and parmesan cheese. \$16

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. \$14

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. \$15

HOUSTON 🍷🌿 Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and a sprinkle of fresh cilantro. \$16

QUATTRO FORMAGGI 🍷🌿 Tomato sauce, mozzarella, gorgonzola, brie and Parmesan cheese. \$16

CARBONARA* 🍷🌿 Tomato sauce, mozzarella, oven baked egg*, bacon and grated Parmesan cheese. \$14

MODERNA 🍷🌿 Tomato sauce, mozzarella, diced tomatoes, arugula and shaved Parmesan cheese. \$15

MANTOVA 🍷🌿 Tomato sauce, mozzarella, brie cheese, diced tomatoes, arugula and carpaccio (thinly sliced raw filet of beef). \$16

CANAREGGIO 🍷🌿 Tomato sauce, diced mozzarella fior di latte, handmade burrata, prosciutto crudo, fresh basil and orange oil. \$18

FUNGHI MISTI 🍷🌿 Tomato sauce, mozzarella and sautéed mixed mushrooms. \$16

NAPOLI 🍷🌿 Tomato sauce, diced mozzarella fior di latte, anchovies, olives and basil. \$15

COMO 🍷🌿 Tomato sauce, mozzarella, shiitake mushrooms and prosciutto crudo. \$18

TONNO E CIPOLLA 🍷🌿 Tomato sauce, mozzarella, tuna and sliced onions. \$16

NEW!! PIOLA SUMMER 🍷🌿 Focaccia bread, arugula tossed in olive oil, diced tomatoes, diced mozzarella fior di latte, prosciutto crudo and a dash of extra virgin oil. \$16

DESSERTS

TIRAMISU* 🍷🌿 Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$7

PROFITEROLES 🍷🌿 Cream puffs filled with vanilla ice cream and topped with warm chocolate. \$8

FRESA Y CHOCOLATE PIZZA (SMALL) 🍷🌿 Nutella spread, strawberries and powdered sugar. \$11

BEVERAGES

SPARKLING WATER MARGHERITA \$4

FLAT WATER MARGHERITA \$4

SODAS (Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Tonic, Club Soda) \$3

GUARANA \$3

APPLE JUICE \$3

CRANBERRY JUICE \$3

FRESH SWISS LEMONADE \$6

FRESH PINEAPPLE MINT JUICE \$6

FRESH SQUEEZED ORANGE JUICE \$6

ICED TEA (FREE REFILLS) \$3

BEERS

DRAFT BEER

STELLA \$6

PERONI \$6

BLUE MOON \$6

SAN GABRIEL \$6

LAGUNITAS IPA \$6

BOTTLE BEER

BIRRA ITALIA \$5

ZYWIEC \$5

CORONA \$5

HEINEKEN \$5

ZYWIEC IPA \$5

An extended selection of beers is available in our Market. Grab your bottle and we will bring it to your table, following a fast cooling process. A crown fee of \$2 will be applied

WINES ITALIAN WINE

	By The Glass	Bottle
PINOT GRIGIO, GIACONDI	\$8	\$10 1/2 Carafe \$20 Carafe
SANGIOVESE, GIACONDI	\$8	\$10 1/2 Carafe \$20 Carafe
PROSECCO, SALIS TERRAE 0.75L	\$10	\$40

We have a wide choice of wine in our Market. Grab your bottle and we will bring it to your table. Your bottle will follow a fast cooling process prior to service. A corkage fee of \$10 will be applied



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

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.