



# Winter Menu



\*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%

# 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 red 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. \$16

**HONOLULU** Tomato sauce, mozzarella, ham and pineapple. \$14

**HOLLYWOOD** Barbecue sauce, mozzarella, brie cheese, fresh red 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

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

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

**COMO** Tomato sauce, mozzarella, sautéed shiitake mushrooms and prosciutto crudo. \$18

**NAPOLI\*** Tomato sauce, diced mozzarella fior di latte, anchovies, Kalamata pitted olives\*, sundried tomatoes and fresh basil. \$15

**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

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

**BRUSCHETTA** Homemade bread with cherry tomatoes tossed in olive oil, salt and fresh pepper. \$7

**CAPRESE** Mozzarella fior di latte and sliced tomatoes topped with balsamic glaze and fresh basil. \$9  
With handmade burrata cheese. \$13

**PROSCIUTTO & CO** Prosciutto crudo with mozzarella fior di latte. \$14  
With handmade burrata cheese. \$18

**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. \$16

**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\*** Arugula, quinoa, Kalamata pitted olives\*, roasted cherry tomatoes and cucumber tossed in olive oil, with sautéed chicken breast. \$17

**TOSCANINI\*** Arugula, smoked salmon, marinated shrimp, Premium Italian tuna, brie cheese, hard boiled eggs, Kalamata pitted olives\*, walnuts, 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 in a Pomodoro or Alfredo sauce. \$22

**LASAGNA RINA** My Mom's recipe. Meat "pasticcio" with bechamel sauce. \$16

**GNOCCHI LEGNANO** Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$17

Also available in a 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

**FUSILLI BIANCO VERDE** Sautéed chicken, broccolini, cream and Parmesan cheese. \$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** Prosciutto crudo, cream, rosemary, diced tomatoes, grated parmesan cheese. \$16

## DESSERTS

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

**FRESA Y CHOCOLATE PIZZA (SMALL)** Nutella spread, strawberries and powdered sugar. \$10

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

**PISTACCHIO TARTUFFO** Pistachio ice cream in a chocolate shell and graham cracker. \$7

**CANNOLI NEW!** Four mini cannoli with pistachio and lemon ricotta cream filling. \$7

## DRINKS

### BEVERAGES

**SAN PELLEGRINO SPARKLING** 750ml \$5

**PANNA FLAT WATER** 750ml \$5

**SODAS** (Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Tonic Water, Club Soda) \$2

**GUARANA** \$3

**APPLE JUICE** \$3

**CRANBERRY JUICE** \$3

**SWISS LEMONADE** \$4

**FRESH PINEAPPLE AND MINT JUICE** \$5

**ICED TEA** (free refill) \$3

### BEERS

**DRAFT BEER**

**SEASONAL BEER** \$6 **PERONI** \$6

**BLUE MOON** \$6 **LAGUNITA IPA** \$6

**BOTTLE BEER**

**BIRRA ITALIA** \$6 **ZYWIEC** \$7

**CORONA** \$6

**SAN GABRIEL** Ambra Rossa al Radichio

Trviso \$7

Red Ale beer where the red chicory from

Trviso (Italy) meets the hops.

### WINES

By The Glass

Bottle

**PINOT GRIGIO, GIACONDI, ITALY** \$8 \$13 1/2 Carafe \$24 Carafe

**SANGIOVESE, GIACONDI, ITALY** \$8 \$13 1/2 Carafe \$24 Carafe

**PROSECCO, SALIS TERRAE, ITALY** \$11 \$37

**ROSE ARENI, SHOFR, ARMENIA** \$11 \$39

**FALANGHINA, VERCHETTA, ITALY** \$42

**MOSCATO DOLCE, ABBAZIA, ITALY** \$35

**MALBEC, MENDOZA, ARGENTINA** \$39

**PRIMITIVO, MANDORLA, ITALY** \$40

**VALPOLICELLA RIPASSO, MANOMARONI, ITALY** \$59

**ZULLA ARENI, ARMENIA** \$13 \$42

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**FULL BAR AVAILABLE INSIDE**