

# menu



## STARTERS

**MINISTRONE** 🌱 Vegetable soup with barley. \$9.50

**CAPRESE** 🍷🌱 Burrata cheese and sliced tomatoes topped with balsamic glaze and fresh basil. \$14.50  
With mozzarella fior di latte. \$10.50

**PROSCIUTTO & CO** 🍷 Great for sharing. Mozzarella fior di latte, thinly sliced prosciutto crudo, marinated cherry tomatoes and fresh basil. \$15.00  
With Burrata cheese. \$19.00

**PIOLA'S MEATBALLS** Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$14.00

**AVOCADO DIP** 🌱 Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$9.50

**CARPACCIO AIDA\*** Carpaccio\* (thinly sliced filet of raw beef), arugula, shaved Grana Padano cheese. \$16.00

**GARLIC KNOTS** 🍷 Garlic bread nodes served with our homemade marinara sauce (6pc.). \$8.50

## SALADS

ADD CHICKEN OR SHRIMP TO ANY SALAD FOR \$5

**VERDE & CO** 🍷🌱 Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. \$10.00 side \$8.00

**LOLLO** 🍷🌱 Arugula, shaved grana padano cheese, Italian dressing. \$9.00 side \$7.00

**CAESAR** 🍷 Romaine lettuce, homemade croutons, shaved grana padano cheese and Caesar dressing. \$10.00 side \$8.00

**MACHU PICCHU\*** 🍷🌱 Sautéed chicken breast, quinoa, arugula, kalamata pitted olives\*, marinated cherry tomatoes, cucumber, olive oil. \$17.50

**TOSCANINI** Smoked 🍷 salmon, shrimp, Premium Italian tuna, arugula, brie cheese, boiled eggs, black pitted olives\*, walnuts, red wine vinaigrette dressing (!!Allergy Advice: contains walnuts). \$19.00

**ARISTOTELE** 🍷🌱 Mixed greens, arugula, goat cheese, roasted cherry tomatoes, Kalamata pitted olives\*, cucumbers and olive oil. \$15.00

**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). \$17.00

## ENTREES

**CHICKEN PARMIGIANA** Breaded chicken breast topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti Pomodoro. \$22.00

**SPAGHETTI CRUDAIOLA** 🍷 Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$14.50

**PAPPARDELLE BOLOGNESE** 🌱 Tomato meat sauce. \$17.00

**FUSILLI BIANCO VERDE** Sautéed chicken, broccoli, cream and Parmesan cheese. \$16.50

**PENNE ROSATE** Smoked salmon, tomato sauce, cream and parsley. \$17.00

**PENNE CIVIDALE** Prosciutto crudo, cream, rosemary, diced tomatoes and grated parmesan cheese. \$16.00

**GNOCCHI LEGNANO** 🍷 Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$17.00

**GNOCCHI POMPEI** 🌱🍷 Tomato sauce and fresh basil. \$17.00

**FUSILLI AL PESTO\*** 🍷🌱 Homemade creamy pesto sauce\* (!!Allergy Advice:contains walnuts). \$16.00

**LASAGNA RINA** My Mom's recipe. Meat "pasticcio" with bechamel. \$17.00

**SPAGHETTI MEATBALLS** Rina's meatballs and tomato sauce. \$17.00

**RAVIOLI CORTINA** Beef stuffed ravioli, cream, porcini mushrooms, parmesan cheese, parsley. \$17.00

\*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%

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# menu PIZZAS



🌱 Chia Flour Crust for additional (contains gluten) \$2.50 🌱 Gluten Free Crust (cauliflower) for additional \$5.00  
🌱 Vegan cheese available for \$2.50

**MARGHERITA** 🌱 Tomato sauce, mozzarella and fresh basil. \$11.00

**REGINA MARGHERITA** 🌱 (No Mozzarella cheese) Tomato sauce, mozzarella fior di latte and oregano, topped with fresh basil. \$13.00

**POMPEI** Tomato sauce, mozzarella fior di latte, oregano and spicy salami. \$15.00

**BURRATA** 🌱 Tomato sauce and simply topped with Burrata cheese and fresh basil. \$ 15.50

**MODERNA** 🌱 Tomato sauce, mozzarella, fresh arugula, diced tomatoes and shaved grana padano cheese. \$15.00

**DIAVOLA** Tomato sauce, mozzarella and spicy salami \$13.50

**CAPRICCIOSA** Tomato sauce, mozzarella, ham, sautéed mushrooms and marinated artichokes. \$15.50

**PAVIA** Tomato sauce, mozzarella, ham and sautéed mushrooms. \$15.00

**QUATTRO FORMAGGI** 🌱 Tomato sauce, mozzarella, gorgonzola, brie and parmesan cheese. \$16.00

**TONNO E CIPOLLA** Tomato sauce, mozzarella, Premium Italian tuna and onions. \$16.50

**ORTOMISTO** 🌱 Tomato sauce, mozzarella, roasted zucchini, sweet peppers, spinach, sautéed broccoli, and roasted cherry tomatoes. \$15.00

**COMO** Tomato sauce, mozzarella, Sautéed shiitake mushrooms topped with prosciutto crudo. \$18.00

**VENEZIA** Tomato sauce, mozzarella, ham, Kalamata olives, fresh onions and hard boiled eggs. \$16.50

**CARBONARA\*** Tomato sauce, mozzarella, oven baked egg\*, bacon and grated Parmesan cheese. \$14.50

**RIO DE JANEIRO** Tomato sauce, mozzarella, oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$18.00

**REGGIO EMILIA** Tomato sauce, mozzarella, sausage. \$16.00

**MIAMI BEACH** 🌱 Tomato sauce, mozzarella fior di latte, arugula and cherry tomatoes. \$15.50

**HONOLULU** Tomato sauce, mozzarella, ham and pineapple. \$15.00

**SAN DANIELE** Tomato sauce, mozzarella, topped with prosciutto crudo. \$16.50

**FUNGI MISTI** 🌱 Tomato sauce, mozzarella and sautéed mixed mushrooms. \$15.50

**MEAT LOVER'S** Tomato sauce, mozzarella, ham, sausage, spicy salami and bacon. \$17.50

**GENOVA\*** Pesto sauce (contains walnuts)\*, oven bake pulled chicken breast and marinated cherry tomatoes. \$16.50

**HOUSTON** 🌱 Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and fresh cilantro. \$15.50

**HOLLYWOOD** Barbecue sauce, mozzarella, brie cheese, onions, chicken and fresh cilantro. \$16.50

**CALZONE** Ham and sautéed mushrooms in the traditional folded shape. \$ 15.50

**CANAREGGIO** Tomato sauce, mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oil. \$19.00

**NAPOLI\*** Mozzarella fior di latte, anchovies and kalamata pitted olives\*, topped with cherry tomatoes and fresh basil. \$16.00

**ODESSA** (No tomato sauce) Alfredo sauce, mozzarella, caramelized onions and goat cheese, topped with prosciutto crudo. \$17.00

**COPENHAGEN** (No tomato sauce) Alfredo sauce, mozzarella, brie cheese topped with smoked salmon and a dash of parsley. \$17.00

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