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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

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

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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

NEW!! VERZA 🌱🌿 Cabbage, carrots, cubed red beets and goat cheese tossed in olive oil with beef tenderloin strips, drizzled with balsamic glaze. \$17

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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Winter Menu

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

GNOCCHI 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

PAPPADELLE 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
🌱🌿 *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. \$17

HONOLULU Tomato sauce, mozzarella, ham and pineapple. \$15

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

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 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

DESSERTS

TIRAMISU* 🌱🌿 Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$8

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

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

BEVERAGES

SAN PELLEGRINO Sparkling 750ml \$5

PANNA Flat Water 750ml \$5

SODAS (Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Tonic, Club Soda) \$2.5

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 \$7

PERONI \$7

BLUE MOON \$7

SAN GABRIEL \$7

LAGUNITAS IPA \$7

BOTTLE BEER

BIRRA ITALIA \$6

ZYWIEC \$7

CORONA \$6

HEINEKEN \$6

ZYWIEC IPA \$7

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, IT	\$9	\$15 1/2 Carafe \$28 Carafe
SANGIOVESE, GIACONDI, IT	\$9	\$15 1/2 Carafe \$28 Carafe
PROSECCO, SALIS TERRAE, IT	\$11	\$40
MALBEC, MENDOZA, AR		\$39

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

*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%