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Menu

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

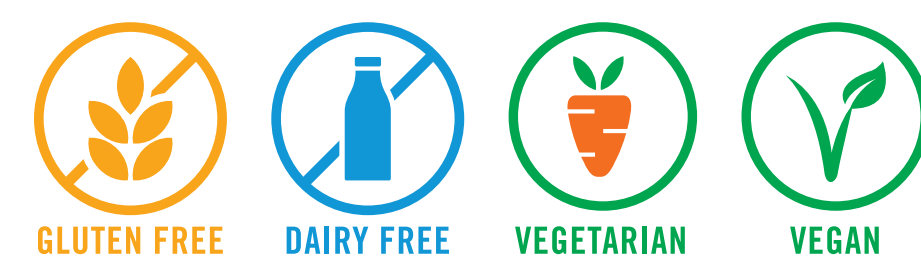
- BRUSCHETTA** 🍷🌱🌿 Homemade bread with cherry tomatoes tossed in olive oil, salt and fresh pepper. \$9
- CAPRESE** 🍷🌱🌿 Mozzarella fior di latte and sliced tomatoes topped with balsamic glaze and fresh basil. \$12
With burrata cheese. \$16
- PROSCIUTTO & CO** 🍷🌱🌿 Prosciutto crudo with mozzarella fior di latte. \$15 With handmade burrata cheese. \$19
- PIOLA'S MEATBALLS** 🍷🌱🌿 Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$13 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. \$16
- CALAMARI** 🍷🌱🌿 Calamari lightly breaded and fried, served with our homemade marinara sauce. \$16
- GARLIC KNOTS** 🍷🌱🌿 Garlic bread nodes served with our homemade marinara sauce. (6pc.) \$9
- LENTIL SOUP** 🍷🌱🌿 Italian style lentil soup. \$9

SALADS ADD CHICKEN TO ANY SALAD FOR \$5 - ADD BEEF TENDERLOIN STRIPS FOR \$7

- CAESAR** 🍷🌱🌿 Romaine lettuce, shaved Grana Padano cheese, homemade croutons and Caesar dressing. \$10
- LOLLO** 🍷🌱🌿 Arugula tossed in olive oil, salt and fresh pepper, topped with shaved Grana Padano cheese. \$10
- D'ANNUNZIO** 🍷🌱🌿 Arugula, romaine lettuce, mozzarella fior di latte, hard boiled eggs, avocado, hearts of palm, tomatoes, sweet corn, bean sprouts and Dijon mustard dressing. \$16
- ARISTOTELE*** 🍷🌱🌿 Arugula, goat cheese, marinated cherry tomatoes, Kalamata pitted olives, cucumbers and olive oil. \$15
- MACHU PICCHU*** 🍷🌱🌿 Sautéed chicken breast, quinoa, arugula, Kalamata pitted olives, roasted cherry tomatoes, cucumbers and olive oil. \$18
- TOSCANINI** 🍷🌱🌿 Arugula, Premium Italian tuna, smoked salmon, shrimps, brie cheese, walnuts, boiled eggs and red wine vinaigrette dressing. \$19
- NEW!! DOLCE PICCANTE** 🍷🌱🌿 Arugula, apple, walnuts, golden raisins, goat cheese, tossed in olive oil and drizzled with spicy honey. \$16

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. \$23
- LASAGNA RINA** My Mom's recipe. Meat "pasticcio" with bechamel. \$18
- 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. \$15
- PAPPARDELLE BOLOGNESE** 🍷🌱🌿 Tomato meat sauce. \$17
- PENNE ROSATE** 🍷🌱🌿 Smoked salmon, tomato sauce, cream and parsley. \$17
- RAVIOLI CORTINA** 🍷🌱🌿 Beef stuffed ravioli, cream, sautéed mushrooms, Parmesan cheese and parsley. \$18
- FUSILLI BIANCO VERDE** 🍷🌱🌿 Cream, broccolini, sautéed chicken and parmesan cheese. \$16
- SPAGHETTI CARBONARA** 🍷🌱🌿 Egg-yolk, guanciale, parmesan cheese and fresh black pepper. \$16



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 undercook meat, shellfish, seafood or eggs may increase foodborne illness. **Olives may contain pits. Most dishes contain garlic. All dishes are made in a non-gluten free/vegan environment.

PIZZAS INDIVIDUAL PIE

- 🍷🌱🌿 **Gluten Free Crust for additional \$5** 🌱🌿 **"Follow Your Heart" vegan cheese available for \$2.50**
- MARGHERITA** 🍷🌱🌿 Tomato sauce, mozzarella and fresh basil. \$12
- NEW!! SAVOIA MARGHERITA** 🍷🌱🌿 Tomato sauce, mozzarella fior di latte and oregano. \$14
- DIAVOLA** 🍷🌱🌿 Tomato sauce, mozzarella and spicy salami. (Ask for regular pepperoni option). \$14
- 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
- PIOLA SUMMER** 🍷🌱🌿 Focaccia pizza, marinated arugula, diced tomatoes, prosciutto crudo, diced mozzarella fior di latte with a dash of extra virgin olive oil. \$16
- 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 thinly sliced raw carpaccio. \$16
- CANAREGGIO** 🍷🌱🌿 Tomato sauce, mozzarella fior di latte, 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!! LISBONA** 🍷🌱🌿 Mozzarella, spicy salami, gorgonzola and arugula. \$15

DESSERTS

- TIRAMISU*** 🍷🌱🌿 Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$9
- FRESA Y CHOCOLATE PIZZA (SMALL)** 🍷🌱🌿 Nutella spread, strawberries and powdered sugar. \$12
- NEW!! PISTACCHIO CREAM PIZZA (SMALL)** 🍷🌱🌿 Pistachio spread, strawberries and powdered sugar. \$15.50
- PROFITEROLES** 🍷🌱🌿 Cream puffs filled with vanilla ice cream and topped with warm chocolate. \$9
- CANNOLI** 🍷🌱🌿 Four mini cannoli with pistachio and lemon ricotta cream filling. \$9
- PISTACCHIO TARTUFFO** 🍷🌱🌿 Pistachio ice cream in a chocolate shell and graham cracker. \$9

BEVERAGES

- FRESH SWISS LEMONADE** \$6
- FRESH PINEAPPLE JUICE** \$7
- ICED TEA** \$3.5
- ORANGE JUICE** \$3.5
- CRANBERRY JUICE** \$3.5
- APPLE JUICE** \$3.5
- SPARKLING WATER MARGHERITA** \$5
- FLAT WATER MARGHERITA** \$5
- SODAS** (Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Tonic, Club Soda) \$2
- GUARANA** \$3

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