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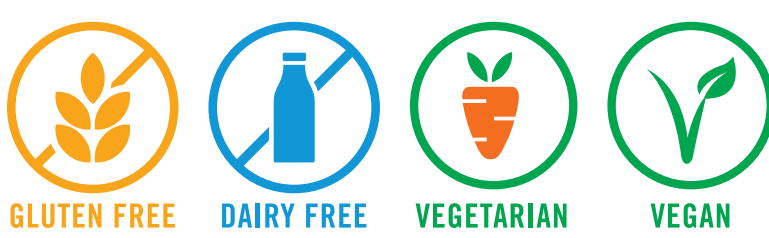
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Menu



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**FULL BAR
AVAILABLE INSIDE**

PIOLAUSA.COM

STARTERS

BRUSCHETTA 🌿🌱 Our homemade bread sliced and baked to a perfect crust and topped with marinated fresh tomatoes, basil and olive oil. \$9.50

CAPRESE 🧀🌿 Burrata cheese and sliced tomatoes topped with balsamic glaze and fresh basil. \$18.00
With mozzarella fior di latte. \$12.00

PROSCIUTTO & CO 🧀 Prosciutto crudo with burrata cheese. \$22.00

PIOLA'S MEATBALLS Homemade beef meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$15.00

AVOCADO DIP 🌿🌱 Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$13.00

EGGPLANT PARMIGIANA 🌿 Breaded eggplant with tomato sauce and mozzarella cheese. \$14.00

GARLIC KNOTS 🌿 Garlic bread nodes served with our homemade marinara sauce (6pc.). \$9.50

SALADS

VERDE & CO 🌿🌱 Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. \$11.00 side \$8.00

LOLLO 🌿🌱 Arugula, shaved grana padano cheese, Italian dressing. \$10.00 side \$7.00

CAESAR Romaine lettuce, homemade croutons, shaved grana padano cheese and Caesar dressing. \$11.00 side \$8.50

GARIBALDI 🌿 Sautéed chicken breast, mixed greens, tomatoes, mozzarella fior di latte, carrots, Dijon mustard dressing. \$17.00

TOSCANINI 🌿 Smoked salmon, shrimp, Premium Italian tuna, arugula, brie cheese, boiled eggs, black pitted olives*, walnuts, red wine vinaigrette dressing (!!Allergy Advice: contains walnuts). \$18.50

ARISTOTELE 🌿🌱 Mixed greens, goat cheese, cherry tomatoes, Kalamata pitted olives*, cucumbers and olive oil. \$14.50

DOLCE PICCANTE 🌿 Arugula, apple, walnuts, golden raisins, goat cheese, tossed in olive oil and drizzled with spicy honey. \$16.50

ENTREES

CHICKEN PARMIGIANA Breaded chicken breast topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti Pomodoro. \$23.00

SPAGHETTI CRUDAIOLA 🌿🌱 Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$16.00

PAPPARDELLE BOLOGNESE 🌱 Tomato meat sauce. \$19.00

FUSILLI BIANCO VERDE Diced sautéed chicken, broccoli, cream and Parmesan cheese. \$17.00

PENNE ROSATE Chopped smoked salmon, tomato sauce, cream and parsley. \$19.00

PENNE CIVIDALE Prosciutto crudo, cream, rosemary, diced tomatoes and grated parmesan cheese. \$18.00

GNOCCHI LEGNANO 🌿 Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$18.50

GNOCCHI POMPEI 🌱🌿 Tomato sauce and fresh basil. \$17.50

FUSILLI AL PESTO* 🌿🌱 Homemade creamy pesto sauce* (!!Allergy Advice: contains walnuts). \$17.50

LASAGNA RINA My Mom's recipe. Meat "pasticcio" with bechamel. \$19.00

SPAGHETTI MEATBALLS Rina's meatballs and tomato sauce. \$19.50

RAVIOLI MAMMA ROSA Beef and herbs stuffed ravioli, pink sauce, parsley. \$21.00

SPAGHETTI SALENTO Calamari, shrimp and clams* sautéed in a cherry tomato and garlic sauce. \$22.00

PAPPARDELLE MARI E MONTI Calamari, shrimp and shiitake mushrooms sautéed in a cream sauce. \$22.00

SPAGHETTI ALLA CARBONARA Egg-yolk, guanciale, Parmesan cheese and fresh black pepper. \$17.50

NEW!! SPAGHETTI ALL' AMATRICIANA Guanciale, tomatoes, peperoncino, Parmesan cheese and olive oil. \$17.50

PIZZAS

🌿🌱 **Gluten Free Crust (cauliflower) for additional \$5.00** 🌿 **Vegan cheese available for \$4.00**

MARGHERITA 🌿 Tomato sauce, mozzarella and fresh basil. \$14.00

REGINA MARGHERITA 🌿 (No Mozzarella cheese) Tomato sauce, mozzarella fior di latte and oregano, topped with fresh basil. \$15.50

POMPEI Tomato sauce, mozzarella fior di latte, oregano and spicy salami. \$17.00

BURRATA 🌿 Tomato sauce and simply topped with Burrata cheese and fresh basil. \$18.00

MODERNA 🌿 Tomato sauce, mozzarella, fresh arugula, diced tomatoes and shaved grana padano cheese. \$16.50

DIAVOLA Tomato sauce, mozzarella and spicy salami. \$16.00

CAPRICCIOSA Tomato sauce, mozzarella, ham, sautéed mushrooms and marinated artichokes. \$17.00

PAVIA Tomato sauce, mozzarella, ham and sautéed mushrooms. \$16.00

QUATTRO FORMAGGI 🌿 Tomato sauce, mozzarella, gorgonzola, brie and parmesan cheese. \$18.00

TONNO E CIPOLLA Tomato sauce, mozzarella, Premium Italian tuna and onions. \$18.50

ORTOMISTO 🌿🌱 Tomato sauce, mozzarella, roasted zucchini, sweet peppers, spinach, sautéed broccoli, asparagus and cherry tomatoes. \$18.00

COMO Tomato sauce, mozzarella, Sautéed shiitake mushrooms topped with prosciutto crudo. \$20.00

VENEZIA Tomato sauce, mozzarella, ham, Kalamata olives, fresh onions and hard boiled eggs. \$18.00

REGGIO EMILIA Tomato sauce, mozzarella, sausage. \$17.00

RIO DE JANEIRO Tomato sauce, mozzarella, oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$20.00

PIOLA 🌿 Tomato sauce, mozzarella fior di latte, roasted cherry tomatoes and fresh basil. \$17.00

HONOLULU Tomato sauce, mozzarella, ham and pineapple. \$17.00

SAN DANIELE Tomato sauce, mozzarella, topped with prosciutto crudo. \$19.00

FUNGHI MISTI 🌿 Tomato sauce, mozzarella and sautéed mixed mushrooms. \$17.50

MEAT LOVER'S Tomato sauce, mozzarella, ham, sausage, spicy salami and bacon. \$19.50

GENOVA* Pesto sauce (contains walnuts)*, mozzarella, oven baked pulled chicken breast and marinated cherry tomatoes. \$18.00

HOUSTON 🌿🌱 Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and fresh parsley. \$18.00

CALZONE Ham and sautéed mushrooms in the traditional folded shape. \$18.00

CANAREGGIO Tomato sauce, mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oil. \$20.00

ODESSA (No tomato sauce) Alfredo sauce, mozzarella, caramelized onions and goat cheese, topped with prosciutto crudo. \$18.00

COPENHAGEN (No tomato sauce) Alfredo sauce, mozzarella, brie cheese topped with smoked salmon and a dash of parsley. \$18.50

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. \$18.50

NEW!! PIZZA ITALIA 🌿 Ricotta cheese topped with fresh arugula and diced tomatoes. \$16.00

NEW!! PIZZA HOLLYWOOD Barbecue sauce, mozzarella, brie cheese, fresh red onions, chicken with a sprinkle of fresh cilantro. \$17.00

NEW!! NAPOLI Tomato sauce, diced mozzarella fior di latte, anchovies, olives and basil. \$17.50

DESSERTS

TIRAMISU* 🌿 Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$10.00

FRESA Y CHOCOLATE PIZZA (8") 🌿 Nutella spread, strawberries and powdered sugar. \$16.00

PANNA COTTA 🌿 Vanilla based custard topped with a house-made red berries sauce. \$10.00

PROFITEROLES 🌿 Cream puffs filled with vanilla ice cream and topped with warm chocolate. \$10.00

CANNOLI 🌿 Two cannoli filled with ricotta and chocolate chips. \$10.00

BEVERAGES

SAN PELLEGRINO SPARKLING WATER
1 liter \$7.00 330ml \$3.00

SURGIVA FLAT WATER 1 liter \$7.00

SODA CANS 12oz (Coke, Diet Coke, Coke Zero, Sprite, Dr Pepper, Diet Dr Pepper) \$3.00

SAN PELLEGRINO ARANCIATA
330ml \$3.50

GUARANA \$4.00

ORANGE JUICE \$3.50

CRANBERRY JUICE \$3.50

PEACH JUICE \$4.00

FRESH PINEAPPLE AND MINT JUICE \$6.00

FRESH SWISS LEMONADE \$5.50

ICE TEA (free refills) \$3.00

ESPRESSO \$3.00

CAPPUCCINO \$5.00

AMERICAN COFFEE (no refills) \$3.00

HOT TEA \$3.00

*We are required to inform you that consuming raw or undercook meat, shellfish, seafood, walnuts or eggs may increase foodborne illness and allergy effects. Clams have shells.
**Olives may contain pits. All dishes are made in a non-gluten free/vegan environment.
***Check includes service charge of 18% for parties of 6 or more.