



Menu

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. \$12
- DIAVOLA** Tomato sauce, mozzarella and spicy salami. \$14
- CAPRICCIOSA** Tomato sauce, mozzarella, ham, sautéed mushrooms and marinated artichokes. \$15
- ORTOMISTO** 🍷 Tomato sauce, mozzarella, roasted zucchini, sweet peppers, spinach, sautéed broccolini, and roasted cherry tomatoes. \$17
- VENEZIA*** Tomato sauce, mozzarella, ham, Kalamata pitted olives*, fresh onions and hard boiled eggs. \$16
- RIO DE JANEIRO** Tomato sauce, mozzarella, oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$19
- MEAT LOVER'S** Tomato sauce, mozzarella, ham, prime sausage, spicy salami and bacon. \$18
- HONOLULU** Tomato sauce, mozzarella, ham and pineapple. \$15
- HOLLYWOOD** Barbecue sauce, mozzarella, brie cheese, fresh onions, chicken with a sprinkle of fresh cilantro. \$16
- HOUSTON** 🍷 Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and a sprinkle of fresh cilantro. \$17
- QUATTRO FORMAGGI** 🍷 Tomato sauce, mozzarella, gorgonzola, brie and Parmesan cheese. \$17
- CARBONARA*** Tomato sauce, mozzarella, oven baked egg*, bacon and grated Parmesan cheese. \$15
- MODERNA** 🍷 Tomato sauce, mozzarella, diced tomatoes, arugula and shaved Parmesan cheese. \$16
- CANNAREGIO** Tomato sauce, diced mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oil. \$19
- FUNGHI MISTI** 🍷 Tomato sauce, mozzarella and sautéed mixed mushrooms. \$17
- COMO** Tomato sauce, mozzarella, sautéed shiitake mushrooms and prosciutto crudo. \$19
- NAPOLI*** Tomato sauce, diced mozzarella fior di latte, anchovies, Kalamata pitted olives*, sundried tomatoes and fresh basil. \$16
- NEW!! PIOLA SUMMER** Focaccia bread ,arugula tossed in olive oil, diced tomatoes, diced mozzarella fior di latte, prosciutto crudo, and a dash of extra virgin olive oil. \$18
- NEW!! SAVOIA MARGHARITA** 🍷 Tomato sauce, fresh mozzarella and oregano. \$13
- NEW!! BLOSSOM** Tomato sauce, mozzarella, zucchini blossom, anchovy and fresh mozzarella. \$18

BEERS

DRAFT BEER

SEASONAL BEER \$7
PERONI \$7

BLUE MOON \$7
IPA \$7

BOTTLE BEER

ZYWIEC \$7
CORONA \$6

LIQUORS

CORDIALS

AMARETTO DI SARONNO \$10
AMARO AVERNA \$10
BAYLEYS \$10
GRAND MARNIER \$10
GRAPPA BIANCA \$10
HENNESSY \$10

LIMONCELLO \$10

SAMBUCA \$10
VODKA
TITO'S \$11
GREY GOOSE \$12
RUM
CAPTAIN MORGAN \$11

TEQUILA

PATRON \$12
GIN
BOMBAY \$12
TANQUERAY \$11

WHISKEY

DEWAR'S \$11
JAMESON \$11
JOHNNIE WALKER RED \$11
JACK DANIELS \$12
JOHNNIE WALKER BLACK \$12

WINES

	By The Glass	Bottle
ITALIAN HOUSE RED	\$9	\$14 1/2L Carafe \$25 1L Carafe
ITALIAN HOUSE WHITE	\$9	\$14 1/2L Carafe \$25 1L Carafe
PROSECCO, FROM TREVISO LAND	\$11	\$36
ROSE, CANTINA SAMPIETRANA, ITALY	\$11	\$36
MALBEC, VIABLANCA, ARGENTINA	\$12	\$39

	Bottle
PINOT GRIGIO, GIRLAN, ITALY	\$44
CHARDONNAY, LA GANGHJIA, ITALY	\$39
PINOT NERO, SABAGHINA, ITALY	\$42
LAGREIN, GIRLAN, ITALY	\$48

COCKTAILS

- LYCHEE MARTINI** Vodka and lychee juice. \$12
- MARTINI DRY** Gin, dry vermouth and lemon juice. \$12
- COSMOPOLITAN** Vodka, cranberry juice, orange liqueur and lime juice. \$12
- MARGARITA** Tequila, lime juice and orange liqueur. \$12
- MOJITO** Rum, lime juice, mint and sugar. \$12
- LONG ISLAND ICED TEA** Vodka, tequila, light rum, orange liqueur, gin and a splash of coke. \$12
- ESPRESSO MARTINI** Vodka, espresso, Bayles. \$12
- SIGNATURE COCKTAILS**
- LIME CAIPIRINHA** Cachaca, lime and sugar. \$11
- LIME CAIPIROSKA** Vodka, lime and sugar. \$11
- STRAWBERRY CAIPIROSKA** Vodka, strawberries and sugar. \$11
- PINEAPPLE CAIPIROSKA** Vodka, pineapple and sugar. \$11
- LYCHEE CAIPIROSKA** Vodka, lychee juice and sugar. \$11
- APEROL SPRITZ** Italian Prosecco, Aperol and club soda. \$9
- MIMOSA** Prosecco and orange juice. \$11
- BELLINI** Prosecco and peach juice. \$11

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GET REWARDED FOR EATING PIZZA!

Sign up for Piola Coins in store or by visiting piolausa.com/rewards and earn points, gifts, and MORE!

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.
***Check includes service charge of 18% for parties of 6 or more.

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. \$11
With handmade burrata cheese. \$15
- 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
- CALAMARI** 🍷🍷 Calamari lightly breaded and fried, served with our homemade marinara sauce. \$17
- GARLIC KNOTS** 🍷🍷 Garlic bread nodes served with our homemade marinara sauce (6pc.). \$10
- LENTIL SOUP** 🍷🍷 Italian style lentil soup. \$10

SALADS ADD CHICKEN TO ANY SALAD FOR \$5

- CAESAR** 🍷🍷 Romaine lettuce tossed in Caesar dressing, shaved Grana Padano cheese and homemade croutons. \$10
- LOLLO** 🍷🍷 Arugula tossed in olive oil and topped with shaved Grana Padano cheese. \$12
- 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. \$16
- ARISTOTELE*** 🍷🍷 Arugula, goat cheese, roasted cherry tomatoes, Kalamata pitted olives*, cucumbers and olive oil. \$15
- MACHU PICCHU*** 🍷🍷 Arugula, quinoa, Kalamata pitted olives*, roasted cherry tomatoes and cucumber tossed in olive oil, with sautéed chicken breast. \$18
- TOSCANINI*** 🍷🍷 Arugula, smoked salmon, marinated shrimps, Premium Italian tuna, brie cheese, hard boiled eggs, Kalamata pitted olives*, walnuts, red wine vinaigrette dressing. (!!Allergy Advice: contains walnuts). \$19
- DOLCE PICCANTE*** 🍷🍷 Arugula, goat cheese, walnuts, golden raisins and apples tossed in olive oil, drizzled with spicy honey. (!!Allergy Advice: contains walnuts). \$17

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. \$23
- NEW!! VITA SANA** 🍷🍷 Baked salmon filet on arugula with a capers lemon juice and a side of veggie quinoa. \$23
- LASAGNA RINA** 🍷🍷 My Mom's recipe. Meat "pasticcio" with bechamel sauce. \$19
- GNOCCHI LEGNANO** 🍷🍷 Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$18
Also available in a Pompei sauce (tomato sauce and basil). \$18
- SPAGHETTI CRUDAIOLA** 🍷🍷 Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$15
- NEW!! SPAGHETTI SALENTO** 🍷🍷 Calamari, shrimps and clams sautéed in a cherry tomatoes and garlic sauce with a dash of red peppers flake. \$21
- PAPPARDELLE BOLOGNESE** 🍷🍷 Tomato meat sauce. \$18
- FUSILLI BIANCO VERDE** 🍷🍷 Sautéed chicken, broccolini, cream and Parmesan cheese. \$17
- PENNE ROSATE** 🍷🍷 Smoked salmon, tomato sauce, cream, Parmesan cheese and parsley. \$18
- RAVIOLI CORTINA** 🍷🍷 Beef stuffed ravioli, cream, sautéed mushrooms, Parmesan cheese and parsley. \$19

KIDS MENU MEALS FOR KIDS 10 & UNDER

- PIZZAS** **MARGHERITA PIZZA** Cheese pizza. Small \$9 **PEPPERONI PIZZA** Small \$10
- PASTAS** **PENNE TOMATO SAUCE** \$10 **PENNE ALFREDO** \$10
- DESSERTS** **VANILLA ICE CREAM** 1 Scoop \$4 2 Scoops \$6 Add chocolate sauce topping \$3

DESSERTS

- TIRAMISU*** 🍷🍷 Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$8
- FRESA Y CHOCOLATE PIZZA (SMALL)** 🍷🍷 Nutella spread, strawberries and powdered sugar. \$11
- PROFITEROLES** 🍷🍷 Cream puffs filled with vanilla ice cream and topped with warm chocolate. \$9
- PISTACCHIO TARTUFFO** 🍷🍷 Pistachio ice cream in a chocolate shell and graham cracker. \$8
- NEW!! PANNA COTTA** 🍷🍷 Pudding cream with a craft berry compote. \$9

BEVERAGES

- ITALIAN SPARKLING WATER** \$5 **SODAS** \$3 **SWISS LEMONADE** \$5 **ICED TEA** (free refill) \$3
- ITALIAN FLAT WATER** \$5 **APPLE JUICE** \$4 **FRESH PINEAPPLE AND MINT JUICE** \$6
- GUARANA** \$4 **CRANBERRY JUICE** \$4

