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Menu

△ You can find these items in our Italian market inside



STARTERS

ADD FOCACCIA STICKS FOR \$4 (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

PROSCIUTTO & CO 🌱🌱 Prosciutto crudo with mozzarella fior di latte. \$16

With handmade burrata cheese. \$21

PIOLA'S MEATBALLS Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$14 Topped with handmade burrata cheese. \$19

CARPACCIO NABUCCO Carpaccio (thinly sliced raw filet of beef) arugula and capers△ topped with shaved Grana Padano cheese and a capers based sauce. \$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.) \$9

LENTIL SOUP Italian style lentil soup. \$11

ITALIA UNITA Platter of Italian cold cuts selection, served with porchetta (Italian pork roast with herbs), prosciutto cotto, mortadella, prosciutto crudo, parmesan cheese, fresh mozzarella with foccacia and vegetables pickles. \$24

NEW!! GIOCHI DI PEPERONI Baby sweet peppers filled with ground beef on a creamy sweet pepper sauce. \$16

NEW!! BURRATA CAPRESE 🌱🌱 Multicolor cherry tomatoes tossed in olive oil, parsley, onion, salt and pepper with burrata and pine nuts basil. \$19

SALADS

ADD CHICKEN TO ANY SALAD FOR \$7

CAESAR Romaine lettuce, shaved Grana Padano cheese, homemade croutons and Caesar dressing. \$11

LOLLO 🌱🌱 Arugula tossed in olive oil, salt and fresh pepper, topped with shaved Grana Padano cheese. \$11

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. \$17

ARISTOTELE* 🌱🌱 Arugula, goat cheese, cherry tomatoes, Kalamata pitted olives, cucumbers and olive oil. \$16

MACHU PICCHU* 🌱🌱🌱 Sautéed chicken breast, quinoa, arugula, Kalamata pitted olives, cherry tomatoes, cucumbers and olive oil. \$19

TOSCANINI 🌱 Arugula, Premium Italian tuna△, smoked salmon, shrimps, brie cheese, walnuts△, boiled eggs and red wine vinaigrette dressing△. \$20

DOLCE PICCANTE 🌱🌱 Arugula, apple, walnuts△, golden raisins△, goat cheese, tossed in olive oil△ and drizzled with spicy honey△. \$17

NEW!! ROSSA SICILIA 🌱🌱 Red beets, plum tomatoes, goat cheese, orange wedges, walnuts and orange zest. \$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 with Pomodoro or Alfredo sauce. \$24

LASAGNA RINA My Mom's recipe. Meat "pasticcio" with bechamel. \$19

GNOCCHI LEGNANO 🌱🌱 Four cheese cream sauce△ made with mozzarella, brie, gorgonzola and Parmesan cheese. \$18 With Pompei sauce△ (tomato sauce and basil). \$18

SPAGHETTI CRUDAIOLA 🌱🌱 Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$16

PAPPARDELLE BOLOGNESE Tomato meat sauce△. \$18

PENNE ROSATE Smoked salmon, tomato sauce, cream and parsley. \$18

RAVIOLI CORTINA Beef stuffed ravioli, cream, sautéed mushrooms, Parmesan cheese and parsley. \$20

SPAGHETTI SALENTO Cherry tomatoes sauce with clams, calamari and shrimps. \$23

NEW!! MEZZE MANICHE BRONTE 🌱🌱 Short pasta with Bronte pistacchio cream, stracciatella burrata and granella di Pistacchio. \$21

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. \$13

SAVOIA MARGHERITA 🌱🌱 Tomato sauce, mozzarella fior di latte and oregano. \$15

DIAVOLA Tomato sauce, mozzarella and spicy salami (regular pepperoni available). \$15

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 olives, fresh red 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. \$19

HONOLULU Tomato sauce, mozzarella, ham and pineapple. \$16

PIOLA SUMMER Focaccia pizza, marinated arugula, diced tomatoes, prosciutto crudo, diced mozzarella fior di latte with a dash of extra virgin olive oil△. \$17

HOLLYWOOD Barbecue sauce, mozzarella, brie cheese, fresh red 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. \$18

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

MANTOVA Tomato sauce, mozzarella, brie cheese, diced tomatoes, arugula and thinly sliced raw carpaccio. \$17

CANNAREGIO Tomato sauce, mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oil△. \$20

FUNGHI MISTI 🌱🌱 Tomato sauce, mozzarella and sautéed mixed mushrooms. \$17

COMO Tomato sauce, mozzarella, shiitake mushrooms and prosciutto crudo. \$18

TRUFFLE AND MORE 🌱🌱 Alfredo sauce, mozzarella, fontina cheese, sautéed mixed mushrooms, thinly sliced potatoes, parmesan strips, rosemary and truffle oil△. \$19

NEW!! BOLOGNA Pistacchio cream, mozzarella, arugula, mortadella, burrata, granella di pistacchio and lemon zest. \$23

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. \$9

FRESA Y CHOCOLATE PIZZA (SMALL) 🌱🌱 Nutella spread, strawberries and powdered sugar. \$13

PROFITEROLES 🌱🌱 Cream puffs filled with vanilla ice cream and topped with warm chocolate. \$10

NEW!! COPPA PIOLA 🌱🌱 Vanilla ice cream served in a crispy cookie cup topped with warm chocolate sauce and a sprinkle of "farofa doce". \$12

BEVERAGES

ITALIAN SPARKLING WATER 750ml \$7

ITALIAN FLAT WATER 750ml \$7

SODAS (Coke, Diet Coke, Coke Zero, Sprite, Fanta, Ginger Ale) \$3

GUARANA \$4

APPLE JUICE \$4

CRANBERRY JUICE \$4

FRESH PINEAPPLE MINT JUICE \$7

FRESH SQUEEZED ORANGE JUICE \$7

FRESH SWISS LEMONADE \$6

ICED TEA (FREE REFILLS) \$3

WINES

Visit our market and pick your bottle of wine with unbeatable store prices. It will be on your table following a fast-cooling process (if necessary). Our wines are exclusively biodynamic, natural and harvested in small wineries. Enjoy a unique and flavorsome experience.

BEERS

DRAFT BEER

YUENGLING (12OZ) \$5

YUENGLING (16OZ) \$7

PERONI (12OZ) \$6

PERONI (16OZ) \$8

BOTTLE BEER

YUENGLING LIGHT \$6

ZYWIEC \$7

CORONA \$6

HEINEKEN \$6

NON ALCOHOLIC BEER \$6

COCKTAILS

MIMOSA ORIGINAL Orange juice and prosecco. \$8

BELLINI CLASSIC Peach juice and prosecco. \$8

ROSSINI MIMOSA Orange juice, strawberry purée and prosecco. \$8

BEERMOSA Draft beer with orange juice. \$8

SANGRIA Red wine, mix of fresh citrus fruits and club soda. Glass \$11 - Carafe \$27

Check includes service charge of 18%

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.



Doral FL + Hallandale Beach FL + Hollywood FL + Houston Memorial TX + Houston Midtown TX + Miami Brickell FL + Miami Beach FL + Pinecrest FL + Weston FL