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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 undercooked 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 🌱🌿 Our homemade bread sliced and baked to a perfect crust and topped with marinated cherry tomatoes, basil and olive oil. \$8

CAPRESE 🍅🧀 Mozzarella fior di latte and sliced tomatoes topped with balsamic glaze and fresh basil. \$10
With burrata cheese. \$14

PROSCIUTTO & CO 🍷 Prosciutto crudo with mozzarella fior di latte. \$14
With burrata cheese. \$18

PIOLA'S MEATBALLS Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$12 With Burrata cheese. \$16

GARLIC KNOTS 🧄 Garlic bread nodes served with our homemade marinara sauce (6pc.). \$9

NEW!! CHICKEN WINGS Baked chicken wings with Italian seasoning. 5 pieces \$11 / 10 pieces \$19

SALADS ADD CHICKEN TO ANY SALAD FOR \$5 - ADD FRESH BAKED SALMON FILET (8oz) FOR \$12

CAESAR Romaine lettuce, shaved Grana Padano cheese, homemade croutons and Caesar dressing. \$10

VERDE & CO 🌿 Arugula, romaine, tomatoes, carrots, sweet mixed peppers, cucumber and Italian dressing. \$11

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, shrimp, Premium Italian tuna, arugula, brie cheese, boiled eggs, Kalamata pitted olives*, walnuts, red wine vinaigrette dressing. (!Allergy Advice: contains walnuts). \$19

LOLLO 🌿 Arugula, shaved grana padano cheese, Italian dressing. \$10

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. \$22

NEW!! VITA SANA Baked salmon filet on capers and lemon juice with a side of veggie quinoa. \$22

LASAGNA RINA My Mom's recipe. Meat "pasticcio" with bechamel. \$16

SPAGHETTI CRUDAIOLA 🍷 Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$14

SPAGHETTI MEATBALLS Rina's meatballs and tomato sauce. \$17

PENNE ROSATE Smoked salmon, tomato sauce, cream and parsley. \$15

PENNE CIVIDALE Prosciutto crudo, cream, rosemary, diced tomatoes and grated Parmesan cheese \$16

PAPPARDELLE BOLOGNESE Tomato meat sauce. \$17

GNOCCHI LEGNANO 🍷 Four cheese cream sauce made with mozzarella, brie, gorgonzola and Parmesan cheese. \$17
Also available in a Pompei sauce (tomato and basil). \$17

Also available in Pesto sauce (basil, garlic and walnut). \$17

RAVIOLI CORTINA Beef stuffed ravioli, cream, sautéed mushrooms, Parmesan cheese and parsley. \$18

FUSILLI BIANCO VERDE Sautéed chicken breast, broccolini, cream and Parmesan cheese. \$16

DESSERTS

TIRAMISU* 🍷 Ladyfingers dipped in espresso, cream of mascarpone cheese and cocoa. \$7

PIOLA'S CANNOLI 🍷 Sicilian cannoli filled with sweet creamy ricotta, with a hint of chocolate. \$7

FRESA Y CHOCOLATE PIZZA (Small) 🍷 Nutella spread, strawberries and powdered sugar. \$10

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

PISTACCHIO TARTUFO 🍷 Pistachio ice cream in a chocolate shell and graham cracker. \$8

AFFOGATO 🍷 A shot of freshly brewed Italian espresso over a scoop of vanilla ice cream. \$8

MEZZO&MEZZO

Choose any half a salad and half a pizza or pasta for just **\$14.00**

Tuesday to Friday - 11am to 4pm - Dine-in ONLY



SALADS

ADD CHICKEN TO ANY SALAD FOR \$5
LOLLO
CESARE
VERDE & CO

No change or substitution allowed

1/2 + 1/2

PASTA

SPAGHETTI CRUDAIOLA
FUSILLI BIANCO VERDE
PENNE BOLOGNESE

No change or substitution allowed

PIZZA

CAPRI
CAPRICCIOSA
DIAVOLA

No change or substitution allowed



LUNCH SPECIALS

Tuesday to Friday
11am to 4pm - Dine-in ONLY

SALADS

Lollo s8
Cesare s8
Verde & Co s9

PIZZA

Capri s10
Capricciosa s13
Diavola s11

PASTA

Crudaioia s12
Bianco Verde s14
Bolognese s15

PIOLA



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menu PIZZAS

🌱 Chia Flour Crust for additional \$1 🌾 Gluten Free Crust (cauliflower) for additional \$5 🌱 "Follow Your Heart" vegan cheese available for \$2.50

- MARGHERITA** 🍅 Tomato sauce, mozzarella and fresh basil. \$11
SAVOIA MARGHERITA 🍅 Tomato sauce, mozzarella fior di latte and oregano. \$13
DIABOLA Tomato sauce, mozzarella and spicy salami (ask for regular pepperoni option). \$13
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. \$15
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 and catupiry cheese. \$18
MEAT LOVER'S Tomato sauce, mozzarella, ham, prime sausage, spicy salami and bacon. \$17
HONOLULU Tomato sauce, mozzarella, ham and pineapple. \$14
HOLLYWOOD Barbecue sauce, brie cheese, fresh red onions, chicken and a sprinkle of fresh cilantro. \$15
HOUSTON 🍅 Tomato sauce, mozzarella, jalapeño peppers, fresh avocado, diced tomatoes and 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
CANNAREGIO Tomato sauce, mozzarella fior di latte, burrata, prosciutto crudo, fresh basil and orange oil. \$18
FUNGI MISTI 🍅 Tomato sauce, mozzarella and sautéed mixed mushrooms. \$15
COMO Tomato sauce, mozzarella, sautéed shiitake mushrooms and prosciutto crudo. \$18
FARMERS SAUSAGE Tomato sauce, mozzarella and prime sausage with onions. \$16
NEW!! CAPRI 🍅 Tomato sauce, mozzarella, sliced tomatoes and oregano. \$12
NEW!! SUPREME Tomato sauce, mozzarella, pepperoni, sausage, onions, sweet peppers, mushrooms and Kalamata olives. \$17
NEW!! GENOVA Pesto sauce (contains walnuts)*, fresh mozzarella, oven baked pulled chicken breast and marinated cherry tomatoes. \$16
NEW!! TONNO E CIPPOLA Tomato sauce, mozzarella, tuna and sliced onions. \$16

BEVERAGES

- ITALIAN FLAT WATER** 750ml \$5
ITALIAN SPARKLING WATER 750ml \$5
MEXICAN SODA Coke, Fanta, Sprite. \$4
FOUNTAIN SODA Coke, Diet Coke, Fanta, Sprite, Ice Tea. \$3
GUARANA \$4
FRESH PINEAPPLE JUICE \$6
FRESH SWISS LEMONADE \$5

COFFEE DECAF COFFEE AVAILABLE

- ESPRESSO** \$3
CAPPUCCINO \$6
LATTE \$4.50

BOTTLED BEER

- HEINEKEN** \$6
CORONA \$6
ZYWIEC \$7
DRAFT SEASONAL BEER \$7

WINE

	Glass	Bottle
PINOT GRIGIO, HOUSE	\$8	
CABERNET SAUVIGNON, HOUSE	\$8	
PROSECCO	\$11	\$33
ROSE	\$11	\$33
CHARDONNAY	\$12	\$36
MALBEC	\$12	\$36
PINOT NOIR	\$12	\$36

DRINKS

- MIMOSA ORIGINAL** Orange juice and prosecco. \$8
BELLINI CLASSIC Peach juice and prosecco. \$8
SUNSET MIMOSA Orange juice, cranberry juice and prosecco. \$8
MANGO MIMOSA Mango juice and prosecco. \$8
LYCHEE MIMOSA Lychee juice and prosecco. \$9
POMEGRANATE MIMOSA Pomegranate juice and prosecco. \$9
PINEAPPLE COCONUT MIMOSA Pineapple juice, shredded coconut and prosecco. \$9

MEALS FOR KIDS 10 & UNDER

PIZZAS

- MARGHERITA PIZZA**
 Small \$8
 Cheese pizza
PEPPERONI PIZZA
 Small \$9

PASTAS

- PASTA WITH TOMATO SAUCE** \$9
PASTA ALFREDO \$9
 Choose your pasta: Spaghetti or Penne

DESSERTS

- VANILLA ICE CREAM**
 1 Scoop \$3
 2 Scoops \$5
 Add chocolate sauce
 topping \$2