



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. \$20
- 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

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

SALADS ADD CHICKEN TO ANY SALAD FOR \$7

- 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

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
- 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

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

DRINKS

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

- BEERS**
- DRAFT BEER**
- SEASONAL BEER** \$7
- PERONI** \$7
- BLUE MOON** \$7
- IPA** \$7
- BOTTLE BEER**
- ZYWIEC** \$7
- CORONA** \$6

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

- 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!! TRUFFLE & MORE** Alfredo sauce, mozzarella, fontina cheese, sautéed mixed mushrooms, thinly sliced potatoes, parmesan strip, rosemary and truffle oil. \$18
- NEW!! SUPREME** Tomato sauce, mozzarella, pepperoni, sausage, onions, sweet peppers, mushrooms and Kalamata pitted olives*. \$18

- 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

- 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

- SPAGHETTI CRUDAIOLA** Tomato sauce, diced tomatoes, mozzarella fior di latte and fresh basil. \$15
- SPAGHETTI SALENTO** Calamari, shrimps and clams sautéed in a cherry tomatoes and garlic sauce with a dash of red peppers flake. \$23
- 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

- PISTACCHIO TARTUFFO** Pistachio ice cream in a chocolate shell and graham cracker. \$8
- PANNA COTTA** Pudding cream with a craft berry compote. \$9



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