



PIZZA

- MARGHERITA** 🍕 Tomato sauce, mozzarella and fresh basil. \$14
 - REGINA MARGHERITA** 🍕 Fior di Latte, tomato sauce and basil. \$15
 - DIAVOLA** 🍕 Spicy salami, mozzarella, tomato sauce. (Regular pepperoni available). \$15
 - ORTOMISTO** 🍕 Zucchini, sweet peppers, spinach, sautéed broccolini, roasted heirloom tomatoes, mozzarella and tomato sauce, on homemade **Chia dough**. \$17
 - HONOLULU** 🍕 Italian ham “**Parma Cotto**”, pineapple, mozzarella, tomato sauce. \$16
 - MODERNA** 🍕 Arugula, diced heirloom tomatoes, shaved Grana Padano, mozzarella, and tomato sauce, on homemade **Chia dough**. \$17
 - NAPOLI** 🍕 Italian anchovy fillets in olive oil, fior di latte, Kalamata pitted olives**, tomato sauce and fresh basil. \$17
 - QUATTRO FORMAGGI** 🍕 Italian sweet gorgonzola, brie, Parmesan, mozzarella and tomato sauce \$18
 - FUNGHI MISTI** 🍕 Sautéed shiitake and white cap mushroom, mozzarella and tomato sauce. \$18
 - TRUFFLE & MORE** 🍕 Shiitake, fontina cheese, sliced potatoes, Alfredo sauce, mozzarella, rosemary and truffle oil. \$19
 - COMO** 🍕 Prosciutto crudo, shiitake mushroom, mozzarella, and tomato sauce. \$19
 - RIO DE JANEIRO** 🍕 Catupiry cheese, shredded chicken, mozzarella, tomato sauce and dash of parsley. \$20
 - CANNAREGIO** 🍕 Prosciutto crudo, stracciatella, fior di latte, orange oil, tomato sauce and basil. \$21
 - NEW!! CARNE&CO** 🍕 Italian sausage, **Italian ham “Parma Cotto”**, spicy salami, bacon, **Mike’s Hot Honey®**, mozzarella, and tomato sauce. \$18
 - NEW!! BOLOGNA** 🍕 Mortadella, stracciatella, pistachio cream, mozzarella, arugula, lemon zest and pistachio nuts. (!!Allergy advice: contains pistachio). \$22
 - NEW!! CAPRICCIOSA (PREMIUM)** 🍕 Premium artichokes, sautéed mushroom, **Italian ham “Parma Cotto”**, mozzarella and tomato sauce. \$16
- 🌱 Chia Flour Crust available / 🍷 Gluten Free Crust for additional \$5 / 🍷 Pinsa Crust available for additional \$4 / 🌱 Vegan cheese available for \$2.50

APPETIZERS AND SALADS ADD FOCACCIA STICKS FOR \$3 (6PC.) ADD CHICKEN TO ANY SALAD FOR \$7

- BRUSCHETTA** 🍷🌱 Homemade bread with freshly diced heirloom tomatoes, salt, pepper, basil, and E.V.O.O. \$9
- NEW!! PACHINO CAPRESE** 🍷🍷 Chunks of fior di latte with multicolor Pachino heirloom tomatoes, fresh basil, salt, pepper and drizzle of E.V.O.O. \$12 Or Burrata. \$16
- PIOLA’S MEATBALLS** 🍷 Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$14 Add Burrata. \$20
- CALAMARI** 🍷 Lightly breaded and fried served with our homemade marinara sauce. \$18
- GARLIC KNOTS** 🍷 Garlic bread knots served with our homemade marinara sauce. \$10
- PROSCIUTTO & CO** 🍷 Prosciutto crudo with fior di latte, basil, heirloom tomatoes and E.V.O.O. \$16 Or Burrata. \$22
- LENTIL SOUP** 🍷 Italian style lentil soup. \$11
- NEW!! INSALATA VENERE** 🍷 «Venere» Italian black rice served with avocado, shrimp and stracciatella with a sprinkle of sesame seed and basil. \$22
- CAESAR SALAD** 🍷 Romaine lettuce and croutons tossed with Caesar dressing topped with shaved Grana Padano cheese. \$11 Add chicken breast. \$18
- MACHU PICCHU*** 🍷🌱 Blend of arugula and quinoa with Kalamata olives**, roasted heirloom tomatoes and cucumbers, tossed in E.V.O.O. and topped with chicken. \$19
- TOSCANINI** 🍷🍷 Smoked salmon, Italian tuna, shrimp, brie cheese and egg on arugula tossed with E.V.O.O., garnished with Kalamata olives** and toasted walnuts. (!!Allergy advice: contains walnuts). \$19
- NEW!! PUCCINI** 🍷 Blend of arugula and romaine tossed in E.V.O.O. with anchovies, diced fior di latte, egg, roasted heirloom tomatoes, avocado and Kalamata olives**. \$14 With chicken. \$21

ENTREES GLUTEN FREE PASTA FOR ADDITIONAL \$2

- CHICKEN PARMIGIANA** 🍷 Breaded chicken breast topped with tomato sauce, oregano, and mozzarella cheese, served with penne or spaghetti pomodoro or Alfredo sauce. \$24
- LASAGNA RINA** 🍷 My mom’s recipe. Meat “Pasticcio” with bechamel. \$20
- GNOCCI LEGNANO** 🍷 Homemade gnocchi served with a blend of four Italian cheeses. \$19 With Pompei sauce (tomato sauce and basil). \$19
- PENNE ROSATE** 🍷 Smoked salmon sautéed in tomato sauce and cream garnished with a pinch of parsley. \$18
- PAPPARDELLE BOLOGNESE** 🍷 Slow dried egg pasta sautéed with homemade tomato meat sauce. \$18
- NEW!! RAVIOLI LOMBARDIA** 🍷 Homemade pear and gorgonzola stuffed ravioli sautéed in a mascarpone, sweet gorgonzola, arugula sauce and garnished with roasted walnuts. (!!Allergy advice: contains walnuts). \$21
- SPAGHETTI SALENTO** 🍷 Clams, calamari and shrimp sautéed in an heirloom tomato sauce, with a dash of Calabrian chili. \$23
- NEW!! MEZZE MANICHE BRONTE** 🍷 Short pasta with Bronte pistachio cream, stracciatella and granella di pistacchio. (!!Allergy advice: contains pistachio). \$19
- NEW!! ORECCHIETTE BARESI** 🍷 Italian sausage sautéed with broccolini and Parmesan with truffle oil and grated aged ricotta. \$18

