



PIZZA

MARGHERITA 🍷 Tomato sauce, mozzarella and fresh basil. \$14

REGINA MARGHERITA 🍷 Fior di Latte, tomato sauce and basil. \$16

DIAVOLA 🍷 Spicy salami, mozzarella, tomato sauce. (Regular pepperoni available). \$16

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. \$17

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. \$19

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. \$17

🍷 **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. \$18

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. \$9

PROSCIUTTO & CO 🍷 Prosciutto crudo with fior di latte, basil, heirloom tomatoes and E.V.O.O. \$17 Or Burrata. \$23

LENTIL SOUP Italian style lentil soup. \$10

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. \$12 Add chicken breast. \$19

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). \$21

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. \$25

LASAGNA RINA My mom’s recipe. Meat “Pasticcio” with bechamel. \$20

GNOCCHI 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. \$19

PAPPARDELLE BOLOGNESE Slow dried egg pasta sautéed with homemade tomato meat sauce. \$19

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