



PIZZA

We use Le 5 Stagioni flour as recommended by Scuola Italiana Pizzaioli

The Pinsa is inherited from the Pinsa Romana. This dough uses wheat, soy and rice flour, more water and less salt. A combination that creates a lighter, airier crust. Also has fewer calories, lower fat and less sodium than regular pizza. Pinsa Crust available for additional \$4

MARGHERITA 🍷 Tomato sauce, mozzarella and fresh basil. \$12

REGINA MARGHERITA 🍷 Fior di Latte, tomato sauce and basil. \$13

DIAVOLA Spicy salami, mozzarella, tomato sauce. (Regular pepperoni available). \$14

NEW!! CAPRICCIOSA (PREMIUM) Premium artichokes, sautéed mushroom, **Italian ham “Parma Cotto”**, mozzarella and tomato sauce. \$16

ORTOMISTO 🍷 Zucchini, sweet peppers, spinach, sautéed broccolini, roasted heirloom tomatoes, mozzarella and tomato sauce, on homemade Chia dough. \$16

HONOLULU **Italian ham “Parma Cotto”**, pineapple, mozzarella, tomato sauce. \$15

MODERNA 🍷 Arugula, diced heirloom tomatoes, shaved Grana Padano, mozzarella, and tomato sauce, on homemade Chia dough. \$16

QUATTRO FORMAGGI 🍷 Italian sweet gorgonzola, brie, Parmesan, mozzarella and tomato sauce \$17

FUNGHI MISTI 🍷 Sautéed shiitake and white cap mushroom, mozzarella and tomato sauce. \$16

NEW!! CARNE&CO Italian sausage, **Italian ham “Parma Cotto”**, spicy salami, bacon, **Mike’s Hot Honey®**, mozzarella, and tomato sauce. \$18

TRUFFLE & MORE 🍷 Shiitake, fontina cheese, sliced potatoes, Alfredo sauce, mozzarella, rosemary and truffle oil. \$18

COMO 🍷 Prosciutto crudo, shiitake mushroom, mozzarella, and tomato sauce. \$19

RIO DE JANEIRO Catupiry cheese, shredded chicken, mozzarella, tomato sauce and dash of parsley. \$19

CANNAREGIO 🍷 Prosciutto crudo, stracciatella, fior di latte, orange oil, tomato sauce and basil. \$19

🍷 Chia Flour Crust available / 🍷 Gluten Free Crust for additional \$5 / Pinsa Crust available for additional \$4 / 🍷 Vegan cheese available for \$2.50

DRAFT BEERS Ask Server

12oz \$5

16oz \$7

BOTTLE BEERS

YUENGLING \$6

ZYWIEC \$7

WINES

	Glass	Bottle
ITALIAN HOUSE WHITE	\$9	
ITALIAN HOUSE RED	\$9	
PROSECCO, FROM TREVISO LAND	\$11	\$39
PINOT GRIGIO, GIRLAN, ITALY	\$12	\$44

	Glass	Bottle
CHARDONNAY, LA GANGHIJA, ITALY	\$12	\$40
MALBEC, VIABLANCA, ARGENTINA	\$12	\$40
PINOT NERO, SABAGHINA, ITALY	\$12	\$42



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. \$13 Add Burrata. \$19

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. \$15 Or Burrata. \$21

NEW!! INSALATA VENERE 🍷 «Venere» Italian black rice served with avocado, shrimp and stracciatella with a sprinkle of sesame seed and basil. \$20

CAESAR SALAD 🍷 Romaine lettuce and croutons tossed with Caesar dressing topped with shaved Grana Padano cheese. \$10 Add chicken breast. \$17

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. \$18

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

BEVERAGES

SAN BERNARDO SPARKLING AND FLAT WATER 750ml \$6

MEXICAN SODA \$4

FOUNTAIN SODA \$3

GUARANA \$4

FRESH PINEAPPLE MINT JUICE \$6

FRESH SWISS LEMONADE \$5

MIMOSA Peach, mango, cranberry, pomegranate, lychee and classic. \$9

HUGO SPRITZ Italian Prosecco, Elderflower, and sparkling water. \$10

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. \$18

GNOCCHI LEGNANO 🍷🍷 Homemade gnocchi served with a blend of four Italian cheeses. \$18 With Pompei sauce (tomato sauce and basil). \$18

PAPPARDELLE BOLOGNESE Slow dried egg pasta sautéed with homemade tomato meat sauce. \$18

PENNE ROSATE Smoked salmon sautéed in tomato sauce and cream garnished with a pinch of parsley. \$17

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). \$20

