



# PIZZA

- MARGHERITA** 🍷 Tomato sauce, mozzarella and fresh basil. \$16
  - PEPPERONI** Tomato sauce, mozzarella and pepperoni. \$17
  - DIAVOLA** Spicy salami, mozzarella, tomato sauce. (Regular pepperoni available). \$16
  - NEW!! CAPRICCIOSA (PREMIUM)** Premium artichokes, sautéed mushroom, **Italian ham “Parma Cotto”**, mozzarella and tomato sauce. \$19
  - ORTOMISTO** 🍷 Zucchini, sweet peppers, spinach, sautéed broccolini, roasted heirloom tomatoes, mozzarella and tomato sauce, on homemade **Chia dough**. \$18
  - HONOLULU** **Italian ham “Parma Cotto”**, pineapple, mozzarella, tomato sauce. \$18
  - HOLLYWOOD** Barbecue sauce, mozzarella, brie cheese, fresh onions, chicken and a sprinkle of fresh cilantro. \$19
  - MODERNA** 🍷 Arugula, diced heirloom tomatoes, shaved Grana Padano, mozzarella, and tomato sauce, on homemade **Chia dough**. \$18
  - NAPOLI** Italian anchovy fillets in olive oil, fior di latte, Kalamata pitted olives\*\*, tomato sauce and fresh basil. \$19
  - QUATTRO FORMAGGI** 🍷 Italian sweet gorgonzola, brie, Parmesan, mozzarella and tomato sauce \$19
  - NEW!! CARNE&CO** Italian sausage, **Italian ham “Parma Cotto”**, spicy salami, bacon, **Mike’s Hot Honey®**, mozzarella, and tomato sauce. \$20
  - RIO DE JANEIRO** Catupiry cheese, shredded chicken, mozzarella, tomato sauce and dash of parsley. \$21
  - SUPREME** Tomato sauce, mozzarella, pepperoni, sausage, onions, sweet peppers, mushrooms and Kalamata olives\*\*. \$21
  - CANNAREGIO** 🍷 Prosciutto crudo, stracciatella, fior di latte, orange oil, tomato sauce and basil. \$21
  - VENEZIA** Tomato sauce, mozzarella, ham, Kalamata olives, fresh red onions and hard-boiled eggs \$17
  - HOUSTON** 🍷 Tomato sauce, mozzarella, jalapeno peppers, fresh avocado, diced tomatoes and a dash of fresh cilantro. \$19
  - PIOLA SUMMER** Focaccia pizza, marinated arugula, diced tomatoes, prosciutto crudo, diced mozzarella fior di latte with a dash of extra virgin oil. \$19
- 🍷 Chia Flour Crust available / 🍷 Gluten Free Crust for additional \$7 / 🍷 Vegan cheese available for \$4

# APPETIZERS AND SALADS

ADD FOCACCIA STICKS FOR \$6 (6PC.) ADD GRILLED CHICKEN FOR \$7 OR SHRIMP FOR \$8 TO ANY SALAD

- NEW!! PACHINO CAPRESE** 🍷🍷 Chunks of fior di latte with multicolor Pachino heirloom tomatoes, fresh basil, salt, pepper and drizzle of E.V.O.O. \$15  
Or Burrata. \$18
- PIOLA’S MEATBALLS** Homemade beef and pork meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$16 Add Burrata. \$20
- PROSCIUTTO & CO** 🍷 Prosciutto crudo with fior di latte, basil, heirloom tomatoes and E.V.O.O. \$18 Or Burrata. \$22
- GARLIC KNOTS** 🍷 Garlic bread knots served with our homemade marinara sauce. \$11
- LENTIL SOUP** Italian style lentil soup. \$11
- CAESAR SALAD** Romaine lettuce and croutons tossed with Caesar dressing topped with shaved Grana Padano cheese. \$14
- 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. \$21
- ARISTOTELE** 🍷🍷 Arugula, goat cheese, roasted cherry tomatoes, Kalamata pitted olives\*, cucumbers and E.V.O.O. \$18
- 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). \$22
- D’ANNUNZIO** 🍷🍷 Arugula, romaine lettuce, mozzarella fior di latte, hard boiled eggs, avocado, hearts of palm, tomatoes, sweet corn, bean sprouts and Dijon mustard dressing. \$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\*\*. \$16 With chicken. \$23

# ENTREES GLUTEN FREE PASTA FOR ADDITIONAL \$5

- LASAGNA RINA** My mom’s recipe. Meat “Pasticcio” with bechamel. \$22
- GNOCCHI LEGNANO** 🍷 Homemade gnocchi served with a blend of four Italian cheeses. \$21 With Pompei sauce (tomato sauce and basil). \$21
- PENNE ALFREDO** 🍷 Heavy cream, Parmesan cheese and parsley. \$18 Add grilled chicken. \$7 Add shrimp. \$8
- PENNE ROSATE** Smoked salmon sautéed in tomato sauce and cream garnished with a pinch of parsley. \$21
- PENNE CIVIDALE** Prosciutto crudo, cream, rosemary, diced tomatoes and grated Parmesan cheese. \$19
- SPAGHETTI BOLOGNESE** Slow dried egg pasta sautéed with homemade tomato meat sauce. \$20
- SPAGHETTI SALENTO** 🍷 Clams, calamari and shrimp sautéed in an heirloom tomato sauce, with a dash of Calabrian chili. \$25
- 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). \$23
- RAVIOLA CORTINA** Beef stuffed ravioli, cream, sautéed mushrooms, Parmesan cheese and parsley. \$22

