

PIZZA

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



PIOLAUSA.COM

MARGHERITA 🍷 Mozzarella, Parmesan, tomato sauce and basil. \$14

REGINA MARGHERITA 🍷 Fior di latte, tomato sauce and basil. \$15

DIAVOLA 🍷 Spicy salami, mozzarella and tomato sauce. (Regular pepperoni available). \$15

ORTOMISTO 🍷 Zucchini, sweet peppers, spinach, sautéed broccolini, cherry tomatoes, mozzarella and tomato sauce, **on homemade Chia dough**. \$17

HONOLULU 🍷 Italian ham “Parma Cotto”, pineapple, mozzarella and 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, Kalamata pitted olives**, fior di latte, tomato sauce and fresh basil. \$17

QUATTRO FORMAGGI 🍷 Gorgonzola, brie, Parmesan, mozzarella and tomato sauce. \$18

FUNGI MISTI 🍷 Sautéed shiitake and white cap mushroom, mozzarella and tomato sauce. \$18

TRUFFLE & MORE 🍷 Shiitake mushroom, fontina, 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 a dash of parsley. \$20

CANNAREGIO 🍷 Prosciutto crudo, stracciatella, fior di latte, orange oil, tomato sauce and basil. \$21

CARNE&CO 🍷 Italian sausage, Italian ham “Parma Cotto”, spicy salami, bacon, mozzarella and tomato sauce. \$18

CAPRICCIOSA (PREMIUM) 🍷 Artichoke, sautéed mushroom, Italian ham “Parma Cotto”, mozzarella and tomato sauce. \$16

VENEZIA 🍷 Ham, Kalamata olives, red onion slices, hard-boiled egg, mozzarella and tomato sauce. \$20

NEW!! BOLZANO 🍷 Fontina, speck, shiitake mushrooms, zucchini and mozzarella. \$22

NEW!! TROPEA 🍷 ‘Nduja sausage, red onion slices, stracciatella, fior di latte and tomato sauce. \$20

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

APPETIZERS

ADD FOCACCIA STICKS FOR \$3 (6PC.)

BRUSCHETTA 🍷🌱 Homemade bread with fresh diced heirloom tomatoes, salt, pepper, basil and E.V.O.O. \$9

PACHINO CAPRESE 🍷🌱 Chunks of fior di latte with multicolor Pachino heirloom tomatoes, fresh basil and drizzle of E.V.O.O. \$12 Or Burrata cheese. \$16

PIOLA’S MEATBALLS 🍷 Homemade beef meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$14 Add Burrata cheese. \$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 cheese. \$22

LENTIL SOUP 🍷 Italian style lentil soup. \$11

SALADS

ADD CHICKEN TO ANY SALAD FOR \$7

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 hardboiled egg on arugula tossed with E.V.O.O., garnished with Kalamata olives** and toasted walnuts. (!!Allergy advice: contains walnuts). \$19

NEW!! CARPACCIO NABUCCO 🍷 Beef carpaccio, arugula, shaved Parmesan cheese, capers, mustard sauce and lime wedge. \$18

PUCCINI 🍷 Blend of arugula and romaine tossed in E.V.O.O. with diced fior di latte, hard boiled egg, roasted heirloom tomatoes and avocado. \$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 and pomodoro or Alfredo sauce. \$24

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

GNOCCHI LEGNANO 🍷 Homemade gnocchi served with a blend of four Italian cheeses sauce. \$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

SPAGHETTI SALENTO 🍷 Clams, calamari and shrimp sautéed in a cherry tomato sauce, with a dash of Calabrian chili. \$23

NEW!! SHORT RIBS RAVIOLI 🍷 Homemade fresh ravioli filled with tender braised short ribs, served in a creamy Parmesan and seasonal mushroom sauce. \$23

NEW!! TORTELLINI FELLINI 🍷 Homemade four cheese tortellini sautéed in a creamy zucchini and ham sauce. \$21

NEW!! OSTUNI SKEWER 🍷 Beef meatballs wrapped in speck, skewered with roasted peppers, onions and zucchini, served with a mixed salad, focaccia and chimichurri sauce. \$20

NEW!! POLLO PIOLA 🍷 Chicken breast roll filled with ricotta cheese and spinach, sautéed in a creamy mushroom sauce and served with roasted potato wedges. \$23



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN



RAW