



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

- MARGHERITA** 🍷 Mozzarella, Parmesan, tomato sauce and basil. \$14
- REGINA MARGHERITA** 🍷 Fior di latte, tomato sauce and basil. \$16
- DIAVOLA** Spicy salami, mozzarella and 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 and 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, Kalamata pitted olives**, fior di latte, tomato sauce and fresh basil. \$17
- QUATTRO FORMAGGI** 🍷 Gorgonzola, brie, Parmesan, mozzarella and tomato sauce. \$18
- FUNGHI 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. \$20
- CAPRICCIOSA (PREMIUM)** Artichoke, sautéed mushroom, Italian ham “Parma Cotto”, mozzarella and tomato sauce. \$18
- PORTUGUESA (VENEZIA)** Italian ham “Parma Cotto”, Kalamata pitted olives, red onion slices, hard-boiled egg, mozzarella and tomato sauce. \$20
- NEW!! BOLZANO** Fontina, speck, shiitake mushrooms, zucchini and mozzarella. \$23
- NEW!! TROPEA** ‘Nduja, Italian sausage, red onion slices, stracciatella, fior di latte and tomato sauce. \$21
- 🌱 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. \$18
- 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. \$17 Or Burrata cheese. \$23
- 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. \$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 hardboiled egg on arugula tossed with E.V.O.O., garnished with Kalamata olives** and toasted walnuts. (!!Allergy advice: contains walnuts). \$22
- NEW!! CARPACCIO NABUCCO** 🍷 Beef carpaccio, arugula, shaved Parmesan cheese, capers, mustard sauce and lime wedge. \$19
- 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. \$15 With chicken. \$22

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. \$25
- 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. \$20
- PAPPARDELLE BOLOGNESE** Slow dried egg pasta sautéed with homemade tomato meat sauce. \$19
- 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. \$24
- NEW!! TORTELLINI FELLINI** Homemade four cheese tortellini sautéed in a creamy zucchini and Italian ham “Parma Cotto" sauce. \$22
- NEW!! OSTUNI SKEWER** Beef meatballs wrapped in speck, skewered with roasted peppers, onions and zucchini, served with a mixed salad, focaccia and chimichurri sauce. \$23
- NEW!! POLLO PIOLA** Chicken breast roll filled with ricotta cheese and spinach, sautéed in a creamy mushroom sauce and served with roasted potato wedges. \$24

Check includes service charge of 18% for parties of 6 or more. A \$20 corkage fee will be applied to any wine bottle brought in by guests. A \$2 per person cake fee applies for any cake brought into the restaurant. Guests must bring their own cake knife and pie server. Before placing your order, please inform your server if anyone in your party has any food allergy! *We are required to inform you that consuming raw or undercook meat, shellfish, seafood or eggs may increase foodborne illness. **Olives may contain pits. Most dishes contain garlic. ***All dishes are made in a non-gluten free/vegan environment.

