

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 🍕 Tomato sauce, mozzarella and basil. \$14

REGINA MARGHERITA 🍕 Tomato sauce, “mozzarella fior di latte” and basil. \$16

DIAVOLA 🍕 Tomato sauce, mozzarella, “salamino piccante” (or regular pepperoni). \$16

ORTOMISTO 🍕 Tomato sauce, mozzarella, zucchini, sweet peppers, spinach, broccolini and “heirloom tomatoes” on homemade chia dough. \$17

HONOLULU 🍕 Tomato sauce, mozzarella, “Italian ham Parma Cotto” and pineapple. \$17

MODERNA 🍕 Tomato sauce, mozzarella, arugula, diced “heirloom tomatoes” and shaved “Italian Grana Padano cheese” on homemade chia dough. \$17

NAPOLI 🍕 Tomato sauce, mozzarella, “mozzarella fior di latte”, “Italian anchovy fillets”, Kalamata pitted olives** and fresh basil. \$17

QUATTRO FORMAGGI 🍕 Tomato sauce, mozzarella, sweet Gorgonzola, brie and “Italian Grana Padano cheese”. \$18

FUNGHI MISTI 🍕 Tomato sauce, mozzarella, shiitake mushrooms and white cap mushrooms. \$18

TRUFFLE & MORE 🍕 Alfredo sauce, mozzarella, shiitake mushrooms, fontina cheese, sliced potatoes, rosemary and truffle oil. \$19

COMO 🍕 Tomato sauce, mozzarella, “prosciutto crudo” and shiitake mushrooms. \$19

RIO DE JANEIRO 🍕 Tomato sauce, mozzarella, original “Brazilian Catupiry cheese”, shredded chicken and a dash of parsley. \$20

CANNAREGIO 🍕 Tomato sauce, “mozzarella fior di latte”, “prosciutto crudo”, “stracciatella cheese”, orange oil and basil. \$21

CARNE&CO 🍕 Tomato sauce, mozzarella, Italian sausage, “Italian ham Parma Cotto”, “salamino piccante”, bacon and “spicy honey”. \$19

CAPRICCIOSA 🍕 Tomato sauce, mozzarella, “Italian artichoke”, “Italian ham Parma Cotto” and white cap mushrooms. \$17

VENEZIA 🍕 Tomato sauce, mozzarella, “Italian ham Parma Cotto”, Kalamata pitted olives**, red onions and hard-boiled egg. \$20

NEW!! BOLZANO 🍕 Mozzarella, Fontina cheese, “Tyrolean speck”, shiitake mushrooms and fresh zucchini. \$21

NEW!! TROPEA 🍕 Tomato sauce, mozzarella, “mozzarella fior di latte”, “Nduja (Spicy Calabrese sausage)”, arugula, “stracciatella cheese” and a touch of red onion. \$22

NEW!! OSLO 🍕 Mozzarella, “heirloom tomatoes”, fresh avocado, smoked salmon, “stracciatella cheese”, arugula and a drizzle of balsamic glaze. \$23

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

APPETIZERS

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

BRUSCHETTA 🍷🌱 Homemade bread with fresh diced Pachino heirloom tomatoes tossed in E.V.O.O, salt, pepper and basil. \$10

PACHINO CAPRESE 🍷🍷 Chunk of mozzarella fior di latte with Pachino heirloom tomatoes, fresh basil and a drizzle of E.V.O.O. \$13 Substitute with Burrata cheese +\$5

PIOLA'S MEATBALLS 🍷 Homemade beef meatballs slow-cooked in San Marzano tomato sauce, served with focaccia sticks. \$15 Add Burrata cheese +\$7

CALAMARI 🍷 Lightly breaded and fried, served with our homemade marinara sauce. \$19

GARLIC KNOTS 🍷 Garlic bread knots served with our homemade marinara sauce. \$11

PROSCIUTTO & CO 🍷 Prosciutto crudo with mozzarella fior di latte, basil, heirloom tomatoes and a drizzle of E.V.O.O. \$18 Substitute with Burrata cheese +\$5

LENTIL SOUP 🍷 Italian-style lentil soup. \$11

SALADS

ADD CHICKEN TO ANY SALAD FOR \$7

CAESAR SALAD 🍷 Romaine lettuce and croutons tossed in Caesar dressing, topped with shaved Italian Grana Padano cheese. \$12 Add grilled chicken breast +\$7

MACHU PICCHU* 🍷🌱 Blend of arugula and quinoa with Kalamata pitted olives, roasted heirloom tomatoes and cucumbers, tossed in E.V.O.O. topped with grilled chicken breast. \$20

TOSCANINI 🍷🍷 Smoked salmon, Italian tuna, shrimp, brie cheese and hard-boiled egg on arugula, tossed in E.V.O.O., garnished with Kalamata pitted olives** and toasted walnuts. (!!Allergy advice: contains walnuts). \$22

NEW!! CARPACCIO NABUCCO 🍷 Beef Carpaccio, arugula, shaved Italian Grana Padano cheese, capers, mustard capers sauce and a lime wedge. \$19

PUCCINI 🍷 Blend of arugula and romaine tossed in E.V.O.O., topped with diced mozzarella fior di latte, hard-boiled egg, roasted heirloom tomatoes, Kalamata pitted olives**, anchovies and avocado. \$15 Add grilled chicken breast +\$7

ENTREES

GLUTEN FREE PASTA FOR ADDITIONAL \$2

CHICKEN PARMIGIANA 🍷 Breaded chicken breast topped with tomato sauce, oregano and mozzarella, served with Penne or Spaghetti in a pomodoro or Alfredo sauce. \$26

LASAGNA RINA 🍷 My Mom's recipe! Meat “Pasticcio” with bechamel. \$21

GNOCCHI LEGNANO 🍷 Homemade gnocchi served with a blend of four Italian cheeses. \$19

PENNE ROSATE 🍷 Smoked salmon sautéed in a cream and tomato sauce, garnished with a pinch of parsley. \$19

PAPPARDELLE BOLOGNESE 🍷 Slow dried egg pasta sautéed with homemade “Bolognese” sauce. \$19

SPAGHETTI SALENTO 🍷 Clams, calamari and shrimp, sautéed in an heirloom tomato sauce, with a dash of Calabrian Chili. \$24

NEW!! SHORT RIB RAVIOLI 🍷 Homemade fresh ravioli filled with tender braised short ribs, served in a creamy mushroom sauce, topped with Italian Grana Padano cheese. \$24

NEW!! POLLO PIOLA 🍷 Rolled chicken breast stuffed with ricotta and spinach, sautéed in a mushroom sauce. Served with roasted nouvelle potatoes. \$23

NEW!! PAN-SEARED SALMON 🍷 Pan-seared salmon fillet served on a bed of mixed Italian black rice, tricolor quinoa, red bell pepper and fresh baby spinach. \$26



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN



RAW