



APERITIVO

FRIED BABY ARTICHOKES 14.

Roman style seasoned & fried artichokes. Topped with a lemon sage sauce

MINI CALZONI 13.

3 mini fried calzones filled with mozzarella, ricotta, and marinara sauce

KETO MINI CALZONI 16.

3 mini fried calzones with Low Carb KETO dough filled with mozzarella, ricotta, and

TARTUFO (TRUFFLE) FRIES 9.

Fries topped with Truffle Oil, Parmesan Cheese, salt, pepper & parsley

BURATTA AL TARTUFO 20.

Truffle, Fresh mozzarella with a rich, creamy soft cheese center. Served with tomatoes and a touch of olive oil

BURRATA 18.

Fresh mozzarella with a rich, creamy soft cheese center. Served with tomatoes and a touch of olive oil

CARPACCIO DI CARNE 18.

Thin sliced raw beef tenderloin, topped with olive oil, shaved parmesan cheese served with arugula and cherry tomatoes

CALAMARI FRITTI 18.

Tender calamari. lightlv breaded and fried

POLPETTE (Italian meatballs) 15.

Blend of beef and pork simmered in tomato sauce. Served with ricotta cheese

ARANCINI DI SICILA 14.

Lightly fried Risotto (rice) ball filled with herbs, peas, pork and beef Bolognese mix and mozzarella. Served with marinara sauce

POLIPO (OCTOPUS) ALLA GRIGLIA 20.

Tender octopus grilled with olive oil, lemon, and parsley

MEAT & CHEESE BOARD

CHOOSE 1 9.

CURED MEATS

PROSCIUTTO DI PARMA
BRESAOLA
SOPPRESSATA
CALABRIAN ANDUJA

CHOOSE 3 22.

CHOOSE 5 32.

CHEESES

ASIAGO PARMIGIANO
PERCORINO PROVOLONE

SALADS

CAESAR (V) 12.

Tossed romaine lettuce with parmigiana cheese, herb croutons, and our homemade Caesar dressing

PIAZZA ITALIA HOUSE SALAD 14.

Mixed greens, cherry tomatoes, olives, shaved parmesan, onions, topped with olive oil

CAPRESE SALAD 18.

Fresh mozzarella, sliced tomatoes, basil, glazed balsamic, and olive oil

PANINI

VEGETARIAN PANINI (V) 15.

Eggplant, zucchini, roasted peppers, and melted provolone. Served with caponata and mixed greens

PROSCIUTTO MOZZARELLA 17.

Prosciutto De Parma with handmade mozzarella, olive oil. Served with caponata and mixed greens

CAPRESE PANINI (V) 16.

Tomato, fresh mozzarella, pesto, extra virgin olive oil, and balsamic. Served with caponata and mixed greens

CHICKEN PESTO PANINI 16.

Chicken breast, fresh basil pesto, provolone, arugula, and tomato. Served with caponata and mixed greens

PIZZA'S

REGINA MARGHERITA (V) 18.

Fresh cut whole mozzarella, tomato sauce, and fresh basil

MARGHERITA AMERICANO (V) 16.

Mozzarella, tomato sauce, and fresh basil

DIAVOLA 22.

Spicy soppressata, mozzarella, and tomato sauce

VEGETARIAN (V) 19.

Grilled eggplant, mushrooms, grilled zucchini, roasted peppers, mozzarella, and tomato sauce

PIZZA'S

CAPRICCIOSA 24.

Tomato sauce, fresh Mozzarella, ham, olives, artichoke & mushroom

POLLO MARSALA PIZZA 24.

Marsala sauce, mushroom, chicken, mozzarella topped with balsamic glaze

PIEMONTESE 28.

Mozzarella, porcini mushroom, gorgonzola, topped with truffle oil

PIZZA'S

ABBONDANTE 20.

Italian sausages, roasted pepper, mozzarella, tomato sauce, and basil

PROSCIUTTO CRUDO 22.

Prosciutto di parma, mozzarella, arugula, tomato sauce, and shaved parmigiana

KETO AMERICANO (V) 21.

Low Carb KETO pizza dough, Mozzarella, tomato sauce, and fresh basil. (10 NET CARBS)

ADD A TOPPING \$2 a topping.

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ENTRÉES

POLLO PARMIGIANO 25.

Breaded chicken with our homemade sauce and fresh mozzarella served with small side of spaghetti

POLLO PICCATA 24.

Sautéed chicken topped with a lemon garlic butter sauce and capers served with vegetables.

POLLO MARSALA 25.

Chicken breast cooked in marsala wine sauce with mixed mushrooms served with vegetable medley and potatoes

ALMOND CRUSTED SALMON 30.

Pan Seared in a Grand Marnier sauce topped with baked almonds

BRANZINO DEL MEDITERRANEO 30.

Mediterranean Sea bass baked with white wine sauce and lemon served on spinach with side of mix vegetables

SEAFOOD SKEWER 27.

2 Grilled skewers with Calamari, Shrimp, served with a mixed green salad

CARNE ENTREES

SKIRT STEAK 38.

Grilled Skirt steak with a side of truffle fries

KETO BURGER (V) 14.

Quarter pound chargrilled all-natural burger topped with lettuce, tomato, and pickles on a delicious KETO bun served with mix greens
6 net carbs

RIBEYE TAGLIATA 45.

Shaved ribeye, arugula, cherry tomatoes, shaved parmesan cheese topped with balsamic glaze

GRILLED SKEWERS 30.

Tenderloin, Chicken, Italian sausage, onions & peppers, with a side of roasted potatoes

DESSERTS

TIRAMISU 12.

Layers of lady finger biscuits dipped in espresso, zabaglione, and mascarpone cream (Made fresh daily)

TORTINO DI RICOTTA 12.

Layered Sponge Cake with sheep milk ricotta, covered with chopped Pistachios

HAZELNET CHOCOLATE TEMPTATION 12.

Layers of decadent chocolate hazelnut mousse

PROFITEROLES 12.

Italian cream puff pastry submerged in whipped dark chocolate. Topped with whipped cream

CANNOLI 12.

3 mini cannoli filled with imported Italian ricotta cream

TORTINO DELIZIA 12.

Almond crusted with a lemon cream filling

PASTA

SPAGHETTI BOLOGNESE 22.

Spaghetti pasta with a delicate and flavorful ground beef and pork meat sauce

SPAGHETTI TOMATO BASIL 18.

Spaghetti pasta with homemade tomato sauce

RAVIOLI RICOTTA AND SPINACH 24.

Ravioli stuffed with spinach and ricotta cheese served with homemade tomato sauce

RAVIOLI LOBSTER 28.

Ravioli stuffed with lobster, sautéed with garlic and shallots served in a brandy tomato cream sauce

FETTUCCINE ALFREDO 22.

Fettuccine pasta in a white rich alfredo sauce

GNOCCHI DI RICOTTA ALLA VODKA 25.

Hand rolled Ricotta Gnocchi dumplings with your choice of Alla Vodka sauce or Pesto Genovese

GNOCCHI DI RICOTTA GORGONZOLA 25.

Hand rolled Ricotta Gnocchi dumplings in gorgonzola cream sauce topped with arugula,

TORTELLINI TRUFFLE 28.

Fresh tortellini filled with ricotta cheese, served in truffle sauce, and topped with shaved parmesan & rucola

LINGUNIE SEAFOOD MEDLEY 35.

Linguini, cherry tomatoes, octopus, calamari, shrimp in a light tomato sauce

PENNE ALLA DIAVOLA 28.

Penne pasta in a spicy shrimp sauce

GLUTEN FREE PENNE PASTA 22.

Certified gluten free penne pasta in a sauce of your choice

ADD TO ANY PASTA:

CHICKEN 8. SHRIMP 10. SALMON 12.

SPECIALITY COCKTAILS

LIMONCELLO MARTINI 12.

Malfy Gin, Cointreau, lemon juice, and agave nectar

ESPRESSO MARTINI 12

Van Gogh double espresso vodka, Kahlua, and Baileys

APEROL SPRITZ 12.

Gambino prosecco and Aperol. Topped with club soda

SKINNY 75 12.

Aviation Gin, sparkling rosé, agave nectar, and lemon juice. Garnished with a cherry

BOTTLED BEERS

BUDLIGHT
MICHELOB ULTRA
CORONA LITE
CORONA EXTRA

WHITE CLAW
AMSTEL LITE
PERONI
HEINEKEN

DRAFTS BEERS

BUDLIGHT
LAGUNITAS IPA

STELLA ARTOSIS
SHOCKTOP

