



APERITIVO

CARCIOFI FRITTI 14.

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

TARTUFO (TRUFFLE) FRIES 12.

Fries topped with truffle oil, parmesan cheese, salt, pepper, & parsley

CALAMARI FRITTI 18.

Tender calamari lightly breaded and fried

PARMIGIANA DI MELANZANE 14.

Baked eggplant, tomato, mozzarella, & basil

COZZE MARINARA 18.

Fresh mussels sauteed in your choice of white wine or a red marinara sauce

POLIPO (OCTOPUS) ALLA GRIGLIA 20.

Tender octopus grilled with olive oil, lemon, & parsley

CARPACCIO DI CARNE 20.

Thin sliced raw beef tenderloin. Topped with olive oil, truffle oil, & shaved parmesan cheese. Served with arugula and cherry tomatoes

CARPACCIO DI SALMONE 20.

Thin sliced salmon, served with arugula and cherry tomatoes. Topped with olive oil & red pepper corn

BRUSCHETTA 10.

Toasted bread topped with diced tomato, red onions, & fresh basil. Tossed in seasoned olive oil

BURRATA AL TARTUFO OR BURRATA 20.

Truffle or olive oil, fresh mozzarella with a rich, creamy soft center. Served with tomatoes & a touch of olive oil

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) balls filled with herbs, peas, mozzarella, pork, & beef bolognese mix. Served with marinara sauce

SOUP OF THE DAY 10.

SALADS

CAESAR SALAD 14.

Romaine lettuce with parmesan cheese & herbed croutons. Tossed in our homemade caesar dressing

PIAZZA ITALIA HOUSE SALAD 14.

Mixed greens, cherry tomatoes, olives, shaved Parmigiano, & onions. Topped with olive oil

CAPRESE SALAD 16.

Fresh mozzarella, sliced tomatoes, & basil. Topped with glazed balsamic & olive oil

INSALATA SICILIANA 16.

Fennel with arugula mixed with diced oranges, & pecorino cheese. Tossed with fresh lemons & olive oil.

MEAT & CHEESE

CHOOSE 1 9.

CURED MEATS

PROSCIUTTO DI PARMA
BRESAOLA
SOPPRESSATA
CALABRIAN ANDUJA
MORTADELLA

CHOOSE 3 22.

CHOOSE 5 32.

CHEESES

ASIAGO PARMIGIANO
PERCORINO PROVOLONE
FONTINA

VOTED #1 PIZZA
ON LAS OLAS BY
RIVERWALK

PIZZAS
12" & 16"

GOURMET
SPECIALTY PIZZAS

	12"	16"
CHEESE PIZZA - Mozzarella, tomato sauce, & fresh basil	\$15	\$20
DIAVOLA - Spicy soppressata, mozzarella, & tomato sauce	\$17	\$24
VEGETARIANA - Grilled eggplant, mushrooms, grilled zucchini, roasted peppers, mozzarella, & tomato sauce	\$20	\$30
ABBONDANTE - Italian sausage, roasted pepper, mozzarella, tomato sauce, & basil	\$18	\$24
POLLO MARSALA PIZZA - Marsala sauce, mushroom, chicken, & mozzarella. Topped with balsamic glaze	\$22	\$32
PROSCIUTTO CRUDO - Prosciutto di parma, mozzarella, arugula, tomato sauce, & shaved parmesan	\$22	\$32
NUTELLA PIZZA - Nutella and powdered sugar sweet pizza	\$15	\$20
PIZZA PISTACCHIO - White pizza, mortadella, burrata, & pistacho	\$22	\$32
CAPRICCIOSA - Tomato sauce. fresh mozzarella. ham. olives. artichoke. & mushroom	\$22	\$30
BROCCOLI RABE & SAUSAGE PIZZA - Tomato sauce, mozzarella cheese, broccoli rabe & sausage	\$22	\$30
CAPRESE PIZZA - White pizza, fresh mozzarella, slices of tomato topped with olive oil, oregano, & basil	\$22	\$32
FRUTTI DI MARE - Tomato sauce, calamari, shrimp, clams & mussels	\$23	\$36

PIZZA TOPPINGS

Pepperoni, Mushrooms, Onions, Italian Sausage, Roasted Peppers, Black Olives, Meatballs, Pepperoncini Peppers, Anchovies, Ham, Mortadella, Bacon

Add a topping on small pizza \$2.00 large pizza \$3.00 GLUTEN FREE CRUST \$5

ENTRÉES

POLLO AL PARMIGIANO 26.

Breaded chicken with our homemade tomato sauce & fresh mozzarella. Served with a side of spaghetti

POLLO MARSALA 26.

Chicken breast cooked in marsala wine sauce with mixed mushrooms. Served with a vegetable medley

POLLO PICCATA 28.

Sautéed chicken topped with a lemon garlic butter sauce & capers. Served with vegetables.

POLLO ALLA CAPRESE 29.

Chicken cooked in white wine sauce with caramelized onion and diced tomato then oven baked with mozzarella cheese

ALMOND CRUSTED SALMON 34.

Pan Seared in a Grand Marnier sauce. Topped with baked almonds

BRANZINO DEL MEDITERRANEO 38.

Mediterranean sea bass baked with white wine sauce and lemon. Served on a bed of spinach with side of mixed vegetables

SKIRT STEAK 40.

Grilled skirt steak served with a side of truffle fries

LAMB CHOPS 48.

Four on the bone marbled lamb chops grilled to perfection. Served with potatoes and vegetable medley.

SIDES

Broccoli 8. Spinach 8. Mashed Potatoes 8. Asparagus 12. Broccoli Rabe 12.

DESSERTS

TIRAMISU 12.

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

GELATO 14.

Your choice of vanilla & coffee, vanilla & pistachio, or vanilla & cherry

HAZELNUT 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

PANNA COTTA 12.

Cooked cream, made of cream and sugar. Topped with caramel

SPECIALITY COCKTAILS

TITO'S STRAWBERRY MULE 15.

Tito's vodka, fresh lime juice, strawberry puree, & fever-tree ginger beer

STRAWBERRY MARTINI 15.

Vodka, lime juice, agave & fresh strawberry puree

ESPRESSO MARTINI 15.

Three olives double espresso vodka, kahlua, bailey's, & fresh espresso

PALOMA 15.

Patron silver tequila, lime, grapefruit soda, basil, & strawberry

APEROL SPRITZ 15.

Gambino prosecco & aperol. Topped with club soda

LIMONCELLO MARTINI 15.

Limoncello, cointreau, lemon juice, & agave nectar

LIMONCELLO SPRITZ 15.

Limoncello, Prosecco, splash of soda water

AGED OLD FASHION 16.

30 day aged small barrel with four roses bourbon. Smooth full flavor hint of sweet cherry

PASTA

SPAGHETTI BOLOGNESE 24.

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

PAPPARDELLE PORCINI 28.

Pappardelle pasta, porcini mushrooms, cherry tomatoes with garlic & oil.

RAVIOLI RICOTTA AND SPINACH 24.

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

RISOTTO MARE E MONTI 28.

Risotto, baby shrimp, and fresh porcini mushrooms. Topped with parmesan cheese & truffle oil.

RAVIOLI LOBSTER 28.

Ravioli stuffed with lobster & sautéed with shallots. Served in a brandy tomato cream sauce

FETTUCCINE ALFREDO 22.

Fettuccine pasta in a white rich alfredo sauce

GNOCCHI DI RICOTTA 25.

Hand rolled ricotta gnocchi dumplings. Choice of alla vodka sauce, pesto genovese, gorgonzola, tomato sauce, or bolognese

BUCATINI AMATRICIANA 25.

Bucatini pasta, tomato sauce, guanciale, & pecorino romano cheese

TORTELLINI TRUFFLE 28.

Fresh tortellini filled with ricotta cheese in a truffle sauce. Topped with shaved parmesan & arugula

LINGUINE AL FRUTTI DI MARE 36.

Mussels, clams, shrimp, calamari, & scallops. Choice of white wine, garlic, & parsley sauce or mare chiaro.

PASTA PUTTANESCA 24.

Spaghetti pasta, tomatoes, olives, capers, & garlic

GLUTEN FREE PENNE PASTA 24.

Certified gluten free penne pasta in a sauce of your choice

ADD TO ANY PASTA:

CHICKEN 8. SHRIMP 10. SALMON 12

BOTTLED BEER

CORONA LITE
CORONA EXTRA
PERONI
STELLA
MICHELOB ULTRA
High Noon
HEINEKEN
Miller Lite

DRAFT BEERS

BLUE MOON
LAGUNITAS IPA
PERONI
STELLA
ROTATING SEASONAL



RISTORANTE ITALIANO

Extra bread \$3 NO SUBSTITUTIONS

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