

PIAZZA BISTRO DINNER

ANTIPASTO

Bruschetta pomodoro	9
Burrata	18
served with prosciutto, heirloom tomatoes, arugula and xvoo balsamic reduction	
Meat balls	14
home-made meat balls in pomodoro sauce topped with roasted ricotta served with warm crostini	
PEI mussels	14
in white wine lemon & garlic sauce	14
in white wine pomodoro sauce	14
Grilled calamari	14
served with lemon aioli and topped with tomato and capers salsa	
Beef carpaccio	16
beef tenderloin drizzled with xvooo, sea salt & caper aioli, topped with fresh lemon dressed baby arugula & parmigiano reggiano shavings	
Cheese plate	18
selection of 3 cheeses served with olives, crostini & house made fig marmalade	
Salumi plate	18
selection of 5 Italian cured meats served with olives & crostini	
Soup of the day	8
served with warm crostini	

SALADS

Piazza	12
mixed greens, cherry tomatoes, cucumber, roasted pecans with house made roasted shallot vinaigrette	
Caesar	12
romaine hearts in house Caesar vinaigrette, crostini, crispy prosciutto crumble & shaved parmigiano reggiano	
Arugula	14
tossed in olive oil lemon dressing, roasted pecans, served with gorgonzola & roasted pear	
Kale	13
baby kale with green apple, roasted almonds, dry cranberries & shaved pecorino tossed in lemon vinaigrette	
Beet	14
beets with goat cheese crème fraiche, toasted walnuts & baby sprouts	
Quinoa & arugula	14
organic quinoa tossed in lemon dressing, roasted peppers, zucchini, black olives, artichoke hearts and cherry tomatoes, served on arugula	
*add grilled chicken	8
*add grilled salmon	9

RISOTTO

Chef's Daily Special

PASTA

Penne pomodoro	16
pomodoro sauce & basil	
Spaghetti & meat balls	20
home-made meatballs in pomodoro sauce	
Spaghetti bolognese	21
classic meat & pomodoro sauce, topped with shaved pecorino cheese	
Meat lasagna	20
house made pasta with meat & pomodoro sauce layered with mozzarella, ricotta & parmigiano reggiano cheeses	
Ricotta gnocchi	23
house-made in pomodoro basil sauce topped with fresh burrata	
Pappardelle funghi	22
herb and garlic roasted mixed mushrooms in porcini cream	
Linguini frutti di mare	24
black & white linguini with mussels, tiger shrimp, calamari, tomatoes, capers & olives in aglio e olio	
*gluten free available	5

PIZZA

Margherita	14
pomodoro sauce & fiore di latte topped with fresh basil	
Pepperoni	16
Italian pepperoni, pomodoro sauce & fiore di latte	
Funghi	17
pomodoro sauce, fiore di latte, mushrooms, roasted garlic, topped with pecorino cheese shavings & white truffle oil	
Calabrese	16
pomodoro sauce, fiore di latte, spicy calabrese sausage & oregano	
Pesto	17
pesto, grilled eggplant, caramelized onion & black olives topped with pecorino cheese shavings	
Marinara	17
pomodoro sauce, fiore di latte, oregano, anchovies, capers & black olives	
Veggie	18
pomodoro sauce, fiore di latte, grilled zucchini, eggplant, peppers, artichokes, caramelized onions & goat cheese	
Piazza	19
pomodoro sauce, fiore di latte, spicy n'duja sausage & capers	
Prosciutto & arugula	20
pomodoro sauce, topped with prosciutto, fresh arugula & pecorino shavings	
*gluten free available	5

DOLCI

gelato & house-made desserts
selection of teas and coffee

please ask your server
about chef's daily features