

PIAZZA BISTRO DINNER

ANTIPASTO

Bruschetta pomodoro	10
Burrata	20
served with prosciutto, heirloom tomatoes, arugula, finished with xvoo and balsamic reduction	
Meat balls	16
house made meat balls in pomodoro sauce, roasted ricotta served with crostini	
PEI mussels	15
white wine lemon & garlic sauce or white wine pomodoro sauce	
Grilled calamari	16
served with lemon aioli and topped with tomato and caper salsa	
Beef carpaccio	18
beef tenderloin drizzled with xvoo, sea salt & caper aioli, topped with fresh lemon dressed baby arugula & parmigiano reggiano shavings	
Cheese board	18
selection of 3 cheeses served with olives, crostini & house made fig marmalade	
Salumi board	20
selection of 5 Italian cured meats served with olives & crostini	
Cheese & salumi board	25
selection of 3 Italian cured meats & 3 cheeses served with olives, crostini & house made fig marmalade	
Soup of the day	8

SALADS

Piazza	13
mixed greens, cherry tomatoes, cucumber, roasted pecans with house made roasted shallot vinaigrette	
Caesar	14
romaine hearts in house Caesar vinaigrette, crostini, crispy prosciutto crumble & shaved parmigiano reggiano	
Arugula	16
tossed in olive oil lemon dressing, roasted pecans, served with gorgonzola & roasted pear	
Beet	15
beets with goat cheese crème fraiche, toasted walnuts & baby sprouts	
Quinoa & arugula	15
tossed in lemon dressing with roasted peppers, zucchini, black olives, artichoke hearts and cherry tomatoes	
*add grilled chicken	8
*add grilled salmon	9

VEAL

Marsala	26
mushrooms in Marsala cream sauce	
Limone	24
lemon and capers in butter sauce	
*served with choice of:	
daily vegetables, spaghetti aioli or roasted garlic smashed potatoes	

PASTA

Penne pomodoro	16
pomodoro sauce & basil	
Spaghetti & meat balls	20
house made meatballs in pomodoro sauce	
Spaghetti bolognese	22
classic meat & pomodoro sauce, topped with shaved pecorino cheese	
Meat lasagna	22
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	
Potato gnocchi	23
house made, with creamy gorgonzola sauce topped with roasted walnuts	
Pappardelle funghi	22
herb and garlic roasted mixed mushrooms in porcini cream sauce	
Linguini frutti di mare	26
black & white linguini with mussels, tiger shrimp, calamari, tomatoes, capers & olives in white wine aioli	
*gluten free available	5

RISOTTO

mushroom	22
seafood	24

PIZZA

Margherita	14
pomodoro sauce & fiore di latte topped with fresh basil	
Pepperoni	16
Italian pepperoni, pomodoro sauce & fiore di latte	
Funghi	18
pomodoro sauce, fiore di latte, mushrooms, roasted garlic, topped with pecorino cheese shavings & white truffle oil	
Calabrese	17
pomodoro sauce, fiore di latte, spicy calabrese sausage & oregano	
Pesto	18
pesto, grilled eggplant, caramelized onion & black olives topped with pecorino cheese shavings	
Marinara	18
pomodoro sauce, fiore di latte, oregano, anchovies, capers & black olives	
Veggie	19
pomodoro sauce, fiore di latte, grilled zucchini, eggplant, peppers, artichokes, caramelized onions & goat cheese	
Piazza	20
pomodoro sauce, fiore di latte, spicy n'duja sausage & capers	
Prosciutto & arugula	22
pomodoro sauce, topped with prosciutto, fresh arugula & pecorino shavings	
*gluten free available	5