



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

TARTUFO (TRUFFLE) FRIES 12.

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

CALAMARI FRITTI 18.

Tender calamari, lightly breaded and fried

EGGPLANT PARMIGIANA 14.

Baked eggplant, tomato, mozzarella, basil

BURRATA 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 20.

Thin sliced raw beef tenderloin, topped with olive oil, Truffle Oil & shaved Parmesan cheese served with arugula and cherry tomatoes

BRUSCHETTA 10

Toasted bread, topped with diced tomato, red onions, and fresh basil, in seasoned olive oil

SOUP OF THE DAY 10.

POLPETTE (Italian meatballs) 15.

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

ARANCINI DI SICILIA 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

SALADS

CAESAR 14.

Tossed romaine lettuce with Parmigiano cheese, herb croutons, and 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, glazed balsamic, and olive oil

INSALATA SICILIANA 16.

Fennel tossed with arugula mixed with diced oranges, Pecorino cheese, fresh lemons and olive oil.

MEAT & CHEESE BOARD

CHOOSE 1 9.

CURED MEATS

PROSCIUTTO DI PARMA
BRESAOLA
SOPPRESSATA
CALABRIAN ANDUJA

CHOOSE 3 22.

CHEESES

ASIAGO PARMIGIANO
PERCORINO PROVOLONE

CHOOSE 5 32.

PANINI

VEGETARIAN PANINI (V) 17.

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

PROSCIUTTO E MOZZARELLA 18.

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

CAPRESE PANINI (V) 17.

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

CHICKEN PESTO PANINI 18.

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

PIZZA'S

REGINA MARGHERITA (V) 20.

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) 22.

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 22.

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

PROSCIUTTO CRUDO 24.

Prosciutto di Parma, mozzarella, arugula, tomato sauce, and shaved Parmigiano

WHITE PIZZA 28.

Mozzarella, arugula, tomatoes, and truffle burrata

NUTELLA PIZZA 14.

Nutella and powdered sugar sweet pizza

ADD A TOPPING \$2 a topping.

GLUTEN FREE CRUST \$5

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

ENTRÉES

POLLO AL PARMIGIANO 26.

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

POLLO PICCATA 26.

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

POLLO MARSALA 26.

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

SALTIMBOCCA ALLA ROMANA 32

Chicken, stuffed with sage, Prosciutto di Parma, in a white wine sauce, served with a side of spinach

SKIRT STEAK 38.

Grilled skirt steak with a side of truffle fries

LAMB SCOTTADITTO (LAMB CHOPS) 38.

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

ALMOND CRUSTED SALMON 32.

Pan Seared in a Grand Marnier sauce topped with baked almonds

BRANZINO DEL MEDITERRANEO 38.

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

GRILLED SKEWERS 35.

Beef, chicken, onions & peppers, with a side of roasted potatoes

SEAFOOD SKEWER 35.

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

RIBEYE TAGLIATA 45.

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

POLLO ALLA CAPRESE 29.

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

DESSERTS

TIRAMISU 12.

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

TORTINA DI RICOTTA 12.

Layered sponge cake with sheep milk ricotta, covered with chopped pistachios

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

PASTA

SPAGHETTI BOLOGNESE 24.

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

SPAGHETTI CARBONARA 24.

Spaghetti pasta, eggs, Pecorino romano cheese, guanciale

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 and Truffle Oil.

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 25.

Hand rolled ricotta gnocchi dumplings with your choice of Alla Vodka sauce, Pesto Genovese, or gorgonzola

BUCATINI AMATRICIANA 25.

Bucatini pasta, tomato sauce, guanciale, Pecorino romano cheese

TORTELLINI TRUFFLE 28.

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

LINGUINE AL FRUTTI DI MARE 36.

Mussels, Clams, Shrimp, Calamari and Scallops in your choice of White Wine, Garlic, Parsley sauce or Mare Chiaro.

PENNE ALLA DIAVOLA 28.

Penne pasta in spicy sauce with shrimp

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.

SPECIALITY COCKTAILS

LIMONCELLO MARTINI 12.

Limoncello, Cointreau, lemon juice, and agave nectar

ESPRESSO MARTINI 12

Three Olives double espresso vodka, Kahlua, and Baileys

APEROL SPRITZ 12.

Gambino prosecco and Aperol. Topped with club soda

PALOMA 12.

Patron Silver Tequila, lime, grapefruit soda, basil, and strawberry

BOTTLED BEERS

BUDLIGHT

MICHELOB ULTRA

CORONA LITE

CORONA EXTRA

WHITE CLAW

STELLA

PERONI

HEINEKEN

DRAFTS BEERS

BLUE MOON

LAGUNITAS IPA

BUDLIGHT

YUENGLING

PERONI

GOOSE ISLAND

