

*During the past 30 years, we have worked hard to find the perfect pizza recipe. Different than pizza Napoletana, we bring to you authentic Venetian style pizza with thinner and crispier crust.*

*The secret of our pizzaiolo is long dough fermentation, oven temperature and the passion for excellence.*

*Buon Appetito!*

## starters

- 351 BRUSCHETTA** Our homemade bread sliced and baked to a perfect crust and topped with marinated cherry tomatoes and basil. \$7.50
- 359 LIPARI** Our homemade bread sliced and topped with tomato sauce, mozzarella and oregano, and baked to a perfect crust. \$7.50
- 368 CAPRESE** Mozzarella fior di latte and sliced fresh tomatoes topped with balsamic glaze and fresh basil. \$9.50 With mozzarella di Bufala. \$17.00
- 376 ITALIA UNITA** Daily selection of sliced meats and cheeses served with bread and jam. \$18.50
- 378 PROSCIUTTO & CO** Great for sharing. Mozzarella di Bufala, thinly sliced prosciutto crudo, marinated cherry tomatoes and fresh basil. \$19.50
- 386 PIOLA'S MEATBALLS** Meatballs in tomato sauce served with focaccia sticks. \$11.00
- 394 AVOCADO DIP** Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$9.50
- 392 EGGPLANT PARMIGIANA** Breaded eggplant with tomato sauce and mozzarella cheese. \$9.50
- 399 GARLIC KNOTS** Garlic bread node served with our homemade marinara sauce. \$7.00
- 601 CARPACCIO AIDA** Carpaccio (thinly sliced filet of raw beef), arugula, shaved Grana Padano cheese. \$12.00

## PIZZAS

*Thin crust with tomato sauce and mozzarella*

*Chia flour crust available for additional \$2.00 Vegan cheese available for additional \$2.50*

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| <b>1 MARGHERITA</b> The classic pizza topped with fresh basil. \$10.00  | <b>97 RAGUSA</b> Bacon rolls with gorgonzola cheese. \$13.50  |
| <b>180 REGINA MARGHERITA</b> Mozzarella fior di latte and oregano, topped with fresh basil. \$12.50                               | <b>108 RIO DE JANEIRO</b> Oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$17.00                                |
| <b>183 POMPEI</b> Mozzarella fior di latte and oregano, topped with spicy salami. \$15.00   | <b>116 NAPOLI</b> Mozzarella fior di latte, anchovies and kalamata pitted olives*, topped with sundried tomatoes and fresh basil. \$16.00 |
| <b>189 BURRATA</b> (No mozzarella cheese) Simply topped with burrata cheese and fresh basil. \$15.00                              | <b>118 PIOLA</b> Mozzarella fior di latte topped with sundried tomatoes and fresh basil. \$15.00  |
| <b>4 MODERNA</b> Topped with fresh arugula, diced tomatoes and shaved Grana Padano cheese. \$14.00                                | <b>122 BROOKLYN</b> Oven baked pulled chicken breast, gorgonzola cheese and broccoli. \$14.50   |
| <b>7 ITALIA</b> Ricotta cheese topped with fresh arugula and diced tomatoes. \$14.00  | <b>126 MIAMI BEACH</b> Mozzarella fior di latte topped with fresh arugula and marinated cherry tomatoes. \$14.50                          |
| <b>9 DIAVOLA (PEPPERONI)</b> Spicy salami. \$13.00  | <b>128 HONOLULU</b> Ham and pineapple. \$14.00  |
| <b>13 CAPRICCIOSA</b> Ham, sautéed mushrooms and artichokes. \$14.50  | <b>130 SAN DANIELE</b> Topped with prosciutto crudo. \$15.00  |
| <b>14 PAVIA</b> Ham and sautéed mushrooms. \$13.00  | <b>131 FUNGHI MISTI</b> Sautéed mixed mushrooms. \$15.00  |
| <b>19 QUATTRO FORMAGGI</b> Gorgonzola, brie and grated Parmesan cheese. \$15.00   | <b>134 MEAT LOVER'S</b> Ham, sausage, spicy salami and bacon. \$16.00   |
| <b>22 TONNO &amp; CIPOLLA</b> Premium Italian tuna and onions. \$14.50  | <b>269 GENOVA</b> (No tomato sauce) Pesto, oven-baked pulled chicken breast and marinated cherry tomatoes. \$15.00                        |
| <b>23 BRACCIO DI FERRO</b> Ricotta cheese and spinach. \$13.00  | <b>158 HOUSTON</b> Jalapeño peppers topped with fresh avocado, diced tomatoes and a dash of parsley. \$14.50                              |
| <b>25 ORTOMISTO</b> Roasted eggplants, spinach, roasted sweet peppers and broccoli topped with marinated cherry tomatoes. \$14.00 | <b>150 CALZONE</b> Ham and sautéed mushrooms in the traditional folded shape. \$14.50   |
| <b>46 REGGIO EMILIA</b> Sausage. \$14.00  |   |
| <b>50 COMO</b> Sautéed porcini mushrooms topped with prosciutto crudo. \$17.00  |   |
| <b>54 VENEZIA (PORTUGUESA)</b> Ham, kalamata pitted olives* and onions topped with hard boiled eggs. \$15.50                      |   |
| <b>76 CARBONARA</b> Eggs, bacon and grated parmesan cheese. \$14.00   |   |
| <b>83 PARMA</b> Roasted eggplants covered with a touch of tomato sauce and grated Parmesan cheese. \$13.00                        |   |
| <b>85 MANTOVA</b> Brie cheese topped with fresh arugula, diced tomatoes and carpaccio* (thinly sliced raw filet of beef). \$15.00 |   |

### WHITE PIZZAS

- 245 SALVADOR** Alfredo sauce, oven baked pulled chicken breast, catupiry cheese and spinach. \$15.00
- 247 LUBIANA** Alfredo sauce topped with prosciutto crudo, diced tomatoes and fresh basil. \$15.50
- 265 ODESSA** Alfredo sauce, caramelized onions and goat cheese, topped with prosciutto crudo. \$15.50
- 219 COPENHAGEN** Alfredo sauce, brie cheese topped with smoked salmon and a dash of parsley. \$16.00

## salads

- 402 VERDE & CO** Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing.  
Side \$6.50 Regular \$9.50
- 454 LOLLO** Arugula, shaved Grana Padano cheese, Italian dressing.  
Side \$6.00 Regular \$9.00
- 460 CAESAR** Romaine lettuce, shaved Grana Padano cheese, croutons, caesar dressing. Side \$7.00 Regular \$10.00
- 410 GARIBALDI** Sautéed chicken breast, mixed greens, tomatoes, mozzarella fior di latte, carrots, Dijon mustard dressing. \$15.00
- 430 TOSCANINI\*** Smoked salmon, marinated shrimp, premium Italian tuna, arugula, brie cheese, hard boiled eggs, Kalamata pitted olives\*, walnuts, red wine vinaigrette dressing (!Allergy Advice: contains walnuts). \$18.00
- 449 ARISTOTELE\*** Mixed greens, goat cheese, marinated cherry tomatoes, Kalamata pitted olives\*, cucumbers, red wine vinaigrette dressing. \$13.00
- 456 ROKA CABANA** A layered tower of arugula, mozzarella fior di latte, diced tomatoes, diced yellow bell peppers, pistachio nuts, pomegranate dressing. (!Allergy Advice: contains pistachio nuts). \$16.00
- 463 MACHU PICCHU** Sautéed chicken breast, quinoa, arugula, kalamata pitted olives\*, marinated cherry tomatoes, cucumber, olive oil. \$16.00

*Add chicken/shrimp to any salad for \$3.95/\$4.95*

## Entrees

- 670 CHICKEN PARMIGIANA** Breaded chicken breast topped with our tomato sauce, mozzarella and oregano. Served with spaghetti and tomato sauce. \$19.00
- 501 SPAGHETTI ALLA CRUDAIOIA** Tomato sauce, diced tomatoes, mozzarella fior di latte, fresh basil. \$13.00
- 509 PAPPARDELLE BOLOGNESE** Tomato meat sauce. \$15.00
- 524 FUSILLI BIANCO VERDE** Sautéed chicken, broccoli, cream, parmesan cheese. \$14.50
- 531 PENNE ROSATE** Smoked salmon, tomato sauce, cream, parsley. \$16.00
- 537 PENNE CIVIDALE** Prosciutto crudo, cream, rosemary, diced tomatoes, grated Parmesan cheese. \$15.00
- 562 GNOCCHI LEGNANO** Four cheese cream sauce made with mozzarella, brie, gorgonzola, Parmesan cheese. \$16.00
- 565 GNOCCHI POMPEI** Tomato sauce, fresh basil. \$14.00
- 590 FUSILLI AL PESTO** Homemade creamy pesto sauce. \$13.00
- 591 LASAGNA RINA** My mom's recipe. Meat "pasticcio" with béchamel. \$12.00
- 595 SPAGHETTI MEATBALLS** Meatballs and tomato sauce. \$16.00
- 598 RAVIOLI MAMMA ROSA** Beef and herbs stuffed ravioli, pink sauce, parsley. \$16.00



## DRINKS

- 900 SAN PELLEGRINO SPARKLING WATER**  
bottle 750ml \$5.00  
can 330ml \$3.00
- 914 SAN PELLEGRINO ESSENZA FLAVORED SPARKLING WATER** can 330ml \$3.00  
(ask for current flavor)
- 901 DUCALE FLAT WATER** 750ml \$5.00
- 902 SODAS** (Coke, Diet Coke, Coke Zero, Sprite, Dr Pepper) \$2.00
- 903 SAN PELLEGRINO CHINOTTO - CITRUS SODA** 200ml \$3.00
- 904 SAN PELLEGRINO ARANCIATA ROSSA - BLOOD ORANGE SODA** 200ml \$3.00

- 905 GUARANA** \$3.00
- 907 ORANGE JUICE** \$3.50
- 937 CRANBERRY JUICE** \$3.50
- 939 PEACH JUICE** \$4.00
- 936 FRESH PINEAPPLE AND MINT JUICE** \$5.00
- 908 FRESH SWISS LEMONADE** \$4.00
- 909 ICE TEA** \$2.50
- 910 ESPRESSO** \$3.00
- 911 CAPPUCCINO** \$4.00
- 912 AMERICAN COFFEE** \$2.50
- 913 HOT TEA** \$2.50

### Beers

#### DRAFT

- 857 PERONI NASTRO AZZURRO** \$6.00
- 858 1836 COPPER ALE** (by Buffalo Bayou) \$6.00
- BOTTLES**
- 851 MILLER LITE** \$4.00
- 853 ST. ARNOLDS** (Seasonal) \$5.00
- 855 MORETTI** \$5.00
- 859 STELLA ARTOIS** \$6.00
- 860 PAULANER** \$6.00

## SIGNATURE DRINKS

- 920 SGROPPINO AL LIMONE** Lemon gelato and Vodka. \$7.00
- 923 LIME CAIPIRINHA** Cachaca, lime and sugar. \$8.50
- 924 LIME CAIPIROSKA** Vodka, lime and sugar. \$8.50
- 925 STRAWBERRY CAIPIROSKA** Vodka, strawberries and sugar. \$8.50

- 926 KIWI CAIPIROSKA** Vodka, kiwi and sugar. \$8.50
- 941 PINEAPPLE CAIPIROSKA** Vodka, pineapple and sugar. \$8.50
- 957 APEROL SPRITZ** Aperol, Prosecco and soda. \$9.00
- 922 BELLINI** Peach juice and Prosecco. \$8.50

## VINO

### WHITE WINE

	Glass	Carafe 1lt
<b>801 HOUSE WHITE</b>	\$5.50	\$24.00
	Glass	Bottle
<b>811 MOSCATO</b>	\$8.50	\$30.00
<b>812 PINOT GRIGIO</b>	\$10.00	\$35.00
<b>814 SAUVIGNON BLANC</b>	\$9.50	\$33.00
<b>815 CHARDONNAY</b>	\$9.00	\$32.00
<b>816 PROSECCO</b>	\$10.00	\$35.00

### RED WINE

	Glass	Carafe 1lt
<b>810 HOUSE RED</b>	\$5.50	\$24.00
	Glass	Bottle
<b>802 MERLOT</b>	\$7.50	\$26.00
<b>804 MALBEC</b>	\$10.00	\$35.00
<b>805 CABERNET SAUVIGNON</b>	\$9.00	\$32.00
<b>806 CHIANTI CLASSICO</b>	\$11.00	\$38.00
<b>809 SUPER TUSCAN</b>	\$11.00	\$38.00