



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

- 601 CARPACCIO AIDA*** Carpaccio* (thinly sliced filet of raw beef), arugula, shaved grana padano cheese. \$12.95
- 351 BRUSCHETTA** Our homemade bread sliced and baked to a perfect crust and topped with fresh marinated cherry tomatoes and basil. \$7.95
- 368 CAPRESE** Burrata cheese and sliced tomatoes topped with balsamic glaze and fresh basil. \$14.95 With mozzarella fior di latte \$9.95
- 378 PROSCIUTTO & CO** Burrata cheese, sliced prosciutto crudo, marinated cherry tomatoes and fresh basil. \$18.45 With fresh mozzarella. \$14.95
- 386 PIOLA'S MEATBALLS** Homemade meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$10.95
- 394 AVOCADO DIP** Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$10.95
- 399 GARLIC KNOTS** Garlic bread node served with our homemade marinara sauce. 6pc \$6.95
- 580 MINISTRONE** Vegetable soup with barley. \$9.45
- 392 CRISPY CALAMARI*** Tender calamari* lightly floured and deep fried, served with homemade marinara sauce. \$12.95

FAMOSI PER LA PIZZA

Thin crust with tomato sauce and mozzarella

Cauliflower crust available for additional \$4.95 "Follow Your Heart" vegan cheese available for \$2.95

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| 1 MARGHERITA The classic pizza topped with fresh basil. \$10.95 | 25 ORTOMISTO Fresh zucchini, spinach, roasted sweet peppers and broccoli topped with marinated cherry tomatoes. \$13.95 |
| 180 REGINA MARGHERITA (No mozzarella cheese) Mozzarella fior di latte and oregano, topped with fresh basil. \$11.95 | 46 REGGIO EMILIA Italian sausage. \$13.95 |
| 189 BURRATA (No Mozzarella cheese) Simply topped with burrata cheese and fresh basil. \$14.95 | 50 COMO Sautéed shiitake mushrooms topped with prosciutto crudo. \$16.95 |
| 4 MODERNA Topped with fresh arugula, diced tomatoes and shaved grana padano cheese. \$13.95 | 54 VENEZIA (PORTUGUESA)* Ham, kalamata pitted olives* and onions topped with boiled eggs. \$14.95 |
| 7 ITALIA Ricotta cheese topped with fresh arugula and diced tomatoes. \$13.95 | 72 RIMINI* Ricotta cheese topped with smoked salmon* and parsley. \$13.95 |
| 9 DIAVOLA (PEPPERONI) Spicy salami. \$12.95 | 76 CARBONARA Eggs, bacon and grated parmesan cheese. \$14.95 |
| 13 CAPRICCIOSA Ham, sautéed mushrooms and artichokes. \$13.95 | 85 MANTOVA* Brie cheese topped with fresh arugula, diced tomatoes and carpaccio* (thinly sliced raw filet of beef). \$15.95 |
| 19 QUATTRO FORMAGGI Gorgonzola, brie and grated parmesan cheese. \$14.95 | 108 RIO DE JANEIRO Oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$16.95 |
| 22 TONNO & CIPOLLA Premium Italian tuna and onions. \$14.95 | |

Before placing your order, please inform your server if anyone in your party has any food allergy! *We are required to inform you that consuming raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Olives may contain pits. Substitutions or modifications are acceptable for an extra charge... but in order to experience our recipes as they were intended, and to be served in a timely manner, we recommend ordering your meal as described. Check includes service charge of 18% for parties of 6 or more.

DRINKS

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| 900 SAN PELLEGRINO SPARKLING WATER
small \$4.00 / large \$5.00 | 936 FRESH PINEAPPLE AND MINT JUICE
Made to order \$5.00 | Birre
DRAFT BEER - 16OZ PINT |
| 901 PANNA FLAT WATER small \$4.00 /
large \$5.00 | 908 FRESH SWISS LEMONADE
Made to order \$4.50 | BOTTLED BEER 12OZ |
| 902 SODAS (Coke, Diet Coke, Sprite,
Ginger Ale) \$1.95 | 909 ICED TEA \$3.00 | 860 HEINEKEN \$5.00 |
| 903 SAN PELLEGRINO ARANCIATA
(Orange Soda) \$3.00 | 910 ESPRESSO \$2.50 | 861 CORONA \$5.00 |
| 905 GUARANA \$3.00 | 911 CAPPUCCINO \$4.00 | 863 DOS EQUIS XX \$5.00 |
| 906 CANNED JUICE \$3.00 | 912 AMERICAN COFFEE \$2.50 | 867 VANILLA PORTER \$6.00 |
| | 913 HOT TEA (earl grey, chamomile and
green tea) \$2.50 | 865 FUNKY BUDDHA \$6.00 |
| | | 866 GOLDEN MONKEY \$8.00 |
| | | 864 ZYWIEC (16.9oz) \$7.00 |
| | | 851 STELLA ARTOIS \$6.25 |
| | | 852 PERONI \$6.25 |
| | | 853 YUENGLING \$6.25 |
| | | 854 BLUE MOON \$6.00 |
| | | 855 LAGUNITAS IPA \$6.50 |
| | | 856 LA RUBIA \$6.00 |
| | | 857 SPANGLISH \$6.00 |
| | | 858 JAI ALAI IPA \$6.25 |

SIGNATURE DRINKS

- 921 MIMOSA** Prosecco and orange juice. \$8.50
- 922 BELLINI** Prosecco and peach juice. \$8.50
- 927 SANGRIA** White or Red wine and seasonal fruits. Glass \$8.50
Pitcher \$25.50

wines

WHITE wine

- 805 CARAFE 1 LITER** (ask server for the wine of the day) \$24.95

	Glass	Bottle
810 PINOT GRIGIO Doc Antonutti (Italy)	\$10.50	\$38.00
811 PINOT GRIGIO Santa Alessandra (Italy)	\$9.25	\$35.00
812 CHARDONNAY Collevento 921 (Italy)	\$9.50	\$36.00
813 SAUVIGNON BLANC Collevento 921 (Italy)	\$9.50	\$36.00
814 PROSECCO Verari (Italy)	\$10.50	\$38.00
815 MOSCATO Villa Balestra (Italy)	\$10.00	\$ 37.00

RED WINE

- 825 CARAFE 1 LITER** (ask server for the wine of the day) \$24.95

	Glass	Bottle
816 CORVINA Amarone della Valpolicella (Italy)		\$60.00
817 SANGIOVESE Brunello Notti di Nove (Italy)		\$65.00
818 NEGROAMARO Conte di Camp Appassimento (Italy)	\$12.50	\$40.00
819 PINOT NERO Doc Antonutti (Italy)	\$10.50	\$38.00
820 CABERNET SAUVIGNON Barrica (Argentina)	\$10.50	\$38.00
821 MALBEC Barrica (Argentina)	\$10.50	\$38.00
822 MERLOT Collevento 921 (Italy)	\$9.00	\$32.00
823 CHIANTI Rigoletto (Italy)	\$9.50	\$36.00

DESSERTS

- 701 TIRAMISU*** Ladyfingers dipped in espresso, cream of mascarpone cheese, cocoa. \$6.95

712 CANNOLI Crisp sweet, crunchy tubes filled with ricotta cheese, and topped with cocoa and warm chocolate sauce. \$6.95

711 CREME CARAMEL FLAN Custard with a layer of clear caramel sauce. \$7.95

704 PROFITEROLES Cream puffs filled with ice cream and topped with warm chocolate sauce. \$8.95

709 DOLCE COMPAGNIA Mascarpone cheese cream and fresh strawberries, served in a crispy cookie bowl, topped with shaved chocolate. \$8.95

716 TORTA NERA E GELATO Chocolate cake and vanilla ice cream topped with warm chocolate sauce and served in a crispy cookie cup. \$10.95

739 FRESA Y CHOCOLATE PIZZA Nutella spread, topped with fresh strawberries and a sprinkle of powdered sugar. \$11.95

