

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!

ANTIPASTI

- 351 BRUSCHETTA** Our homemade bread sliced and baked to a perfect crust and topped with fresh marinated cherry tomatoes and basil. \$6.95
- 353 FARINATA** Italian chickpea flour pancake served with prosciutto crudo. \$6.95 Also available in a vegetarian version with mozzarella, onions and oregano.
- 368 CAPRESE** Burrata cheese and sliced tomatoes topped with balsamic glaze and fresh basil. \$12.95 With mozzarella fior di latte \$7.95
- 378 VALLE DEI TEMPLI** Great for sharing. Burrata cheese, thinly sliced prosciutto crudo, marinated cherry tomatoes and fresh basil. \$17.95 With fresh mozzarella. \$12.95
- 386 POLPETTINE PIOLA** Meatballs in tomato sauce, served with focaccia sticks. \$8.95
- 394 AVOCADO DIP** Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$8.95
- 399 NODI ALL'AGLIO** Garlic bread node served with our homemade tomato sauce. 6pc \$5.95
- 580 MINISTRONE** Vegetable soup with barley. \$6.95

LE PIZZE

Thin crust with tomato sauce and mozzarella

Chia Flour crust available for additional \$2.00 "Follow Your Heart" vegan cheese available for \$2.50

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| <ul style="list-style-type: none"> 1 MARGHERITA The classic pizza topped with fresh basil. \$8.95 180 REGINA MARGHERITA (No Mozzarella cheese) Mozzarella fior di latte and oregano, topped with fresh basil. \$10.95 189 BURRATA (No Mozzarella cheese) Simply topped with burrata cheese and fresh basil. \$13.95 4 MODERNA Topped with fresh arugula, diced tomatoes and shaved grana padano cheese. \$12.95 7 ITALIA Ricotta cheese topped with fresh arugula and diced tomatoes. \$12.95 8 ROSSA Topped with diced tomatoes and fresh basil. \$10.95 9 DIAVOLA (PEPPERONI) Spicy salami. \$11.95 13 CAPRICCIOSA Ham, sautéed mushrooms and artichokes. \$12.95 14 PAVIA Ham and sautéed mushrooms. \$11.95 19 QUATTRO FORMAGGI Gorgonzola, brie and grated parmesan cheese. \$13.95 22 TONNO & CIPOLLA Premium Italian tuna and onions. \$13.95 25 ORTOMISTO Roasted eggplant, spinach, roasted sweet peppers and broccoli topped with marinated cherry tomatoes. \$13.95 46 REGGIO EMILIA Italian sausage. \$12.95 | <ul style="list-style-type: none"> 50 COMO Sautéed porcini mushrooms topped with prosciutto crudo. \$16.95 54 VENEZIA (PORTUGUESA) Ham, kalamata pitted olives* and onions topped with boiled eggs. \$13.95 72 RIMINI Ricotta cheese topped with smoked salmon and parsley. \$12.95 76 CARBONARA Eggs, bacon and grated parmesan cheese. \$12.95 83 PARMA Roasted eggplants covered with a touch of tomato sauce and grated parmesan cheese. \$10.95 85 MANTOVA Brie cheese topped with fresh arugula, diced tomatoes and carpaccio* (thinly sliced raw filet of beef). \$13.95 108 RIO DE JANEIRO Oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$15.95 116 NAPOLI Mozzarella fior di latte, anchovies and kalamata pitted olives*, topped with marinated sundried tomatoes and fresh basil. \$14.95 118 PIOLA Mozzarella fior di latte topped with marinated sundried tomatoes and fresh basil. \$13.95 122 BROOKLYN Oven baked pulled chicken breast, gorgonzola cheese and broccoli. \$13.95 |
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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.

LE PIZZE

Thin crust with tomato sauce and mozzarella

Chia Flour crust available for additional \$2.00 "Follow Your Heart" vegan cheese available for \$2.50

- 126 MIAMI BEACH** Mozzarella fior di latte topped with fresh arugula and marinated cherry tomatoes. \$13.95
- 127 IMPERIA** Mozzarella fior di latte topped with a chopped salad of arugula, marinated cherry tomatoes, avocado and peppers. \$13.95
- 128 HONOLULU** Ham and pineapple. \$12.95
- 130 SAN DANIELE** Topped with prosciutto crudo. \$14.95
- 131 FUNGHI MISTI** Sautéed mixed mushrooms. \$13.95
- 134 CARNE & COMPAGNIA** Ham, sausage, spicy salami and oven roasted pulled chicken. \$15.95
- 150 CALZONE** Ham and sautéed mushrooms in the traditional folded shape. \$13.95
- 158 HOUSTON** Jalapeño peppers topped with fresh avocado, diced tomatoes and a dash of cilantro. \$13.95
- 160 RALEIGH** (No tomato sauce) Barbecue sauce, onions, brie cheese, oven-baked pulled chicken breast, topped with a sprinkle of cilantro. \$13.95
- 219 COPENHAGEN** (No tomato sauce) Brie cheese topped with smoked salmon and a dash of parsley. \$ 13.95
- 224 LISBONA** (No tomato sauce) Spicy salami and gorgonzola cheese topped with fresh arugula. \$12.95
- 244 CURITIBA** (No tomato sauce) Catupiry cheese, heart of palm and artichokes. \$15.95
- 247 LUBIANA** (No tomato sauce) Topped with prosciutto crudo, diced tomatoes and fresh basil. \$14.95
- 258 SPARTA** (No tomato sauce) Kalamata pitted olives* topped with fresh arugula, goat cheese and marinated cherry tomatoes. \$12.95
- 269 GENOVA** (No tomato sauce) Pesto and oven-baked pulled chicken breast, topped with marinated cherry tomatoes. \$12.95 Add Burrata \$17.95

LE INSALATE

- 402 VERDE & CO** Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. \$6.00/\$9.00
- 454 LOLLO** Arugula, shaved Grana Padano cheese, Italian dressing. \$6.00/\$9.00
- 460 CAESAR** Romaine lettuce, shaved Grana Padano cheese, homemade croutons, homemade Caesar dressing. \$6.00/\$9.00
- 410 GARIBALDI** Sautéed chicken breast, mixed greens, tomatoes, mozzarella fior di latte, carrots, Dijon mustard dressing. \$13.95
- 415 D'ANNUNZIO** Mixed greens, mozzarella fior di latte, hard boiled eggs, avocado, hearts of palm, tomatoes, sweet corn, fresh bean sprouts, Dijon mustard dressing. \$12.95
- 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). \$16.95
- 449 ARISTOTELE*** Mixed greens, goat cheese, marinated cherry tomatoes, Kalamata pitted olives*, cucumbers, red wine vinaigrette dressing. \$12.95
- 463 MACHU PICCHU** Sautéed chicken breast, quinoa, arugula, Kalamata pitted olives*, marinated cherry tomatoes, cucumbers, olive oil. \$14.95

Add chicken to any salad for \$3.95

carne e ALTRO

- 601 CARPACCIO AIDA*** Carpaccio (thinly sliced filet of raw beef), arugula, shaved Grana Padano cheese. \$12.00
- 652 POLLO PIOLA** Chicken breast roll stuffed with spinach and ricotta, sautéed in a creamy mushroom sauce. Served with roasted potatoes. \$16.95
- 670 POLLO ALLA PARMIGIANA** Breaded chicken breast topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti Pomodoro or penne Alfredo. \$18.95
- 671 MELANZANE ALLA PARMIGIANA** Breaded eggplant slices topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti Pomodoro or penne Alfredo. \$15.95

LE PASTE

- 501 SPAGHETTI ALLA CRUDAIOLA** Tomato sauce, diced tomatoes, mozzarella fior di latte, fresh basil. \$11.95
- 509 PAPPARDELLE BOLOGNESE** Tomato meat sauce. \$14.95
- 524 FUSILLI BIANCO VERDE** Sautéed chicken, broccoli, cream, parmesan cheese. \$13.95
- 531 PENNE ROSATE** Smoked salmon, tomato sauce, cream, parsley. \$14.95
- 537 PENNE CIVIDALE** Prosciutto crudo, cream, rosemary, diced tomatoes, grated parmesan cheese. \$13.95
- 562 GNOCCHI LEGNANO** Four cheese cream sauce made with mozzarella, brie, gorgonzola, parmesan cheese. \$14.95
- 565 GNOCCHI POMPEI** Tomato sauce, fresh basil. \$12.95
- 591 LASAGNA RINA** My Mom's recipe. Meat "pasticcio" with bechamel. \$14.95
- 595 SPAGHETTI ALL'ANTONIA** Rina's meatballs and tomato sauce. \$13.95

DRINKS

- 900 SAN PELLEGRINO SPARKLING WATER** small \$3.00 / large \$4.00
- 901 PANNA FLAT WATER** small \$3.00 / large \$4.00
- 902 SODAS** (Coke, Diet Coke, Sprite, Ginger Ale) \$1.95
- 903 SAN PELLEGRINO ARANCIATA** (Orange Soda) \$3.00
- 905 GUARANA** \$3.00
- 906 CANNED JUICE** \$3.00
- 908 FRESH SWISS LEMONADE** Made to order \$3.50
- 909 ICED TEA** \$3.00
- 910 ESPRESSO** \$2.50
- 911 CAPPUCCINO** \$4.00
- 912 AMERICAN COFFEE** \$2.50
- 913 HOT TEA** \$2.50



Birre

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| <p>BOTTLE/CANS</p> <ul style="list-style-type: none"> 861 CORONA Lager \$5.00 858 ALLAGASH WHITE Bel. Witbier \$7.00 860 FOUNDERS CENTENNIAL IPA Amer. IPA \$6.00 865 ANGRY ORCHARD CRIP APPLE Hard Cider \$6.00 852 GUINNESS EXTRA Stout \$6.00 | <p>DRAFT</p> <ul style="list-style-type: none"> 853 PERONI Lager \$6.00 863 MILLER LITE Lager \$5.00 864 LAGUNITAS SUMPIN' EASY Amer. Pale Ale \$6.00 857 BELL'S TWO HEARTED Amer. IPA \$7.00 858 PORT CITY OPTIMAL WIT Bel. Witbier \$6.00 859 ROTATING SEASONAL BREWS Ask |
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SIGNATURE DRINKS

- 920 SGROPPINO AL LIMONE** Lemon gelato and Vodka. \$7.00
- 921 MIMOSA** Fresh orange juice and Prosecco. \$7.00
- 922 BELLINI** Peach puree and Prosecco. \$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
- 927 KIWI CAIPIROSKA** Vodka, kiwi and sugar. \$8.50
- 954 NEGRONI** Gin, vermouth, Campari. \$8.50
- 957 APEROL SPRITZ** Prosecco, Aperol. \$8.50
- 926 FROZEN BASIL MARTINI** Gin, orange and lime juice, basil. \$9.00
- 950 FRESH SANGRIA** Red or White Wine and seasonal fruits. \$8.50
- 927 MEDITERRANEAN MULE** Fig Vodka, ginger beer, fresh squeezed lime. \$9.00

VINO

WHITE wine

- 804 CARAFE 0.5 LITER** (ask server for the wine of the day) \$15.00
- 805 CARAFE 1 LITER** (ask server for the wine of the day) \$25.00

RED wine

- 823 CARAFE 0.5 LITER** (ask server for the wine of the day) \$15.00
- 825 CARAFE 1 LITER** (ask server for the wine of the day) \$25.00

	Glass	Bottle		Glass	Bottle
811 SAUVIGNON BLANC Rayun (Chile)	\$8.00	\$29.00	817 MALBEC Gauchezco (Argentina)	\$8.00	\$30.00
806 CHARDONNAY Annabella (South Africa)	\$7.00	\$27.00	814 CABERNET SAUVIGNON Pareto (California)	\$9.00	\$32.00
810 PINOT GRIGIO Collevento (Italy)	\$8.00	\$30.00	819 PINOT NOIR Saddlebred (Italy)	\$8.00	\$30.00
812 ROSÉ 921 Collevento (Italy)	\$8.00	\$30.00	821 CHIANTI Rigoletto (Italy)	\$9.00	\$32.00
807 PROSECCO Grand Cuvee (Italy)	\$8.00	\$29.00	822 SANGIOVESE/CABERNET Prunicce (Italy)		\$39.00



I DOLCI PIOLA'S HOMEMADE DESSERTS

TIRAMISU'* \$6.95

Ladyfingers dipped in espresso, cream of mascarpone cheese, cocoa.

PROFITEROLES \$6.95

Cream puffs filled with vanilla ice cream and topped with warm chocolate sauce.

TORTA NERA E GELATO 6.95

Chocolate cake and vanilla ice cream topped with warm chocolate sauce.

FRESA Y CHOCOLATE PIZZA (8") \$9.95

Nutella spread, strawberries and powdered sugar.

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