

*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. \$7.95
- 352 LIPARI** Our homemade bread sliced and topped with tomato sauce, mozzarella cheese and oregano. Baked to a perfect crust. \$7.95
- 368 CAPRESE** Mozzarella fior di latte and sliced tomatoes topped with balsamic glaze and fresh basil. \$8.95
- 376 ITALIA UNITA** Daily selection of sliced meat and cheeses served with bread and jam. \$15.95
- 378 VALLE DEI TEMPLI** Great for sharing. Mozzarella fior di latte, thinly sliced prosciutto crudo, marinated cherry tomatoes and fresh basil. \$16.95
- 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 \$7.95
- 580 MINISTRONE** Vegetable soup with barley. \$6.95

## LE PIZZE

*Thin crust with tomato sauce and mozzarella*

*"Follow Your Heart" vegan cheese available for \$2.50*

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| <ul style="list-style-type: none"> <li><b>1 MARGHERITA</b> The classic pizza topped with fresh basil. \$9.95</li> <li><b>180 REGINA MARGHERITA</b> (No Mozzarella cheese) Mozzarella fior di latte and oregano, topped with fresh basil. \$12.95</li> <li><b>189 BURRATA</b> (No Mozzarella cheese) Simply topped with burrata cheese and fresh basil. \$13.95</li> <li><b>4 MODERNA</b> Topped with fresh arugula, diced tomatoes and shaved grana padano cheese. \$12.95</li> <li><b>7 ITALIA</b> Ricotta cheese topped with fresh arugula and diced tomatoes. \$12.95</li> <li><b>8 ROSSA</b> Topped with diced tomatoes and fresh basil. \$11.95</li> <li><b>9 DIAVOLA (PEPPERONI)</b> Spicy salami. \$11.95</li> <li><b>13 CAPRICCIOSA</b> Ham, sautéed mushrooms and artichokes. \$12.95</li> <li><b>19 QUATTRO FORMAGGI</b> Gorgonzola, brie and grated parmesan cheese. \$13.95</li> <li><b>25 ORTOMISTO</b> Roasted eggplant, spinach, roasted sweet peppers and broccoli topped with marinated cherry tomatoes. \$13.95</li> <li><b>46 REGGIO EMILIA</b> Italian sausage. \$12.95</li> <li><b>50 COMO</b> Sautéed porcini mushrooms topped with prosciutto crudo. \$16.95</li> </ul> | <ul style="list-style-type: none"> <li><b>76 CARBONARA</b> Eggs, bacon and grated parmesan cheese. \$12.95</li> <li><b>83 PARMA</b> Roasted eggplants covered with a touch of tomato sauce and grated parmesan cheese. \$11.95</li> <li><b>85 MANTOVA</b> Brie cheese topped with fresh arugula, diced tomatoes and carpaccio* (thinly sliced raw filet of beef). \$13.95</li> <li><b>108 RIO DE JANEIRO</b> Oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$15.95</li> <li><b>118 PIOLA</b> Mozzarella fior di latte topped with marinated sundried tomatoes and fresh basil. \$13.95</li> <li><b>122 BROOKLYN</b> Oven baked pulled chicken breast, gorgonzola cheese and broccoli. \$13.95</li> <li><b>126 MIAMI BEACH</b> Mozzarella fior di latte topped with fresh arugula and marinated cherry tomatoes. \$13.95</li> <li><b>128 HONOLULU</b> Ham and pineapple. \$12.95</li> <li><b>130 SAN DANIELE</b> Topped with prosciutto crudo. \$14.95</li> <li><b>131 FUNGHI MISTI</b> Sautéed mixed mushrooms. \$13.95</li> <li><b>134 CARNE &amp; COMPAGNIA</b> Ham, sausage, spicy salami and oven roasted pulled chicken. \$15.95</li> </ul> |
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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.

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# LE PIZZE

*Thin crust with tomato sauce and mozzarella*

*"Follow Your Heart" vegan cheese available for \$2.50*

- 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** Barbecue sauce, onions, brie cheese, oven-baked pulled chicken breast, topped with a sprinkle of cilantro. \$13.95
- 183 POMPEI** Mozzarella fior di latte, oregano and spicy salami. \$13.95
- 187 MERGELLINA** Mozzarella fior de latte and oregano, topped with prosciutto crudo. \$15.95

- 219 COPENHAGEN** (No tomato sauce) Brie cheese topped with smoked salmon and a dash of parsley. \$ 14.95
- 224 LISBONA** (No tomato sauce) Spicy salami and gorgonzola cheese topped with fresh arugula. \$12.95
- 247 LUBIANA** (No tomato sauce) Topped with prosciutto crudo, diced tomatoes and fresh basil. \$14.95
- 263 TOURS** (No tomato sauce) Spinach, grated Parmesan cheese, sautéed mushrooms and bacon. \$13.95
- 265 ODESSA** (No tomato sauce) Caramelized onions and goat cheese, topped with prosciutto crudo. \$14.95

## Le insalate

- 402 VERDE & CO** Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. \$5.95/\$8.95
- 454 LOLLO** Arugula, shaved Grana Padano cheese, Italian dressing. \$5.95/\$8.95
- 460 CAESAR** Romaine lettuce, shaved Grana Padano cheese, homemade croutons, homemade Caesar dressing. \$5.95/\$8.95
- 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). \$15.95
- 449 ARISTOTELE\*** Mixed greens, goat cheese, marinated cherry tomatoes, Kalamata pitted olives\*, cucumbers, red wine vinaigrette dressing. \$12.95
- 453 CALVINO\*** Sautéed NY Strip Steak, mixed greens, walnuts, gorgonzola cheese, cherry tomatoes, onions, mixed sweet peppers, red wine vinaigrette dressing. (!!Allergy Advice: contains walnuts). \$14.95
- 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). \$14.95
- 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. \$12.95
- 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. \$17.95
- 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. \$12.95
- 509 PAPPARDELLE BOLOGNESE** Tomato meat sauce. \$12.95
- 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
- 554 RAVIOLI CORTINA** Beef stuffed ravioli, cream, porcini mushrooms, Parmesan cheese, parsley. \$14.95
- 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. \$13.95
- 595 SPAGHETTI ALL'ANTONIA** Rina's meatballs and tomato sauce. \$13.95

# DRINKS

- 900 SAN PELLEGRINO SPARKLING WATER** 50ml \$3.95
- 902 SODAS** (Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Lemonade) \$2.50
- 906 JUICES** No refills \$3.95
- 909 ICED TEA** \$2.50
- 910 ESPRESSO** \$3.95
- 911 CAPPUCCINO** \$4.95
- 912 AMERICAN COFFEE** \$3.95
- 913 HOT TEA** \$3.95

## Birre

DRAFT BEER - 16OZ PINT

- 851 STELLA ARTOIS** \$5.50
- 853 PERONI** \$5.50
- 859 SEASONAL DRAFTS & BOTTLES** Ask Server

## 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. \$8.50

- 930 MENTA ANANA** Pinot Grigio, fresh pineapple and mint. \$9.50
- 931 FIZZY FRAGOLA** Prosecco and strawberries. \$9.50
- 932 TINTO DE VERANO** Red wine and lemon soda. \$9.50

## VINO

WHITE WINE

- 804 CARAFE 0.5 LITER** (ask server for the wine of the day) \$10.95
- 805 CARAFE 1 LITER** (ask server for the wine of the day) \$19.95

RED WINE

- 823 CARAFE 0.5 LITER** (ask server for the wine of the day) \$10.95
- 825 CARAFE 1 LITER** (ask server for the wine of the day) \$19.95

## I DOLCI PIOLA'S HOMEMADE DESSERTS

- PROFITEROLES** \$5.95  
Cream puffs filled with vanilla ice cream and topped with warm chocolate sauce.
- TIRAMISU'**\* \$5.95  
Ladyfingers dipped in espresso, cream of mascarpone cheese, cocoa.

- AFFOGATO** \$5.95  
Vanilla ice cream in a shot of espresso.

- COPPA PIOLA**  
Vanilla ice cream served in a crispy cookie cup, topped with warm chocolate sauce and a sprinkle of Farofa Doce (!Allergy Advice: Farofa Doce contains nuts). \$5.95

- PANNA COTTA** \$5.95  
Vanilla based custard topped with a house-made red berries sauce.

- FRESA Y CHOCOLATE PIZZA (8")** \$9.95  
Nutella spread, topped with fresh strawberries and a sprinkle of powdered sugar.

