

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 tomatoes, basil and olive oil. \$7.50
- 368 CAPRESE** Mozzarella fior di latte and sliced tomatoes topped with fresh basil. \$10.00 With Burrata cheese. \$15.00
- 378 VALLE DEI TEMPLI** Great for sharing. Fresh mozzarella, thinly sliced prosciutto crudo, cherry tomatoes and fresh basil. \$15.00 With Burrata cheese. \$19.00
- 386 POLPETTINE PIOLA** Meatballs in tomato sauce, served with focaccia sticks. \$10.50
- 394 AVOCADO DIP** Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$11.00
- 399 NODI ALL'AGLIO** Garlic knots served with our homemade tomato sauce. 6pc \$6.50 12pc \$11.50
- 580 MINISTRONE** Vegetable soup with barley. \$8.00 Side \$5.00

LE PIZZE

Thin crust with tomato sauce and mozzarella

Whole Wheat crust available for an additional \$1.00

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| 1 MARGHERITA The classic pizza topped with fresh basil. \$10.00 | 46 REGGIO EMILIA Smoked sausage. \$13.50 |
| 180 REGINA MARGHERITA (No Mozzarella cheese) Mozzarella fior di latte and oregano, topped with fresh basil. \$12.00 | 50 COMO Sautéed porcini mushrooms topped with prosciutto crudo. \$17.00 |
| 189 BURRATA (No Mozzarella cheese) Simply topped with burrata cheese and fresh basil. \$14.50 | 54 VENEZIA (PORTUGUESA) Ham, black pitted olives* and onions topped with boiled eggs. \$16.00 |
| 4 MODERNA Topped with fresh arugula, diced tomatoes and shaved grana padano cheese. \$13.50 | 72 RIMINI Ricotta cheese topped with smoked salmon and parsley. \$14.50 |
| 7 ITALIA Ricotta cheese topped with fresh arugula and diced tomatoes. \$13.50 | 76 CARBONARA Eggs, bacon and grated parmesan cheese. \$14.00 |
| 8 ROSSA Topped with diced tomatoes and fresh basil. \$11.50 | 83 PARMA Roasted eggplants covered with a touch of tomato sauce and grated parmesan cheese. \$13.00 |
| 9 DIAVOLA (PEPPERONI) Spicy salami. \$12.50 | 85 MANTOVA Brie cheese topped with fresh arugula, diced tomatoes and carpaccio* (thinly sliced raw filet of beef). \$16.00 |
| 13 CAPRICCIOSA Ham, sautéed mushrooms and artichokes. \$14.00 | 108 RIO DE JANEIRO Oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$16.50 |
| 14 PAVIA Ham and sautéed mushrooms. \$13.00 | 116 NAPOLI Mozzarella fior di latte, anchovies and black pitted olives*, topped with sun dried tomatoes and fresh basil. \$15.00 |
| 19 QUATTRO FORMAGGI Gorgonzola, brie and grated parmesan cheese. \$14.00 | 118 PIOLA Mozzarella fior di latte topped with sun dried tomatoes and fresh basil. \$14.50 |
| 22 TONNO & CIPOLLA Premium Italian tuna and onions. \$14.50 | 122 BROOKLYN Oven baked pulled chicken breast, gorgonzola cheese and broccoli. \$14.50 |
| 25 ORTOMISTO Roasted eggplants, spinach, roasted sweet peppers and broccoli topped with cherry tomatoes. \$15.00 | |

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
Whole Wheat crust available for an additional \$1.00

- 126 MIAMI BEACH** Mozzarella fior di latte topped with fresh arugula and cherry tomatoes. \$15.00
- 128 HONOLULU** Ham and pineapple. \$14.00
- 130 SAN DANIELE** Topped with prosciutto crudo. \$15.50
- 131 FUNGHI MISTI** Sautéed mixed mushrooms. \$15.00
- 134 CARNE & COMPAGNIA** Ham, sausage, spicy salami and oven roasted pulled chicken. \$16.50
- 150 CALZONE** Ham and sautéed mushrooms in the traditional folded shape. \$15.00
- 211 BRUXELLES** (No tomato sauce) Ricotta cheese, fresh tomatoes, and basil. \$13.00

- 219 COPENHAGEN** (No tomato sauce) Brie cheese topped with smoked salmon and a dash of parsley. \$15.00
- 224 LISBONA** (No tomato sauce) Spicy salami and gorgonzola cheese topped with fresh arugula. \$16.00
- 247 LUBIANA** (No tomato sauce) Topped with prosciutto crudo, diced tomatoes and fresh basil. \$15.00
- 258 SPARTA** (No tomato sauce) Black pitted olives* topped with fresh arugula, goat cheese and cherry tomatoes. \$14.50
- 265 ODESSA** (No tomato sauce) Caramelized onions and goat cheese, topped with prosciutto crudo. \$16.00

Le insalate

- 402 VERDE & CO** Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. Side \$7.00 Regular \$10.00
- 410 GARIBALDI** Sautéed chicken breast, mixed greens, tomatoes, mozzarella fior di latte, carrots, Dijon mustard dressing \$ 14.00
- 415 D'ANNUNZIO** Mixed greens, tomatoes, sweet corn, fresh bean sprouts, hearts of palm, mozzarella fior di latte, avocado, boiled eggs, Dijon mustard dressing. \$14.00
- 430 TOSCANINI*** Smoked salmon, shrimp, Premium Italian tuna, arugula, brie cheese, boiled eggs, black pitted olives*, walnuts, red wine vinaigrette dressing (!Allergy Advice: contains walnuts). \$16.00
- 449 ARISTOTELE** Mixed greens, goat cheese, cherry tomatoes, black olives, cucumbers, red wine vinaigrette. \$12.00
- 460 CAESAR** Romaine lettuce, homemade croutons, shaved grana padano cheese, homemade Caesar dressing. \$10.00
- 463 MACHU PICCHU** Sautéed chicken breast, quinoa, arugula, black pitted olives*, cherry tomatoes, cucumber, olive oil. \$14.50
- Add chicken to any salad for \$4.00*

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. \$17.00
- 670 POLLO ALLA PARMIGIANA** Breaded chicken breast topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti Pomodoro or penne Alfredo. \$19.00

Le paste

- 501 SPAGHETTI ALLA CRUDAIOLA** Tomato sauce, diced tomatoes, mozzarella fior di latte, fresh basil. \$13.00
- 509 PAPPARDELLE BOLOGNESE** Tomato meat sauce. \$14.50
- 524 FUSILLI BIANCO VERDE** Sautéed chicken, broccoli, cream, parmesan cheese. \$15.00
- 531 PENNE ROSATE** Smoked salmon, tomato sauce, cream, parsley. \$16.00
- 562 GNOCCHI LEGNANO** Four cheese cream sauce made with mozzarella, brie, gorgonzola, parmesan cheese. \$15.00
- 565 GNOCCHI POMPEI** Tomato sauce, fresh basil. \$13.50
- 591 LASAGNA RINA** RINA, my mom's recipe. Meat "pasticcio" with béchamel. \$15.00
- 595 SPAGHETTI ALL'ANTONIA** Rina's meatballs and tomato sauce. \$15.00



DRINKS

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| 900 | SAN PELLEGRINO SPARKLING WATER | \$5.00 | 909 | ICE TEA | \$3.00 |
| 901 | PANNA FLAT WATER | \$5.00 | 910 | ESPRESSO | \$3.00 |
| 902 | SODAS (Coke, Diet Coke, Sprite, Ginger Ale) | \$2.50 | 911 | CAPPUCCINO | \$5.00 |
| 903 | SAN PELLEGRINO ARANCIATA (Orange Soda) | \$3.00 | 912 | AMERICAN COFFEE | \$3.00 |
| 905 | GUARANA | \$3.50 | 913 | HOT TEA (earl grey, chamomile and green tea) | \$3.00 |
| 906 | CANNED JUICE | \$3.00 | | | |
| 908 | FRESH SWISS LEMONADE | \$5.00 | | | |



SIGNATURE DRINKS

- 920 SGROPPINO AL LIMONE** Lemon gelato and Vodka \$8.00
- 921 MIMOSA** Fresh orange juice and Prosecco \$7.50
- 922 BELLINI** Peach puree and Prosecco \$7.50
- 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

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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

		Glass	Bottle
811	SAUVIGNON BLANC Rayun (Chile)	\$8.00	\$29.00
806	CHARDONNAY Hames Creek (California, USA)	\$9.00	\$32.00
810	PINOT GRIGIO Collevento (Italy)	\$8.00	\$30.00
807	PROSECCO Vinicola Serena (Italy)	\$9.00	\$32.00

Birre

BOTTLED BEER 120Z

- 864 KRONENBOURG 1664**
Euro Pale Lager, 5.5%
ABV \$6.00
- 861 CORONA EXTRA** Lager,
4.6% ABV \$4.50
- 862 ANDERSON BOONT**
Amber Ale, 5.8% ABV
\$6.00
- 860 FOUNDER'S CENTENNIAL**
IPA 7.2% ABV \$6.00
- 865 ANGRY ORCHARD CRISP**
APPLE Hard Cider 5%
ABV \$5.00
- 852 GUINNESS EXTRA** Stout
5.6% ABV \$5.00

DRAFT BEER - 16OZ PINT

- 853 PERONI** Euro Pale Lager, 5.1% ABV \$6.50
- 863 MILLER LITE** Light lager, 4.7% ABV \$4.50
- 856 SAM ADAMS BOSTON LAGER** 4.9% ABV \$6.00
- 857 BELLS 2 HEARTED ALE** American IPA, 6.2% ABV \$6.50
- 858 ALLAGASH WHITE** Belgian Witbier, 5.1% ABV \$6.50
- 859 ROTATING SEASONAL BREWS** ASK

- 926 FROZEN BASIL MARTINI** Gin, orange and lime juice, basil \$9.00
927 MEDITERRANEAN MULE \$9.00
950 FRESH SANGRIA RED OR WHITE \$8.00
954 NEGRONI Gin, vermouth and Campari \$8.50
957 APEROL SPRITZ Prosecco, Aperol and mineral water \$9.00

RED WINE

- 823 CARAFE 0.5 LITER** (ask server for the wine of the day) \$15.25
825 CARAFE 1 LITER (ask server for the wine of the day) \$25.00

		Glass	Bottle
819	PINOT NOIR Chono (Chile)	\$9.00	\$32.00
817	MALBEC Gauchezco (Argentina)	\$8.00	\$29.00
814	CABERNET SAUVIGNON Pareto (California, USA)	\$9.00	\$32.00
803	MONTEPULCIANO Feudi (Italy)	\$8.00	\$29.00



I DOLCI PIOLA'S HOMEMADE DESSERTS

FRESA Y CHOCOLATE PIZZA \$11.95

Nutella spread, strawberries and powdered sugar.

PANNA COTTA \$6.00

Vanilla based custard topped with our red berries sauce.

TIRAMISU'* \$6.50

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

TORTA NERA E GELATO \$7.50

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

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