

LaPiazza

OUTDOOR ITALIAN WINE BAR

APERTIVI

TARALLI AL ROSMARINO 9
with pecorino cream

OLIVE MISTE 11
imported mixed olives, citrus, rosemary, EVOO.
GLUTEN-FREE, VEGAN

FORMAGGI E SALUMI 28
rotating selection of local and Italian imported meats & cheeses. Can be prepared GLUTEN-FREE

POLPETTE AL POMODORO 15
3 signature veal & pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano

FRITTURA DI CALAMARI 19
Mediterranean imported calamari, lightly coated in Semolina flour & gently fried. basil aioli Can be prepared GLUTEN-FREE

PRIMO SALE FRITTO 13
lightly breaded & fried Primo Sale Pecorino cheese, Calabrian chili pepper salsa, Sicilian orange blossom honey. Can be prepared GLUTEN-FREE

INSALATE

INSALATA ITALIANA 8 / 16
Farm fresh selection of mixed greens, baby arugula, 10 year aged Modena balsamic vinegar, EVOO, lemon.
GLUTEN-FREE

INSALATA DI CAVOLFIORI 15
cauliflower, Castelvetrano olives, Sicilian capers, sundried tomatoes, roasted red peppers, parsely, EVOO, red wine vinegar. GLUTEN-FREE

PANINI

PLT 18
Pinsa Flatbread, crispy fried prosciutto, local greens, tomato, basil aioli

POLPETTE 16
Pinsa flatbread, housemade veal & pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano

DOLCI

CANNOLO SICILIANO *Cannolo pastry,* 11
traditional sheep ricotta, sugar, chocolate chips, pistachio, Amarena cherry

AFFOGATO AL CAFFE *vanilla bean gelato,* 11
espresso, hazelnut syrup, GLUTEN-FREE

TORTA AL LIMONE *lemon olive oil cake.* 12
GLUTEN-FREE, VEGAN

TORTA SICILIANA ALLA RICOTTA *Sicilian* 13
ricotta cheesecake, orange-amaro glaze.
GLUTEN-FREE

Pizze Napoletane

ROSSE

MARINARA 16
San Marzano Tomatoes, fresh garlic, oregano, basil and extravirgin olive oil.

MAGHERITA 19
San Marzano tomatoes, fior di latte mozzarella, parmigiano, fresh basil and extra virgin olive oil.

DIAVOLA 25
San Marzano tomatoes, smoked mozzarella, soppressata Calabrese. finished with sharp provolone and a drizzle of hot honey.

L' AMERICANO 24
San Marzano tomatoes, fior di latte mozzarella parmigiano, house Italian sausage, pepperoni, mushrooms

BIANCHE

PESTO E BURRATA 25
basil pesto, EVOO, burrata, arugula
Add Prosciutto 6

BOSCAIOLA 25
wild mushrooms, provolone, smoked mozzarella, truffle oil
Add prosciutto 6

AVELLINESE 26
White based pizza - fior di latte mozzarella, handpicked Italian sausage, fried eggplant, caramelized onions and caciocavallo.

GF crust - While our crust is Gluten Free our environment is not **6**

Check out our sister concepts!



Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness. Alert your server if you have special dietary requirements.

22% SERVICE CHARGE MAY BE ADDED FOR GROUPS OF 8 OR MORE. 2.98% CC SERVICE CHARGE.