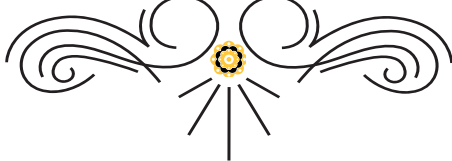


Cocktails - Week One

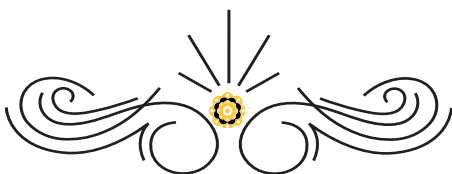
AVIATION	15
<i>Moletto Gin, Luxardo Marischino liqueur, creme de violet, lemon</i>	
BEES KNEES	16
<i>Palm & Pineapple gin, honey-lemongrass syrup, lemon</i>	
BEVERLY	17
<i>Cognac, Poli Bianco vermouth, Cocchi dry vermouth, Qualia Bergamotto liqueur, orange</i>	
CARAJILLO	15
<i>espresso, Licor 43</i>	
DAIQUIRI	15
<i>3 Star white rum, Cauffe-Choer rhum agricole, simple, lime</i>	
ESTATE MILANESE	15
<i>Robber's Rye whisky, Campari, saffron & rose syrup, orange juice,</i>	
LE FERIE	15
<i>Qualia bergamot liqueur, lavender bitters, organic brut prosecco, seltzer, mint</i>	
NEGRONI	17
<i>Berto Gin, Campari, Poli Gran Bassano Rosso, orange</i>	
OLD FASHIONED	16
<i>J. Henry Bourbon, Angostura bitters, local maple syrup, orange</i>	
PAPER PLANE	17
<i>Aperol, Amaro Nonino, J Henry bourbon, lemon</i>	
PISCO SOUR	15
<i>Lapostelle Pisco XO, simple, lime, egg white, bitters</i>	
MARTINI SARDO	17
<i>green peppercorn-infused Malfy gin, Mirto myrtle berry liqueur, lemon, rosemary honey syrup</i>	
SANTORITA	16
<i>Corralejo Reposado, blood orange liqueur, blood orange/prickly pear syrup, fresh basil, fresh lime, pink salt rim can make spicy</i>	
VAI! TAI	17
<i>Middlewest Rye, Smith & Cross rum, Capaletti, Lazzaroni amaretto, simple, fresh lemon, fresh mint</i>	
WHAT A GIRL WANTS	15
<i>Fieldnotes vodka, raspberry liqueur, Cocchi Rossa, Qualia bergamot liqueur, fresh lemon, seltzer</i>	
WHISKY SOUR	16
<i>Robber's Rye, simple, lemon, egg white</i>	



Non-Alcoholic Creations

Add MEDIDATE water-soluble THC tincture from
Midsommar Apothecary to any non-alcoholic beverage!
\$4

- Spritz **12**
Lyre's Italian Orange N/A Liqueur,
seltzer, orange
- Parete Verde **11**
rotating fresh herbs, lime, rosemary
syrup, soda
- Island Day **11**
Elderflower/Chamomile shrub, sage
syrup, lavender bitters, soda, yuzu
uses LORE oxymel by Midsommer Apothecary
- Cherry Heist **10**
House grenadine, basil & pink
peppercorn syrup, soda, lemon, cherry
bitters*
*3 dashes, trace amounts of alcohol
- Dogs on the Roof **11**
Rose/Nettle shrub, saffron & rose syrup,
earl grey iced tea, lemon
uses Dark Hum oxymel by Midsommar Apothecary
- Tutto Bello **10**
Blueberry, thyme, balsamic vinegar,
lime, ginger beer
- Lemonade Sparklers **8**
100% squeezed lemonade, soda, choice
of syrup:
Rosemary & grapefruit
Basil & pink peppercorn
Door County cherry



Beer & Such

Rotating Drafts 7

Menabrea Ambrata 8

Ninja Dust IPA 7

Moon Boots and Snowsuits 7

Spotted Cow 6

Point Drop Dead Blonde 6

PBR (16oz) 5

Miller High Life 5

Miller Lite 5

Michelob Ultra 5

Busch Lite 4

Italian Style Plisner - N/A 5

One Barrel Rosé Cider 8

Untitled Art Seltzers 8

blood orange & pomegranate or blackberry & agave

Other Cans & Bottles

Acqua Panna (1L) 9

San Pellegrino (1L) 9

Point Root Beer 5

Kitty Cocktail 5

Limonata Siciliana 6

Aranciata Siciliana 6

Coffee & Tea

Doppio Espresso 4

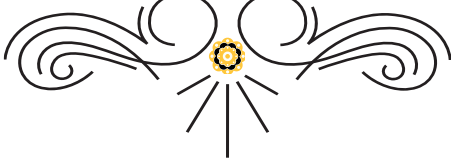
Americano 4.5

Cappuccino 5

Hot Tea 3.75

jade cloud, earl grey, peppermint, tumeric ginger

Iced Tea 5.5



Antipasti

small plates / shareables

TARALLI AL ROSMARINO 10

with pecorino cream

FRITTURA DI CALAMARI 21

Mediterranean imported calamari, lightly coated in Semolina flour & gently fried. basil aioli
GF

POLPETTE ALLA POMODORO 16

3 signature beef & pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano

PRIMO SALE FRITTO 17

lightly breaded & fried Primo Sale Pecorino cheese, Calabrian chili pepper sauce, Sicilian orange blossom honey.
GF

SALSA DI FAGIOLI 16

Roasted red pepper & Canneloni bean dip, Pinsa bread, arugula, roasted artichoke hearts
Can be GF, Vegan

INSALATA ITALIANA 8 / 16

Farm fresh selection of mixed greens, baby arugula, 10 year aged Modena balsamic vinegar, EVOO, lemon.
GF, Vegan

INSALATA DI BARBAIETOLE 15

roasted beets, goat cheese, candied pistachios, pickled red onions, champagne vinaigrette
GF, can be Vegan

Panini

sandwiches

PLT 19

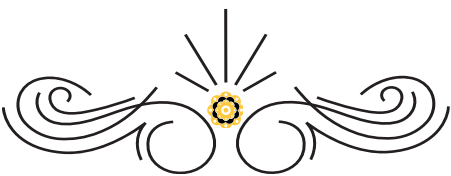
Ciabatta bread, crispy prosciutto local greens, tomato, basil aioli

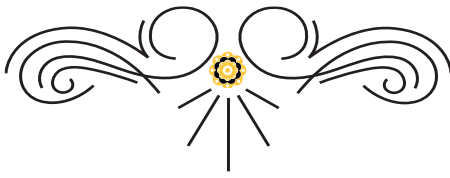
POLPETTE 19

Ciabatta bread, housemade beef & pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano

SALSICCIA 19

Ciabatta bread, Italian sausage, fresh tomato basil sauce, provolone





Pizza Napoletana

MARINARA 16

San Marzano Tomatoes, fresh garlic, oregano, extra virgin olive oil.

MARGHERITA 21

*San Marzano tomatoes, Fior di Latte mozzarella, fresh basil, EVOO, Parmigiano Reggiano
add Prosciutto di Parma 7 add arugula 4*

DIAVOLA 26

San Marzano tomatoes, smoked mozzarella, Soppressata Calabrese, sharp provolone, hot honey

L' AMERICANO 26

San Marzano tomatoes, Fior di Latte mozzarella, house Italian sausage, pepperoni, mushrooms, Parmigiano Reggiano

PESTO E BURRATA 25

*artichoke pesto, mozzarella, EVOO, burrata, arugula, fresh lemon
add Prosciutto di Parma 7*

BOSCAIOLA 25

*wild mushrooms, provolone, smoked mozzarella, truffle oil
add Prosciutto di Parma 7 add arugula 4*

QUATTRO FORMAGGI 25

*mozzarella, gorgonzola, parmigiano reggiano, grana padano
add Prosciutto di Parma 7 add arugula 4*

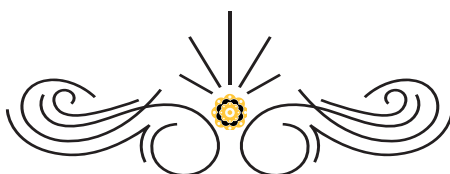
TRE CIPOLI 24

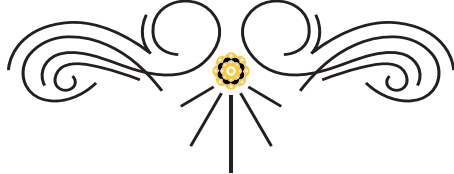
*Fior di Latte mozzarella, caramelized onions, red onions, yellow onions, Calabrian chilis, sharp provolone
add Prosciutto di Parma 7 add arugula 4*

GF crust - 6

While our crust is Gluten Free our environment is not. Please discuss any dietary specifications with your server

20% gratuity may be added to groups of 8 or more





Welcome to
La Piazza
Season 3

As we enter this year we've got tons of ideas floating around in our brains. We're hoping to use these first couple weeks before we're fully open to try some things out and hear from you! If you have things you want to see on the menu, or a weird cocktail you saw on instagram that you don't have the ingredients for but we do, or even a pizza combo you've been craving, now's your chance to let us know!

Thank you for being here and for giving us reasons to create! It's what we love, we hope you will too

