PIOLA®

FAMOSI PER LA PIZZA

anni Est. 1986

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!

Starters

601 CARPACCIO AIDA* Carpaccio (thinly sliced filet of raw beef), arugula, shaved grana padano cheese. $11.95

351 BRUSCHETTA Our homemade bread sliced and baked to a perfect crust and topped with fresh marinated cherry tomatoes and basil. $7.95

368 CAPRESE Burrata cheese and sliced tomatoes topped with balsamic glaze and fresh basil. $12.95 With mozzarella fior di latte $8.95

378 PROSCIUTTO & CO Burrata cheese, sliced prosciutto crudo, marinated cherry tomatoes and fresh basil. $17.95 With fresh mozzarella. $12.95

386 PIOLA'S MEATBALLS Homemade meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. $10.95

394 AVOCADO DIP Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. $9.95

399 GARLIC KNOTS Garlic bread node served with our homemade marinara sauce. 6pc $6.95

580 MINESTRONE Vegetable soup with barley. $7.95

392 CRISPY CALAMARI Tender calamari lightly floured and deep fried, served with homemade marinara sauce. $12.95

Famosi per la Pizza

Thin crust with tomato sauce and mozzarella

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

1 MARGHERITA The classic pizza topped with fresh basil. $9.95

180 REGINA MARGHERITA (No mozzarella cheese) Mozzarella fior di latte and oregano, topped with fresh basil. $11.95

189 BURRATA (No Mozzarella cheese) Simply topped with burrata cheese and fresh basil. $14.95

4 MODERNA Topped with fresh arugula, diced tomatoes and shaved grana padano cheese. $13.95

7 ITALIA Ricotta cheese topped with fresh arugula and diced tomatoes. $13.95

9 DIAVOLA (PEPPERONI) Spicy salami. $12.95

13 CAPRICCIOSA Ham, sautéed mushrooms and artichokes. $13.95

14 PAVIA Ham and sautéed mushrooms. $12.95

19 QUATTRO FORMAGGI Gorgonzola, brie and grated parmesan cheese. $14.95

22 TONNO & CIPOLLA Premium Italian tuna and onions. $14.95

25 ORTOMISTO Fresh zucchini, spinach, roasted sweet peppers and broccoli topped with marinated cherry tomatoes. $13.95

46 REGGIO EMILIA Italian sausage. $12.95

50 COMO Sautéed shiitake mushrooms topped with prosciutto crudo. $16.95

54 VENEZIA (PORTUGUESA) Ham, kalamata pitted olives* and onions topped with boiled eggs. $14.95

72 RIMINI Ricotta cheese topped with smoked salmon and parsley. $13.95

76 CARBONARA Eggs, bacon and grated parmesan cheese. $13.95

85 MANTOVA Brie cheese topped with fresh arugula, diced tomatoes and carpaccio* (thinly sliced raw filet of beef). $14.95

108 RIO DE JANEIRO Oven baked pulled chicken breast, catupiry cheese and a dash of parsley. $16.95

116 NAPOLI Mozzarella fior di latte, anchovies and kalamata pitted olives*, topped with marinated sundried tomatoes and fresh basil. $15.9

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.

PIOLA HALLANDALE BEACH 1703 EAST HALLANDALE BEACH BOULEVARD | HALLANDALE BEACH, FL 33009 | T. (954) 457-9394
PIOLAHALLANDALE@PIOLAUSA.COM // WWW.PIOLAUSA.COM

Famosi per la Pizza

Thin crust with tomato sauce and mozzarella

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

118 PIOLA Mozzarella fior di latte topped with marinated sundried tomatoes and fresh basil. $14.95

122 BROOKLYN Oven baked pulled chicken breast, gorgonzola cheese and broccoli. $13.95

126 MIAMI BEACH Mozzarella fior di latte topped with fresh arugula and marinated cherry tomatoes. $14.95

128 HONOLULU Ham and pineapple. $12.95

130 SAN DANIELE Topped with prosciutto crudo. $14.95

131 FUNGHI MISTI Sautéed mixed mushrooms. $14.95

134 MEAT LOVER'S Ham, sausage, spicy salami and bacon. $15.95

160 RALEIGH Barbecue sauce, onions, brie cheese, oven-baked pulled chicken breast, topped with a sprinkle of cilantro. $13.95

With Alfredo Sauce

219 COPENHAGEN Alfredo sauce, brie cheese topped with smoked salmon and a dash of parsley. $13.95

224 LISBONA Alfredo sauce, spicy salami and gorgonzola cheese topped with fresh arugula. $13.95

244 CURITIBA Alfredo sauce, catupiry cheese, heart of palm and artichokes. $16.95

247 LUBIANA Alfredo sauce topped with prosciutto crudo, diced tomatoes and fresh basil. $15.95

Salads

402 VERDE & CO Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. $6.00/$9.00

460 CAESAR Romaine lettuce, shaved Grana Padano cheese, homemade croutons, homemade Caesar dressing. $6.00/$9.00

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. $13.95

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). $17.95

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. $15.95

Add chicken to any salad for $4.95

Entrees

670 CHICKEN PARMIGIANA Breaded chicken breast topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti Pomodoro or penne Alfredo. $19.95

501 SPAGHETTI CRUDAIOLA Tomato sauce, diced tomatoes, mozzarella fior di latte, fresh basil. $12.95

509 PAPPARDELLE BOLOGNESE Tomato meat sauce. $15.95

524 FUSILLI BIANCO VERDE Sautéed chicken, broccoli, cream, parmesan cheese. $14.95

531 PENNE ROSATE Smoked salmon, tomato sauce, cream, parsley. $15.95

537 PENNE CIVIDALE Prosciutto crudo, cream, rosemary, diced tomatoes, grated parmesan cheese. $14.95

562 GNOCCHI LEGNANO Four cheese cream sauce made with mozzarella, brie, gorgonzola, parmesan cheese. $15.95

591 LASAGNA RINA My Mom's recipe. Meat "pasticcio" with bechamel. $15.95

595 SPAGHETTI MEATBALLS Rina's meatballs and tomato sauce. $15.95

30 anni 1986-2016

PIOLA HALLANDALE BEACH 1703 EAST HALLANDALE BEACH BOULEVARD | HALLANDALE BEACH, FL 33009 | T. (954) 457-9394
PIOLAHALLANDALE@PIOLAUSA.COM // WWW.PIOLAUSA.COM

Drinks

900 SAN PELLEGRINO SPARKLING WATER small $4.00 / large $5.00

901 PANNA FLAT WATER small $4.00 / large $5.00

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

936 FRESH PINEAPPLE AND MINT JUICE Made to order $5.00

908 FRESH SWISS LEMONADE Made to order $4.50

909 ICED TEA $3.00

910 ESPRESSO $2.50

911 CAPPUCCINO $4.00

912 AMERICAN COFFEE $2.50

913 HOT TEA (earl grey, chamomile and green tea) $2.50

Birre

BOTTLED BEER 12OZ

860 HEINEKEN $5.00

861 CORONA $5.00

862 BUD LIGHT $4.00

863 MILLER LITE $4.00

864 ZYWIEC (16.9oz) $5.00

DRAFT BEER - 16OZ PINT

851 STELLA ARTOIS $6.25

853 PERONI $6.25

854 BLUE MOON $6.00

859 BEER LOVER SPECIAL Ask Server

Signature Drinks

920 SGROPPINO AL LIMONE Lemon gelato and Vodka. $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

926 KIWI CAIPIROSKA Vodka, kiwi and sugar. $8.50

941 PINEAPPLE CAIPIROSKA Vodka, pineapple and sugar. $8.50

957 APEROL SPRITZ Prosecco, Aperol and soda. $9.00

921 MIMOSA Prosecco and orange juice. $8.50

Wines

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

	Glass	Bottle
810 PINOT GRIGIO Collevento 921 (Italy)	$9.00	$34.00
806 CHARDONNAY Collevento 921 (Italy)	$9.00	$34.00
807 PROSECCO Costaross (Italy)	$9.00	$34.00

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

	Glass	Bottle
822 MERLOT Collevento 921 (Italy)	$9.00	$34.00
814 CABERNET SAUVIGNON Collevento 921 (Italy)	$9.00	$34.00
817 MALBEC Don Gennaro (Argentina)	$10.25	$38.00
821 CHIANTI Gran Duca di Toscana (Italy)	$9.50	$35.00

Desserts

701 TIRAMISÙ* Ladyfingers dipped in espresso, cream of mascarpone cheese, cocoa. $7.95

704 PROFITEROLES Cream puffs filled with vanilla ice cream and topped with warm chocolate sauce. $7.95

738 PIOLA'S CANNOLI Sicilian cannoli filled with sweet creamy ricotta, with a hint of chocolate. $6.95

735 ITALIAN FLAN Homemade flan topped with caramel sauce. $6.95

739 FRESA Y CHOCOLATE PIZZA (8") Nutella spread, strawberries and powdered sugar. $9.95

30 anni 1986-2016

PIOLA HALLANDALE BEACH 1703 EAST HALLANDALE BEACH BOULEVARD | HALLANDALE BEACH, FL 33009 | T. (954) 457-9394
PIOLAHALLANDALE@PIOLAUSA.COM // WWW.PIOLAUSA.COM