

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

- 351 BRUSCHETTA** Our homemade bread sliced and baked to a perfect crust and topped with fresh marinated cherry tomatoes and basil. \$7.50
- 359 LIPARI** Our homemade bread sliced and topped with tomato sauce, mozzarella and oregano, and baked to a perfect crust. \$7.50
- 368 CAPRESE** Mozzarella fior di latte and sliced fresh tomatoes topped with balsamic glaze and fresh basil. \$9.50 With Burrata cheese. \$14.00
- 376 ITALIA UNITA** Daily selection of sliced meats and cheeses served with bread and jam. \$18.50
- 378 PROSCIUTTO & CO** Great for sharing. Mozzarella fior di latte, thinly sliced prosciutto crudo, marinated cherry tomatoes and fresh basil. \$14.50 With Burrata cheese. \$17.50
- 386 PIOLA'S MEATBALLS** Homemade meatballs slow cooked in San Marzano tomato sauce, served with focaccia sticks. \$11.00
- 394 AVOCADO DIP** Fresh avocados mashed with fresh tomatoes, onions, basil and lime juice, served with focaccia sticks. \$9.50
- 399 GARLIC KNOTS** Garlic bread node served with our homemade marinara sauce. 6pc \$7.00 12 pc \$13.00
- 580 MINISTRONE** Vegetable soup with barley. \$8.50
- 601 CARPACCIO AIDA*** Carpaccio* (thinly sliced filet of raw beef), arugula, shaved Grana Padano cheese. \$12.00
- 610 CARPACCIO NABUCCO*** Carpaccio* (thinly sliced filet of raw beef), arugula and capers, topped with shaved Grana Padano cheese and a caper based sauce. \$13.00

FAMOSI PER LA PIZZA

Thin crust with tomato sauce and mozzarella

Chia flour crust available for additional \$2.00 Vegan cheese available for additional \$2.50

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| <ul style="list-style-type: none"> 1 MARGHERITA The classic pizza topped with fresh basil. \$10.00 180 REGINA MARGHERITA Mozzarella fior di latte and oregano, topped with fresh basil. \$12.50 183 POMPEI Mozzarella fior di latte and oregano, topped with spicy salami. \$15.00 189 BURRATA (No mozzarella cheese) Simply topped with burrata cheese and fresh basil. \$15.00 4 MODERNA Topped with fresh arugula, diced tomatoes and shaved Grana Padano cheese. \$14.00 7 ITALIA Ricotta cheese topped with fresh arugula and diced tomatoes. \$14.00 9 DIAVOLA (PEPPERONI) Spicy salami. \$13.00 13 CAPRICCIOSA Ham, sautéed mushrooms and artichokes. \$14.60 14 PAVIA Ham and sautéed mushrooms. \$13.00 19 QUATTRO FORMAGGI Gorgonzola, brie and grated Parmesan cheese. \$15.00 22 TONNO & CIPOLLA Premium Italian tuna and onions. \$14.50 23 BRACCIO DI FERRO Ricotta cheese and spinach. \$15.00 25 ORTOMISTO Roasted eggplants, spinach, roasted sweet peppers and broccoli topped with marinated cherry tomatoes. \$14.00 46 REGGIO EMILIA Sausage. \$14.00 50 COMO Sautéed porcini mushrooms topped with prosciutto crudo. \$17.00 54 VENEZIA (PORTUGUESA)* Ham, kalamata pitted olives* and onions topped with hard boiled eggs. \$15.50 72 RIMINI Ricotta cheese topped with smoked salmon and parsley. \$16.00 76 CARBONARA Eggs, bacon and grated parmesan cheese. \$14.00 83 PARMA Roasted eggplants covered with a touch of tomato sauce and grated Parmesan cheese. \$13.00 85 MANTOVA* Brie cheese topped with fresh arugula, diced tomatoes and carpaccio* (thinly sliced raw filet of beef). \$15.00 | <ul style="list-style-type: none"> 108 RIO DE JANEIRO Oven baked pulled chicken breast, catupiry cheese and a dash of parsley. \$16.50 116 NAPOLI* Mozzarella fior di latte, anchovies and kalamata pitted olives*, topped with sundried tomatoes and fresh basil. \$16.00 118 PIOLA Mozzarella fior di latte topped with sundried tomatoes and fresh basil. \$15.00 122 BROOKLYN Oven baked pulled chicken breast, gorgonzola cheese and broccoli. \$14.50 126 MIAMI BEACH Mozzarella fior di latte topped with fresh arugula and marinated cherry tomatoes. \$14.50 128 HONOLULU Ham and pineapple. \$14.00 130 SAN DANIELE Topped with prosciutto crudo. \$15.00 131 FUNGHI MISTI Sautéed mixed mushrooms. \$15.50 134 MEAT LOVER'S Ham, sausage, spicy salami and bacon. \$16.00 150 CALZONE Ham and sautéed mushrooms in the traditional folded shape. \$14.50 158 HOUSTON Jalapeño peppers topped with fresh avocado, diced tomatoes and a dash of cilantro. \$14.50 |
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WITH ALFREDO SAUCE

- 219 COPENHAGEN*** Alfredo sauce, brie cheese topped with smoked salmon* and a dash of parsley. \$16.00
- 224 LISBONA** Alfredo sauce, spicy salami and gorgonzola cheese topped with fresh arugula. \$15.00
- 244 CURITIBA** Alfredo sauce, catupiry cheese, heart of palm and artichokes. \$16.00
- 247 LUBIANA** Alfredo sauce topped with prosciutto crudo, diced tomatoes and fresh basil. \$16.00
- 269 GENOVA** Alfredo sauce, pesto, oven-baked pulled chicken breast and marinated cherry tomatoes. \$15.00

SALADS

- 402 VERDE & CO** Mixed greens, arugula, tomatoes, carrots, mixed sweet peppers, cucumbers, scallions, Italian dressing. Side \$6.50 Regular \$9.50
- 454 LOLLO** Arugula, shaved Grana Padano cheese, Italian dressing. Side \$6.00 Regular \$9.00
- 460 CAESAR** Romaine lettuce, shaved Grana Padano cheese, croutons, Caesar dressing. Side \$7.00 Regular \$10.00
- 410 GARIBALDI** Sautéed chicken breast, mixed greens, tomatoes, mozzarella fior di latte, carrots, Dijon mustard dressing. \$15.00
- 415 D'ANNUNZIO** Mixed greens, tomatoes, sweet corn, hearts of palm, mozzarella fior di latte, avocado, hard boiled eggs, Dijon mustard dressing. \$13.00
- 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). \$17.50
- 449 ARISTOTELE*** Mixed greens, goat cheese, marinated cherry tomatoes, Kalamata pitted olives*, cucumbers, red wine vinaigrette dressing. \$13.00
- 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). \$16.00
- 463 MACHU PICCHU*** Sautéed chicken breast, quinoa, arugula, kalamata pitted olives*, marinated cherry tomatoes, cucumber, olive oil. \$16.00

Add chicken/shrimp to any salad for \$3.95/\$4.95

ENTREES

- 652 POLLO PIOLA** Chicken breast roll stuffed with spinach and ricotta, sautéed in a creamy mushroom sauce. Served with spaghetti. \$16.50
- 670 CHICKEN PARMIGIANA** Breaded chicken breast topped with our homemade tomato sauce, mozzarella and oregano. Served with spaghetti Pomodoro or penne Alfredo. \$18.50
- 509 PAPPARDELLE BOLOGNESE** Tomato meat sauce. \$15.00
- 524 FUSILLI BIANCO VERDE** Sautéed chicken, broccoli, cream, Parmesan cheese. \$14.50
- 590 FUSILLI AL PESTO** Homemade creamy pesto sauce. \$13.00
- 531 PENNE ROSATE** Smoked salmon, tomato sauce, cream, parsley. \$16.00
- 537 PENNE CIVIDALE** Prosciutto crudo, cream, rosemary, diced tomatoes, grated Parmesan cheese. \$15.00
- 554 RAVIOLI CORTINA** Beef stuffed ravioli, cream, porcini mushrooms, parmesan cheese, parsley. \$15.00
- 562 GNOCCHI LEGNANO** Four cheese cream sauce made with mozzarella, brie, gorgonzola, Parmesan cheese. \$16.00
- 565 GNOCCHI POMPEI** Tomato sauce, fresh basil. \$14.00
- 591 LASAGNA RINA** My mom's recipe. Meat "pasticcio" with béchamel. \$15.00
- 595 SPAGHETTI MEATBALLS** Rina's meatballs and tomato sauce. \$15.00
- 599 SPAGHETTI LIDO** Cherry tomatoes, garlic and fresh mozzarella. \$13.00



DRINKS

- 900 SAN PELLEGRINO SPARKLING WATER**
small \$3.45 / large \$5.00
- 901 PANNA FLAT WATER**
small \$3.45 / large \$4.45
- 902 SODAS** (Coke, Diet Coke, Sprite, Ginger Ale) \$2.00
- 903 SAN PELLEGRINO FLAVOR BEVERAGES**
(ask for current flavor) \$3.00
- 905 GUARANA** \$3.00
- 906 JUICES** (Orange, Apple, Cranberry) \$3.50
- 936 FRESH PINEAPPLE AND MINT JUICE** \$5.00
- 908 FRESH SWISS LEMONADE** Made to order \$4.00
- 909 ICE TEA** \$2.95
- 910 ESPRESSO** \$3.00
- 911 CAPPUCCINO** \$4.00
- 912 AMERICAN COFFEE** \$2.50
- 913 HOT TEA** (Choose from our selection) \$2.50

BEERS

- BOTTLED BEER**
- 862 BUD LIGHT** \$4.00
- 853 PERONI** \$5.50
- 865 DOS XX** \$5.50
- 853 NEGRA MODELO** \$5.50
- 861 CORONA** \$5.50
- 860 HEINEKEN** \$5.50
- 859 BEER LOVER SPECIAL** \$5.50
- DRAFT BEER**
- 854 BLUE MOON** \$6.00
- 851 STELLA ARTOIS** \$6.00

SIGNATURE DRINKS

- 920 SGROPPINO AL LIMONE** Lemon gelato and Vodka \$ 8.50
- 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
- 941 PINEAPPLE CAIPIROSKA** Vodka, pineapple and sugar \$ 8.50
- 921 MIMOSA** Prosecco and orange juice \$8.50
- 931 FIZZY FRAGOLA** Prosecco and strawberries \$8.50
- 930 MENTA ANANA** Pinot Grigio, fresh pineapple and mint \$8.50
- 957 APEROL SPRITZ** Prosecco, Aperol and soda \$ 8.50

VINO

WHITE WINE	Glass	Bottle	RED WINE	Glass	Bottle
801 HOUSE WHITE	\$5.50	\$24.00	810 HOUSE RED	\$5.50	\$24.00
811 MOSCATO	\$9.00	\$33.00	804 MALBEC	\$9.50	\$35.00
812 PINOT GRIGIO	\$9.00	\$33.00	805 CABERNET SAUVIGNON	\$9.50	\$35.00
815 CHARDONNAY	\$9.00	\$33.00	806 CHIANTI	\$10.00	\$38.00
814 SAUVIGNON BLANC	\$9.50	\$35.00	813 PINOT NOIR	\$10.00	\$38.00
817 ROSE	\$9.25	\$34.00	815 BLENDS AND OTHER VARIETIES	\$10.00	\$38.00
816 PROSECCO	\$9.50	\$35.00			