

PASTA & SPECIALTY ENTRÉES

Add Soup or Salad for \$2

Lasagna Mia Handmade layers of lasagna pasta filled with our Bolognese meat sauce, pepperoni, mozzarella, and ricotta cheese. Topped with mozzarella and marinara sauce. 15

Piazza Trio Take a tour of our menu. Hand-breaded Chicken Parmigiana, Homemade Lasagna, and fettuccine Alfredo. 17

Rigatoni Al Forno Imported rigatoni pasta tossed with sausage, cherry tomatoes, and a blend of cheeses. Topped with mozzarella and marinara sauce. 13

Ravioli Italia A tribute to the Italian flag. Our three cheese ravioli topped with a tricolor covering of marinara, Alfredo, and pesto cream sauce. 14

Fettuccine Alfredo Fresh fettuccine pasta tossed with cream, butter and a blend of cheeses. 12

Add Sautéed Broccoli 2
Add Grilled Chicken 3
Add Sautéed Shrimp 6
Add Seared Scallops 7

Spaghetti Classico Imported spaghetti pasta tossed in a traditional meat sauce, served with meatballs. 13

Eggplant Fiorentina Battered eggplant filled with mozzarella, ricotta cheese, fresh spinach, and Parmesan cheese. Topped with marinara sauce and mozzarella. Served with a side of capellini pasta. 14

Tortellini Della Nonna Tortellini pasta tossed with cream, butter and a blend of cheeses. Topped with prosciutto, green peas, and mozzarella. 16

Fettuccine Bolognese Fettuccine pasta tossed in our Bolognese meat sauce, topped with Parmesan cheese. 14

Tortellini Toscana Tortellini pasta tossed in a brandy cream sauce with Gorgonzola cheese, grilled chicken, arugula and sun dried tomatoes. 18

Gnocchi Caprese Potato pasta tossed in marinara sauce topped with melted mozzarella cheese. 13

Rigatoni alla Vodka Rigatoni pasta tossed in a vodka blush cream sauce, topped with green peas, caramelized onions and prosciutto di parma. 14

Gluten Free Cheese Ravioli Topped with our homemade marinara sauce. 15

♥♥ If You're Watching Carbs, substitute any Pasta entrée with whole wheat spaghetti. ♥♥

PASTA COMBINATIONS

We invite you to get creative. Build your own pasta dish by choosing a pasta and sauce of your choice. 9

Add Soup or Salad for 2

Pasta Options:

Angel Hair, Spaghetti, Whole Wheat Spaghetti, Linguine, or Fettuccine.

Choose Your Sauce:

Carbonara, Alfredo, Alla Vodka, Meat Sauce, Bolognese, Marinara, or Pesto Cream Sauce.

Add Extra Ingredients:

- Fresh Spinach, Sun-Dried Tomatoes, Mushrooms, Sautéed Broccoli, Gorgonzola Cheese, or Ricotta Cheese. 2
- Ground Sausage, Meatballs or Grilled Chicken 3
- Sautéed Shrimp 6 • Seared Scallops 7

SIDE DISHES

Sautéed Seasonal Vegetables 3
Mixed Roasted Vegetables 4
Garlic Mashed Potatoes 3
Sautéed Broccoli 3

Oven Roasted Potato Wedges 3
Fresh Sautéed Spinach 4
Vegetable Risotto 8

CATERING MENU

APPETIZERS

Arancini 27
Bruschetta 24
Italian Sampler 39

Calamari Fritti 36
Mussels Toscana 33
Crab-Stuffed Mushrooms 33

Spinach & Artichoke Dip 30
Mozzarella Caprese 30

PASTA & SPECIALTY ENTRÉES

Lasagna Mia 45
Ravioli Italia 42
Rigatoni Al Forno 39
Spaghetti Classico 39

Eggplant Fiorentina 42
Fettuccine Bolognese 39
Fettuccine Alfredo 39
Tortellini Della Nonna 48

Tortellini Toscana 54
Gnocchi Caprese 39
Gluten Free Cheese Ravioli 45

PASTA COMBINATIONS

Pasta Options:

Angel Hair, Spaghetti, Whole Wheat Spaghetti, Linguine, or Fettuccine.

Choose Your Sauce:

Carbonara, Alfredo, Alla Vodka, Meat Sauce, Bolognese, Marinara, or Pesto Cream Sauce.

Add Extra Ingredients:

- Fresh Spinach, Sun-Dried Tomatoes, Mushrooms, Sautéed Broccoli, Broccoli, Gorgonzola Cheese, or Ricotta Cheese. 6
- Ground Sausage, Meatballs or Grilled Chicken 9
- Shrimp 18
- Scallops 21

CHICKEN & VEAL ENTRÉES

Chicken Madeira 51
Stuffed Chicken Marsala 48
Chicken Parmigiana 42
Veal Parmigiana 48

Chicken Rollatini 48
Chicken & Scallop
Provencal 54

Chicken Mediterraneo 48
Veal Marsala 57
Veal Saltimbocca 60

SEAFOOD ENTRÉES

Seafood Fra Diavolo
Red Sauce 54 White Sauce 60
Lobster Ravioli 60

Linguine White or Red Clams 54
Shrimp Oreganata 51

Shrimp Carbonara 54
Seafood Primavera 51

SIDES

Sautéed Seasonal Vegetables 15
Mixed Roasted Vegetables 20

Sautéed Broccoli 15
Oven Roasted Potatoes 15

Fresh Spinach 20
Vegetable Risotto 32

SALADS

Spinach Salad 30
Arugula Salad 30
Chicken Caesar Salad 30

Insalata Romana 30
Buffalo Chicken Salad 30
Chicken Cobb Salad 30

Add to any Salad
Grilled Chicken 9
Shrimp 18
Scallops 21

PANINI/ WRAPS / SLIDERS (No Sides)

Caprese Panini 56
Tuscan Chicken Panini 56
Italian Panini 56
Grilled Steak Panini 56

Buffalo Chicken Wrap 56
Chicken Ceaser Wrap 56
Chicken Cobb Wrap 56
Grilled Steak Sliders 56

Chicken Parmigiana Sliders 56
Cheese Steak Wrap 56
Meatball Parmigiana Sliders 56
Chicken Cordon Bleu Sliders 5

Gift Cards available,
ask servers for details.



492 S Red Haven Lane, Dover, DE 19901
302.387.1870
order online www.piazzamia.com



492 S Red Haven Lane, Dover, DE 19901
302.387.1870
order online www.piazzamia.com

APPETIZERS

Mussels Toscana Mussels simmered in a white wine and cherry tomato cream sauce. **11**

Mozzarella Fritta Fresh mozzarella breaded and seasoned with Italian herbs, then fried to perfection. **9**

Mozzarella Caprese Imported fresh mozzarella, ripened roma tomatoes, and fresh basil, served with thin bread sticks wrapped with prosciutto, then drizzled with a basil olive oil and balsamic reduction. **10**

Calamari Fritti Tender fresh calamari and hot cherry pepper rings lightly floured and seasoned, then fried until golden. Served with a side of marinara sauce & peppercorn ranch. **12**

Bruschetta Diced plum tomatoes, fresh basil, garlic, Parmesan cheese and extra virgin olive oil. Served with crostini bread. **8**

Flat Bread Caprese Fresh mozzarella, diced tomatoes, fresh basil and Parmesan cheese on a seasoned flat bread crust. **10**

Arancini Thinly sliced prosciutto, a blend of Italian cheeses, and Arborio rice hand formed and lightly breaded, then fried to perfection. **9**

Crab-Stuffed Mushrooms Fresh mushrooms caps filled with lump crab meat and topped with a sherry cream sauce. **11**

Spinach & Artichoke Dip Baby spinach and artichoke hearts in a blend of herbs and Italian cheeses topped with diced Roma tomatoes, served with toasted bread. **10**

Italian Sampler A tasting of Piazza Mia - Tomato Bruschetta, Mozzarella Fritta, and Fried Calamari, served with marinara sauce and peppercorn ranch. **13**

SOUPS & SALADS

Zuppa del Giorno
Ask your server about our daily soups.
Cup 4 Bowl 6

Spinach Salad
Fresh baby spinach, strawberries, caramelized pecans, bacon, crumbled bleu cheese, and sun dried tomatoes, tossed in a honey balsamic dressing. **Sm 8 / Lg 10**

Arugula Salad Crisp arugula, dried cranberries, caramelized pecans, shaved Parmesan cheese and sun dried tomatoes, tossed in our honey balsamic dressing. **Sm 8 / Lg 10**

Chicken Caesar Salad
Fresh romaine lettuce, Grilled Chicken, Parmesan cheese and croutons, tossed in our home made Caesar dressing. **Sm 8 / Lg 10**

Insalata Romana
Baby spinach, arugula, and sun dried tomatoes tossed with our zesty Italian dressing centred around fresh mozzarella, basil, and Roma tomatoes drizzled with basil olive oil and balsamic reduction. **Sm 8 / Lg 10**

Buffalo Chicken Salad
Blend of lettuce, tomatoes, red onions, cucumbers, olives, crumbled bleu cheese and crispy chicken in our spicy Buffalo sauce. **Sm 8 / Lg 10**

Chicken Cobb Salad
Grilled chicken, blend of lettuce, red onions, tomatoes, cucumbers, olives, bacon, hard boiled eggs, and bleu cheese. **Sm 8 / Lg 10**

Soup and salad is valid only for one guest.

Add to any salad

Grilled Chicken 3 • Grilled Shrimp 6 • Seared Scallops 7

PANINI, WRAPS & SLIDERS

8 Each / 9 (Add One Side) / 10 (Add Two Sides) / Sides: Fries, Soup, Or Salad.

Caprese Panini
Fresh mozzarella, Roma tomatoes, fresh basil, a drizzle of olive oil, and a balsamic reduction.

Tuscan Chicken Panini
Marinated chicken breast, tomatoes, baby spinach, and mozzarella, with a roasted pepper aioli.

Italian Panini
Thinly sliced prosciutto di Parma, fresh mozzarella, roasted peppers, and tomatoes, with a basil olive oil.

Grilled Steak Panini
Thinly sliced Ribeye, caramelized onions, hot Italian cherry peppers, tomatoes, and mozzarella cheese, with a pesto aioli.

Buffalo Chicken Wrap
Crispy chicken, lettuce, crumbled bleu cheese and our spicy Buffalo sauce.

Chicken Ceaser Wrap
Grilled chicken, lettuce, imported romano cheese and Ceaser dressing.

Chicken Cobb Wrap
Grilled chicken, lettuce, bacon, hard boiled egg and crumbled bleu cheese.

Grilled Steak Sliders
Thinly sliced rib eye steak, caramelized onions, hot cherry peppers, and mozzarella cheese, with a pesto aioli.

Chicken Parmigiana Sliders
Breaded chicken topped with marinara sauce and mozzarella cheese.

Cheese Steak Wrap
Lettuce, tomatoes and mayo.

Meatball Parmigiana Sliders
Meatballs topped with marinara sauce and mozzarella cheese.

Chicken Cordon Bleu Sliders
Breaded chicken topped with prosciutto, mayonnaise, and mozzarella cheese.



TRADITIONAL BRICK OVEN PIZZA

Add Soup or Salad for \$2

Classico
Tomato sauce and mozzarella cheese.
Sm 8 / Lg 14

Gluten Free Pizza
Tomato sauce and mozzarella cheese. **11**

Napoletana
Tomato sauce, mozzarella cheese, Roma tomatoes, roasted peppers and prosciutto. **Sm 10 / Lg 16**

Margherita
Fresh mozzarella, tomato sauce, fresh basil and olive oil. **Sm 9 / Lg 15**

Americana
Tomato sauce, extra mozzarella cheese, pepperoni and sausage. **Sm 10 / Lg 16**

Pizza Mia
Tomato sauce, mozzarella cheese, crisp arugula, prosciutto, sun dried tomatoes and shaved Parmesan cheese, tossed in balsamic dressing and topped with balsamic reduction. **Sm 11 / Lg 17**

Toscana
Tomato sauce, mozzarella cheese, sun dried tomatoes, roma tomatoes and fresh spinach tossed in balsamic dressing and topped with balsamic reduction. **Sm 10 / Lg 16**

Bianca
Extra virgin olive oil, fresh garlic, ricotta cheese, sliced roma tomatoes, fresh baby spinach and mozzarella cheese. **Sm 10 / Lg 16**

Italia
Tomato sauce, mozzarella cheese, sliced Roma tomatoes, prosciutto and green olives. **Sm 10 / Lg 16**

Veggie Supremo
Tomato sauce, mozzarella cheese, mushrooms, bell peppers, red onions and green olives. **Sm 11 / Lg 17**

Piazza Suprema
Tomato sauce, mozzarella cheese, pepperoni, sausage, mushrooms, and bell peppers. **Sm 11 / Lg 17**



CALZONE/PANZEROTTI

Add Soup or Salad for \$2

Calzone Whole milk ricotta and mozzarella cheese served with a side of marinara sauce. Only available in small. **8**

Add Regular Toppings **Sm 1.00 / Lg 2.00**
Mushrooms, red onions, roasted peppers, bell peppers, spinach, tomatoes, pepperoni, grilled chicken, green olives & ricotta cheese.

Italian Panzerotti Pepperoni, sausage and mozzarella cheese served with a side of marinara sauce. Only available in small. **10**

Add Gourmet Toppings **Sm 1.50 / Lg 2.50**
Sun dried tomatoes, anchovies, prosciutto, gorgonzola cheese & meatballs.

CHICKEN & VEAL ENTRÉES

Add Soup or Salad for \$2

Chicken Madeira Tender chicken medallions sautéed with garlic, mushrooms, tomatoes and roasted peppers in a Madeira cream sauce, topped with mozzarella. Served with capellini pasta. **17**

Stuffed Chicken Marsala Sautéed chicken breast stuffed with mozzarella and fresh spinach in a mushroom and Marsala cream sauce. Served with fresh fettuccine pasta. **16**

Chicken Parmigiana Hand breaded chicken breast lightly fried, topped with a blend of cheeses and marinara sauce. Served with capellini pasta. **14**

Veal Parmigiana Tender veal hand breaded and lightly fried, topped with a blend of cheeses and marinara sauce. Served with capellini pasta. **16**

Veal Marsala
Tender veal sautéed in a Marsala wine sauce served with mushrooms and roasted potato wedges. **19**

Chicken Rollatini Pan seared chicken breast rolled with prosciutto, roasted red peppers and mozzarella cheese. Served in a Marsala wine sauce with Parmesan crusted garlic mashed potatoes and seasonal vegetables. **16**

Chicken & Scallop Provençal Sautéed chicken and pan seared scallops with caramelized onions, garlic, parsley and rosemary in a white wine lemon sauce. Served with potato wedges and mixed roasted vegetables. **18**

Chicken Mediterraneo Sautéed chicken breast with oven-roasted tomatoes in a white wine cream sauce, topped with mozzarella cheese. Served with roasted potato wedges and sautéed broccoli. **14**

Veal Saltimbocca Tender veal topped with prosciutto and mozzarella cheese in a Marsala wine sauce. Served with roasted potato wedges and sautéed spinach. **20**

GRILLED ENTRÉES

Add Soup or Salad for \$2

NY Strip Steak 12 oz strip steak served with seasonal vegetables and Parmesan crusted garlic mashed potatoes. **26**

Spiedini Grilled on the skewer and served with oven roasted potato wedges and a colorful mix of oven roasted vegetables.

Chicken **13**

Shrimp **19**

Chicken & Shrimp **16**

Honey Glazed Salmon Honey glazed Atlantic salmon served with oven roasted potato wedges and seasonal vegetables. **19**

Mahi Caraibico Grilled Mahi-Mahi served on a bed of tomatoes and onion risotto, topped with a refreshing mango and pineapple salsa, then drizzled with a balsamic reduction. **19**

Consuming raw or undercooked meats increases a risk of food-borne illness.

SEAFOOD ENTRÉES

Add Soup or Salad for \$2

Seafood Fra Diavolo (Red or White)
Scallops, jumbo shrimp, mussels and baby clams sautéed with extra virgin olive oil, garlic and red pepper flakes tossed in zesty marinara. Served over linguine pasta. **18**
Add white wine cream sauce for 2

Lobster Ravioli Stuffed pasta with lobster and cheese in a light sherry cream sauce topped with jumbo shrimp. **20**

Bleu Mahi Mahi-Mahi in a white wine sauce, topped with seasoned Italian bread crumbs and crumble bleu cheese, then broiled until golden. Served on a bed of fresh spinach & mashed potatoes. **21**

Pan Seared Scallops with Risotto
Sea scallops served with a baby spinach, diced tomatoes, mushrooms, onions and Parmesan cheese risotto. Finished with balsamic reduction and topped with fresh chives. **23**

Risotto Di Mare Arborio rice in a tomato broth with scallops, jumbo shrimp, mussels, baby clams, onions and green peas. **19**

Linguine White or Red Clams Imported Italian linguine pasta and baby clams with garlic, Italian parsley, white wine, and red pepper flakes in your choice of zesty marinara or white wine cream sauce. **18**

Salmon Marechiaro Pan seared Atlantic salmon in a light tomato and white wine sauce. Served on a bed of mashed potatoes and fresh baby spinach. **18**

Shrimp Oreganata Broiled shrimp topped with Italian seasoned bread crumbs in a white wine lemon sauce. Served with oven roasted potato wedges and seasonal vegetables **17**

Shrimp Carbonara Succulent jumbo shrimp tossed with onions and finely chopped bacon in a butter and Parmesan cream sauce. Served over fettuccine pasta. **18**

Seafood Primavera Fresh fettuccine pasta tossed with shrimp and scallops in a white wine blush sauce with oven roasted tomatoes, fresh spinach and topped with asiago cheese. **17**