



APPETIZERS

Mozzarella Fritta

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

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**

NEW! Seared Ahi Tuna

Seared ahi tuna thinly sliced served over baby arugula tossed in a cilantro lime dressing garnished with wasabi mayonnaise and teriyaki glaze. **11**

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**

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 7**

Spinach Salad Fresh baby spinach, strawberries, caramelized pecans, bacon, crumbled bleu cheese, and sun dried tomatoes, tossed in a honey balsamic dressing. **Sm 9 / Lg 12**

Arugula Salad Crisp arugula, dried cranberries, caramelized pecans, shaved Parmesan cheese and sun dried tomatoes, tossed in our honey balsamic dressing. **Sm 9 / Lg 12**

Chicken Caesar Salad Fresh romaine lettuce, grilled chicken, parmesan cheese and croutons, tossed in our homemade Caesar dressing. **Sm 7 / Lg 10**

Chicken Cobb Salad Grilled chicken, blend of lettuce, red onions, tomatoes, cucumbers, olives, bacon, hard boiled eggs, and bleu cheese. Choice of dressing. **Sm 9 / Lg 12**

NEW! **Seared Ahi Tuna Salad** Seared ahi Tuna thinly sliced served over baby arugula with sun-dried tomatoes and strawberries, tossed in a cilantro lime dressing. Garnished with shaved Parmesan cheese. Balsamic glaze and wasabi mayonnaise. **16**

NEW! **Salmon Salad** Grilled Salmon served on a bed of baby spinach, cucumbers, cherry tomatoes, cranberries, and crumbled blue cheese. Choice of dressing. **18**

Add to any salad

Grilled Chicken 3 • Grilled Jumbo Shrimp (3) 6 • Seared Ahi Tuna 3oz 7

TRADITIONAL BRICK OVEN PIZZA

Add Soup or Salad for \$3

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

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

Margherita Fresh mozzarella, tomato sauce, fresh basil and olive oil. **Sm 10 / Lg 17**

Americana Tomato sauce, extra mozzarella cheese, pepperoni and sausage. **Sm 11 / Lg 18**

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 12 / Lg 20**

Bianca Extra virgin olive oil, fresh garlic, ricotta cheese, sliced roma tomatoes, fresh baby spinach and mozzarella cheese. **Sm 11 / Lg 18**

Veggie Supremo Tomato sauce, mozzarella cheese, mushrooms, roasted red peppers, red onions and green olives. **Sm 12 / Lg 20**

Piazza Suprema Tomato sauce, mozzarella cheese, pepperoni, sausage, mushrooms, and roasted red peppers. **Sm 12 / Lg 20**

CALZONE/PANZEROTTI

Add Soup or Salad for \$3

Calzone Whole milk ricotta and mozzarella cheese served with a side of marinara sauce. Only available in small. **10**

Italian Panzerotti Pepperoni, sausage and mozzarella cheese served with a side of marinara sauce. Only available in small. **12**

Add Regular Toppings Sm 1.25 / Lg 2.25

Mushrooms, Red Onions, Roasted Peppers, Spinach, Tomatoes, Pepperoni, Grilled Chicken, Green Olives, Ricotta Cheese

Add Gourmet Toppings Sm 1.75 / Lg 2.75

Sun Dried Tomatoes, Anchovies, Prosciutto, Gorgonzola Cheese, Meatballs

PASTA & SPECIALTY ENTRÉES

Add Soup or Salad for \$3

Lasagna Mia Handmade layers of lasagna pasta filled with our Bolognese meat sauce, pepperoni, mozzarella, and ricotta cheese. Topped with meat sauce. **16**

Piazza Trio Take a tour of our menu. Fettuccine alfredo, Hand-breaded chicken parmigiana, homemade lasagna topped with meat sauce. **18**

Rigatoni Al Forno Imported rigatoni pasta tossed with meat sauce, and a blend of cheeses. Topped with mozzarella and marinara sauce. **15**

Ravioli Italia A tribute to the Italian flag. Our three cheese ravioli topped with a tricolor covering of marinara, Alfredo, and pesto cream sauce. **15**

Fettuccine Alfredo Fresh fettuccine pasta tossed with cream, butter and a blend of cheeses. **13**
Add Sautéed Broccoli 2 / Grilled Chicken 3 / Jumbo Shrimp (3) 6

Spaghettini Classico Imported spaghettini pasta tossed in a traditional meat sauce, served with meatballs. **15**

NEW! **Rigatoni with Braised Short Rib** Rigatoni pasta tossed with braised and pulled short rib, mushrooms, and spinach simmered in a red wine ragu tomato sauce. **18**

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 spaghettini pasta. **15**

Tortellini Della Nonna Tortellini pasta tossed with cream, butter and a blend of cheeses. Topped with prosciutto, green peas, and mozzarella. **17**

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

CHICKEN & VEAL ENTRÉES

Add Soup or Salad for \$3

Stuffed Chicken Marsala Sautéed chicken breast stuffed with mozzarella and fresh spinach in a mushroom and Marsala cream sauce. Served with fresh fettuccine pasta. **17**

Chicken Parmigiana Hand breaded chicken breast lightly fried, topped with a blend of cheeses and marinara sauce. Served with spaghettini pasta. **15**

NEW! **Chicken Scarpariello** Tender chicken sautéed with garlic, sun dried tomatoes, caramelized onions, and fresh Italian herbs in a lemon and white wine sauce. Served with seasonal vegetables and potato wedges. **16**

Veal Parmigiana Tender veal hand breaded and lightly fried, topped with a blend of cheeses and marinara sauce. Served with spaghettini pasta. **18**

NEW! **Veal Milanese** Tender veal hand breaded and lightly fried, topped with fresh baby arugula and cherry tomatoes tossed in a cilantro lime dressing and topped with a drizzled of balsamic glaze. **19**

SEAFOOD ENTRÉES

Add Soup or Salad for \$3

Seafood Fra Diavolo (Red or White)

Scallops, jumbo shrimp, calamari sautéed with extra virgin olive oil, garlic and red pepper flakes tossed in zesty marinara. Served over spaghettini pasta. **22** 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. **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. **24**

Salmon Marechiarra Pan seared Atlantic salmon in a light tomato and white wine sauce. Served on a bed of mashed potatoes and fresh baby spinach. **19**

Shrimp Scampi Jumbo shrimp sautéed in a lemon white wine scampi sauce, served over spaghettini pasta. **18**

Shrimp Carbonara Succulent jumbo shrimp tossed with onions and finely chopped bacon in a butter and Parmesan cream sauce. Served over fettuccine pasta. **20**

Seafood Primavera Fresh fettuccine pasta tossed with shrimp and scallops in a white wine blush sauce with sun dried tomatoes, fresh spinach and topped with asiago cheese. **21**

GRILLED & BRAISED ENTRÉES

Add Soup or Salad for \$3

Honey Glazed Salmon Honey glazed Atlantic salmon served with oven roasted potato wedges and seasonal vegetables. **21**

NEW! **Grilled Chicken Balsamico** Grilled chicken breast marinated in our home made balsamic vinaigrette. Served with seasonal vegetables and potato wedges. **17**

NEW! **Braised Short Rib** Braised boneless short rib served over a creamy Parmesan mushroom and onion risotto, topped with a red wine beef demi glaze. **25**

NEW! **Surf & Turf** 6oz petite filet grilled to perfection topped with jumbo shrimp. Served with mashed potatoes, seasonal vegetables, and a side of melted butter **29**

NEW! **Grilled Pork Rib Eye** 10 oz. grilled pork rib eye grilled to perfection finished with an Italian herb butter, served with seasonal vegetables and mashed potatoes. **19**

SIDE DISHES

Sautéed Seasonal Vegetables 4

Garlic Mashed Potatoes 4

Sautéed Broccoli 4

Oven Roasted Potato Wedges 4

Fresh Sautéed Spinach 4

Soup and salad is valid only for one guest.

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



DINNER MENU

***Gift Cards available,
ask servers for details.***

