

## **APPETIZERS**

#### Mozzarella Fritta

Fresh mozzarella breaded and seasoned with Italian herbs, then fried to perfection. 10.50

#### Calamari Fritt

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. **15** 

### Seared Ahi Tuna

Seared ahí tuna thinly sliced served over baby arugula tossed in a cilantro lime dressing garnished with wasabi mayonnaise and teriyaki glaze. 14

### Bruschetta

Diced plum tomatoes, fresh basil, garlic, Parmesan cheese and extra virgin olive oil. Served with crostini bread. **9.50** 

## Flat Bread Caprese

Fresh mozzarella, diced tomatoes, fresh basil and Parmesan cheese on a seasoned flat bread crust. 11.50

### **Crab-Stuffed Mushrooms**

Fresh mushrooms caps filled with lump crab meat and topped with a sherry cream sauce. 15

### 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. 12

### Italian Sampler

A tasting of Piazza Mia - Tomato Bruschetta, Mozzarella Fritta, and Fried Calamari, served with marinara sauce and peppercorn ranch. **15.50** 

# **SOUPS & SALADS**

Zuppa del Giorno Ask your server about our daily soups. Cup 5.50 Bowl 8.50

**Spinach Salad** Fresh baby spinach, strawberries, caramelized pecans, bacon, crumbled bleu cheese, and sun dried tomatoes, tossed in a honey balsamic dressing. **Sm 10.50/Lg 14** 

**Arugula Salad** Crisp arugula, dried cranberries, caramelized pecans, shaved Parmesan cheese and sun dried tomatoes, tossed in our honey balsamic dressing. **Sm 10.50/Lg 14** 

Chicken Caesar Salad Fresh romaine lettuce, grilled chicken, parmesan cheese and croutons, tossed in our homemade Caesar dressing. Sm 9.50/Lg 13

**Chicken Cobb Salad** Grilled chicken, blend of lettuce, red onions, tomatoes, cucumbers, olives, bacon, hard boiled eggs, and bleu cheese. Choice of dressing. **Sm 10.50 / Lg 14** 

Seared Ahi Tuna Salad Seared ahí 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. 19

**Salmon Salad** Grilled Salmon served on a bed of baby spinach, cucumbers, cherry tomatoes, cranberries, and crumbled blue cheese. Choice of dressing. **21** 

## Add to any salad

Grilled Chicken 4 • Grilled Shrimp 7 • Seared Scallops 8 • Seared Ahi Tuna 9

# TRADITIONAL BRICK OVEN PIZZA

Add Soup or Salad for \$4

 ${\it Classico}$  Tomato sauce and mozzarella cheese.  ${\it Sm~9.50}$  /  ${\it Lg~16}$ 

Gluten Free Pizza Tomato sauce and mozzarella cheese. 13

Margherita Fresh mozzarella, tomato sauce, fresh basil and olive oil. Sm 11.50 / Lg 19

Americana Tomato sauce, extra mozzarella cheese, pepperoni and sausage. Sm 12.50 / Lg 20

**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 13.50 / Lg 22** 

**Bianca** Extra virgin olive oil, fresh garlic, ricotta cheese, sliced roma tomatoes, fresh baby spinach and mozzarella cheese. **Sm 12 50 / Lg 20** 

**Veggie Supremo** Tomato sauce, mozzarella cheese, mushrooms, roasted red peppers, red onions and green olives. **Sm 13.50 / Lg 22** 

Piazza Suprema Tomato sauce, mozzarella cheese, pepperoni, sausage, mushrooms, and roasted red peppers. Sm 13.50 / Lg 22

# **CALZONE/PANZEROTTI**

Add Soup or Salad for \$4

**Calzone** Whole milk ricotta and mozzarella cheese served with a side of marinara sauce. Only available in small. **11.50** 

**Italian Panzzerotti** Pepperoni, sausage and mozzarella cheese served with a side of marinara sauce. Only available in small. **13.50** 

Add Regular Toppings Sm 1.50 / Lg 2.50

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

Add Gourmet Toppings Sm 2.00 / Lg 3.00

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

Soup and salad is valid only for one guest.

# PASTA & SPECIALTY ENTRÉES

## Add Soup or Salad for \$4

**Lasagna Mia** Handmade layers of lasagna pasta filled with our Bolognese meat sauce, pepperoni, mozzarella, and ricotta cheese. Topped with meat sauce. **18** 

**Piazza Trio** Take a tour of our menu. Fettuccine alfredo, Hand-breaded chicken parmigiana, homemade lasagna topped with meat sauce. **20** 

**Rigatoni Al Forno** Imported rigatoni pasta tossed with meat sauce, and a blend of cheeses. Topped with mozzarella and marinara sauce. 17

Ravioli Italia A tribute to the Italian flag. Our three cheese ravioli topped with a tricolor covering of marinara. Alfredo, and pesto cream sauce. 17

**Fettuccine Alfredo** Fresh fettuccine pasta tossed with cream, butter and a blend of cheeses. **15** Add Sautéed Broccoli **2** / Grilled Chicken **4** / Jumbo Shrimp (3) **7** 

**Spaghettini Classico** Imported spaghettini pasta tossed in a traditional meat sauce, served with meatballs. **17** 

**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. **22** 

**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. 17

**Tortellini Della Nonna** Tortellini pasta tossed with cream, butter and a blend of cheeses. Topped with prosciutto, green peas, and mozzarella. **19** 

Gluten Free Cheese Ravioli Topped with our homemade marinara sauce. 17

# **CHICKEN & VEAL ENTRÉES**

### Add Soup or Salad for \$4

**Stuffed Chicken Marsala** Sautéed chicken breast stuffed with mozzarella and fresh spinach in a mushroom and Marsala cream sauce. Served with fresh fettuccine pasta. **19** 

**Chicken Parmigiana** Hand breaded chicken breast lightly fried, topped with a blend of cheeses and marinara sauce. Served with spaghettini pasta. 17

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. 18

**Veal Parmigiana** Tender veal hand breaded and lightly fried, topped with a blend of cheeses and marinara sauce. Served with spaghettini pasta. **20** 

# **SEAFOOD ENTRÉES**

Add Soup or Salad for \$4

## 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. **24** 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. **23** 

## 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. **36** 

**Salmon Marechiara** Pan seared Atlantic salmon in a light tomato and white wine sauce. Served on a bed of mashed potatoes and fresh baby spinach. **23** 

Shrimp Scampi Jumbo shrimp sautéed in a lemon white wine scampi sauce,

**Shrimp Carbonara** Succulent jumbo shrimp tossed with onions and finely chopped bacon in a butter and Parmesan cream sauce. Served over fettuccine pasta. **22** 

**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. **23** 

# **GRILLED & BRAISED ENTRÉES**

## Add Soup or Salad for \$4

**Honey Glazed Salmon** Honey glazed Atlantic salmon served with oven roasted potato wedges and seasonal vegetables. **23** 

**Grilled Chicken Balsamico** Grilled chicken breast marinated in our home made balsamic vinaigrette. Served with seasonal vegetables and potato wedges. **21** 

**Braised Short Rib** Braised boneless short rib served over a creamy Parmesan mushroom and onion risotto, topped with a red wine beef demi glaze. **34** 

**Surf & Turf** 6oz petite filet grilled to perfection topped with jumbo shrimp. Served with mashed potatoes, seasonal vegetables, and a side of melted butter. **38** 

**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. **22** 

# SIDE DISHES

Sautéed Seasonal Vegetables 5.50 Garlic Mashed Potatoes 5.50

Sautéed Broccoli 5.50

Oven Roasted Potato Wedges 5.50 Fresh Sautéed Spinach 5.50

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



# **DINNER MENU**

Gift Cards available, ask servers for details.

