



APPETIZERS

Mozzarella Fritta

Fresh mozzarella breaded and seasoned with Italian herbs, then fried to perfection. **12**

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. **16**

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. **15.50**

Bruschetta

Diced plum tomatoes, fresh basil, garlic, Parmesan cheese and extra virgin olive oil. Served with crostini bread. **10.50**

Flat Bread Caprese

Fresh mozzarella, diced tomatoes, fresh basil and Parmesan cheese on a seasoned flat bread crust. **12.50**

Crab-Stuffed Mushrooms

Fresh mushrooms caps filled with lump crab meat and topped with a sherry cream sauce. **16.50**

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. **13**

Italian Sampler

A tasting of Piazza Mia - Tomato Bruschetta, Mozzarella Fritta, and Fried Calamari, served with marinara sauce and peppercorn ranch. **16.50**

SOUPS & SALADS

Zuppa del Giorno Ask your server about our daily soups. **Cup 6 / Bowl 9**

Spinach Salad Fresh baby spinach, strawberries, caramelized pecans, bacon, crumbled bleu cheese, and sun dried tomatoes, tossed in a honey balsamic dressing. **Sm 11.50 / Lg 15**

Arugula Salad Crisp arugula, dried cranberries, caramelized pecans, shaved Parmesan cheese and sun dried tomatoes, tossed in our honey balsamic dressing. **Sm 11.50 / Lg 15**

Chicken Caesar Salad Fresh romaine lettuce, grilled chicken, parmesan cheese and croutons, tossed in our homemade Caesar dressing. **Sm 10 / Lg 14**

Chicken Cobb Salad Grilled chicken, blend of lettuce, red onions, tomatoes, cucumbers, olives, bacon, hard boiled eggs, and bleu cheese. Choice of dressing. **Sm 11.50 / Lg 15**

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. **21**

NEW! **Salmon Salad** Grilled Salmon served on a bed of baby spinach, cucumbers, cherry tomatoes, cranberries, and crumbled blue cheese. Choice of dressing. **22.50**

Add to any salad

Grilled Chicken 5 • Grilled Shrimp 8 • Seared Scallops 9 • Seared Ahi Tuna 12.50

TRADITIONAL BRICK OVEN PIZZA

Add Soup or Salad for \$5

Classico Tomato sauce and mozzarella cheese. **Sm 10.50 / Lg 17**

Margherita Fresh mozzarella, tomato sauce, fresh basil and olive oil. **Sm 12.50 / Lg 20.50**

Americana Tomato sauce, extra mozzarella cheese, pepperoni and sausage. **Sm 13.50 / Lg 21.50**

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 14.50 / Lg 23.50**

Bianca Extra virgin olive oil, fresh garlic, ricotta cheese, sliced roma tomatoes, fresh baby spinach and mozzarella cheese. **Sm 13.50 / Lg 21.50**

Veggie Supremo Tomato sauce, mozzarella cheese, mushrooms, roasted red peppers, red onions and green olives. **Sm 14.50 / Lg 23.50**

Piazza Suprema Tomato sauce, mozzarella cheese, pepperoni, sausage, mushrooms, and roasted red peppers. **Sm 14.50 / Lg 23.50**

Gluten Free Pizza Tomato sauce and mozzarella cheese. **14**

CALZONE/PANZEROTTI

Add Soup or Salad for \$5

Calzone Whole milk ricotta and mozzarella cheese served with a side of marinara sauce. Only available in small. **12.50**

Italian Panzerotti Pepperoni, sausage and mozzarella cheese served with a side of marinara sauce. Only available in small. **14.50**

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

PASTA & SPECIALTY ENTRÉES

Add Soup or Salad for \$5

Lasagna Mia Handmade layers of lasagna pasta filled with our Bolognese meat sauce, pepperoni, mozzarella, and ricotta cheese. Topped with meat sauce. **19.50**

Piazza Trio Take a tour of our menu. Fettuccine alfredo, Hand-breaded chicken parmigiana, homemade lasagna topped with meat sauce. **21.50**

Rigatoni Al Forno Imported rigatoni pasta tossed with meat sauce, and a blend of cheeses. Topped with mozzarella and marinara sauce. **18.50**

Ravioli Italia A tribute to the Italian flag. Our three cheese ravioli topped with a tricolor covering of marinara, Alfredo, and pesto cream sauce. **18.50**

Fettuccine Alfredo Fresh fettuccine pasta tossed with cream, butter and a blend of cheeses. **15.50**
Add Sautéed Broccoli 3 / Grilled Chicken 5 / Jumbo Shrimp (3) 8

Spaghettini Classico Imported spaghettini pasta tossed in a traditional meat sauce, served with meatballs. **18.50**

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. **23.50**

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. **18.50**

Tortellini Della Nonna Tortellini pasta tossed with cream, butter and a blend of cheeses. Topped with prosciutto, green peas, and mozzarella. **20.50**

Gluten Free Cheese Ravioli Topped with our homemade marinara sauce. **18.50**

CHICKEN & VEAL ENTRÉES

Add Soup or Salad for \$5

Stuffed Chicken Marsala Sautéed chicken breast stuffed with mozzarella and fresh spinach in a mushroom and Marsala cream sauce. Served with fresh fettuccine pasta. **20.50**

Chicken Parmigiana Hand breaded chicken breast lightly fried, topped with a blend of cheeses and marinara sauce. Served with spaghettini pasta. **18.50**

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. **19.50**

Veal Parmigiana Tender veal hand breaded and lightly fried, topped with a blend of cheeses and marinara sauce. Served with spaghettini pasta. **21.50**

SEAFOOD ENTRÉES

Add Soup or Salad for \$5

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. **25.50** 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. **24.50**

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. **38.50**

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. **24.50**

Shrimp Scampi Jumbo shrimp sautéed in a lemon white wine scampi sauce, served over spaghettini pasta. **21.50**

Shrimp Carbonara Succulent jumbo shrimp tossed with onions and finely chopped bacon in a butter and Parmesan cream sauce. Served over fettuccine pasta. **23.50**

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. **24.50**

GRILLED & BRAISED ENTRÉES

Add Soup or Salad for \$5

Honey Glazed Salmon Honey glazed Atlantic salmon served with oven roasted potato wedges and seasonal vegetables. **24.50**

NEW! **Grilled Chicken Balsamico** Grilled chicken breast marinated in our home made balsamic vinaigrette. Served with seasonal vegetables and potato wedges. **22.50**

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. **36.50**

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. **40.50**

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. **23.50**

SIDE DISHES

Sautéed Seasonal Vegetables 6

Garlic Mashed Potatoes 6

Sautéed Broccoli 6

Oven Roasted Potato Wedges 6

Fresh Sautéed Spinach 6

Soup and salad is valid only for one guest.

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



LUNCH MENU

(Available until 3pm)

SOUP & SALADS

Add to any salad

Grilled Chicken **5** / Grilled Jumbo Shrimp (3) **8** / Seared Ahi Tuna (3oz) **12.50**

Zuppa Del Giorno Ask your server about our daily soups.
Cup **6** / Bowl **9**

Spinach Salad Fresh baby spinach, strawberries, caramelized pecans, bacon, crumbled bleu cheese, and sun dried tomatoes, tossed in a honey balsamic dressing. **Sm 11.50 / Lg 15**

Arugula Salad Crisp arugula, dried cranberries, caramelized pecans, shaved Parmesan cheese and sun dried tomatoes, tossed in our honey balsamic dressing. **Sm 11.50 / Lg 15**

Chicken Cobb Salad Grilled chicken, blend of lettuce, red onions, tomatoes, cucumbers, olives, bacon, hard boiled eggs, and bleu cheese. Choice of dressing. **Sm 11.50 / Lg 15**

Chicken Caesar Salad Fresh romaine lettuce, grilled chicken, Parmesan cheese and croutons, tossed in our homemade Caesar dressing. **Sm 10 / Lg 14**

PANINI & SLIDERS

10.50 Each / 13.50 (Add One Side) / 16.50 (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.

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.

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

LUNCH SIZE PASTAS

We invite you to get creative. Build your own pasta dish by choosing a pasta and sauce of your choice. **13**

Add Soup or Salad for **\$3**

Pasta Options: Fettucine, Spaghettini, Rigatoni, Whole Wheat Spaghetti

Sauce Options: Alfredo, Meat Sauce, Marinara, Pesto Cream, Garlic & Oil

Add Extra Ingredients: Sautéed Broccoli, Spinach, Mushrooms **3**, Grilled Chicken **5**, Meatballs **5**, Jumbo Shrimp (3) **8**

BREAD, SOUP & SALAD

Enjoy Endless servings of Bread, Soup and House Salad. **10**

(Per person, valid only for one guest)

Salad Options: Garden, or Caesar

Soup Options: Pasta Fagioli, Minestrone, Italian Wedding

LUNCH SIZE ENTREES

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 mozzarella and meat sauce. **16**

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**

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

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**

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

Veal Parmigiana Tender veal hand breaded and lightly fried, topped with a blend of cheeses and marinara sauce. Served with spaghettini pasta. **15**

BAR APPETIZERS

Bruschetta*

Diced plum tomatoes, fresh basil, garlic, Parmesan cheese and extra virgin olive oil. Served with crostini bread. **10.50**

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. **13**

Crab-Stuffed Mushrooms

Fresh mushrooms caps filled with lump crab meat and topped with a sherry cream sauce. **16.50**

Meatball Sliders* (2 per order)

Meatballs topped with marinara sauce and mozzarella cheese. **10.50**

Steak Sliders* (2 per order)

Thinly sliced rib eye steak, caramelized onions, hot cherry peppers, and mozzarella cheese, with a pesto aioli. **10.50**

NEW! Pizza Rolls*

Fresh dough weapped around your choice of filling (pepperoni or spinach), stuffed with mozzarella cheese, topped with olive oil and sprinkled Parmesan cheese. Served with a side of marinara sauce. **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. **15.50**

Traditional Wings

Available in Mild or Rosemary Garlic **15**

HAPPY HOUR

Monday-Friday 4-6pm

Available only at the bar.

\$2 OFF
any
Martinis

\$2 OFF
our House
Wines

\$2 OFF
any tall
Draft Beers

\$2 OFF
our Bar
Appetizers*

*Choose from our selected bar appetizers

WINE WEDNESDAY

All Day Wednesday

50% OFF

Selected Bottles of Wines

Available in the entire restaurant.

LADIES NIGHT

Thursday 6pm to Close

\$3 OFF

Drinks for Ladies

Available only at the bar.