

LUNCH MENU

Available from 11am to 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 crumbled bleu cheese. **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**

Bread, Soup & Salad

Enjoy servings of bread, soup, and salad. Salad options: Garden or Ceaser Soup. Option: Pasta Fagioli, Vegetable minestrone, Italian Wedding. **10**

LUNCH SIZE PASTAS

Add to any salad 3

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

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

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 ribeye 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 ENTRÉES

Add to any salad 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**

CATERING MENU

APPETIZERS

Bruschetta 36
Italian Sampler 57
Calamari Fritti 55
Crab-Stuffed Mushrooms 55

Spinach & Artichoke Dip 45
Mozzarella Fritta 40
Traditional Wings 49

Pizza Rolls 52
Spinach or Pepperoni
Seared Ahi Tuna 52

PASTA & SPECIALTY ENTRÉES

Lasagna Mia 67
Ravioli Italia 67
Rigatoni Al Forno 63
Spaghettini Classico 63

Eggplant Fiorentina 63
Fettuccine Alfredo 55
Add Chicken 15 • Broccoli 8
• Jumbo Shrimp 24

Tortellini Della Nonna 70
Gluten Free Cheese Ravioli 63

CHICKEN & VEAL ENTRÉES

Stuffed Chicken Marsala 70
Chicken Parmigiana 63

Veal Parmigiana 75

Chicken Scarpiello 67

SEAFOOD ENTRÉES

Seafood Fra Diavolo
Red Sauce 89 White Sauce 96
Lobster Ravioli 85

Shrimp Carbonara 82
Shrimp Scampi 75

Seafood Primavera 85
Salmon Marechiara 85

SALADS

Spinach Salad 52
Arugula Salad 52
Chicken Caesar Salad 48

Chicken Cobb Salad 52
Seared Ahi Tuna Salad 71
Salmon Salad 75

Add to any Salad:
Grilled Chicken 15
Shrimp 26 • Scallops 26

SIDES

Sautéed Seasonal Vegetables 37
Sautéed Broccoli 37

Sautéed Spinach 42

Potato Wedges 37

PANINI & SLIDERS (No Sides)

Caprese Panini 69
Tuscan Chicken Panini 69
Chicken Parmigiana Sliders 69
Meatball Parmigiana Sliders 69

Italian Panini 69
Grilled Steak Panini 69
Grilled Steak Sliders 69

DESSERTS

Brulee Cheesecake 8.50
Tiramisu 9
Molten Chocolate Cake 9
Cannoli 7.50
Zeppoli 8

Limoncello
Mascarpone Cake 8

Gift Cards available, ask servers for details.



Beverages available
for delivery and carry out

Prices & menu items subject to change without notice.
Prices do not include applicable tax. Delivery charges may apply.
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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 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 mushroom 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 bleu cheese. Choice of dressing. **22.50**

Add to any salad

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

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 mozzarella and marinara sauce. **19.50**

Piazza Trio Take a tour of our menu. Hand-breaded chicken parmigiana, homemade lasagna, and fettuccine Alfredo. **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 / Add Grilled Chicken 5 / Add Jumbo Shrimp (3) 8

Spaghettiini Classico Imported Spaghettiini 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 spaghettiini 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**

If you’re watching carbs, substitute any pasta entrée with whole wheat spaghetti.



TRADITIONAL BRICK OVEN PIZZA

Add Soup or Salad for \$5

Classico Tomato sauce and mozzarella cheese. Sm 10.50 / Lg 17	Bianca Extra virgin olive oil, fresh garlic, ricotta cheese, sliced roma tomatoes, fresh baby spinach and mozzarella cheese. Sm 13.50 / Lg 21.50
Margherita Fresh mozzarella, tomato sauce, fresh basil and olive oil. Sm 12.50 / Lg 20.50	Veggie Supremo Tomato sauce, mozzarella cheese, mushrooms, roasted peppers, red onions and green olives. Sm 14.50 / Lg 23.50
Americana Tomato sauce, extra mozzarella cheese, pepperoni and sausage. Sm 13.50 / Lg 21.50	Piazza Suprema Tomato sauce, mozzarella cheese, pepperoni, sausage, mushrooms and roasted peppers. Sm 14.50 / Lg 23.50
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	Gluten Free Pizza Tomato sauce and mozzarella cheese. 14



CALZONE/PANZZEROTTI

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 Panzzerotti 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, bell 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.

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 spaghettiini pasta. **18.50**

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

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**

GRILLED 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**

SEAFOOD ENTRÉES

Add Soup or Salad for \$5

Seafood Fra Diavolo (Red or White) Scallops, jumbo shrimp, calamari, garlic and red pepper flakes tossed in zesty marinara. Served over spaghettiini 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 baby spinach, diced tomatoes, mushrooms, onions and Parmesan cheese risotto. Finished with balsamic reduction and topped with fresh chives. **38.50**

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

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. **24.50**

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**

SIDE DISHES

Sautéed Seasonal Vegetables 6
Garlic Mashed Potatoes 6
Sautéed Broccoli 6
Oven Roasted Potato Wedges 6
Fresh Sautéed Spinach 6

KIDS MENU \$10

For kids 10 years of age and under

Kids Ravioli with Meatballs
Kids Cheese Pizza
Kids Spaghettiini with Meatballs
Fettucine Alfredo
Chicken Fingers with Fries

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