## DINNER MENU

## APPETIZERS

## Mozzarella Fritta

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

## Calamari Fritti

Tender fresh calamari lightly floured and seasoned, then fried until golden.
Served with a side of marinara sauce \& peppercorn ranch. 15

## Bruschetta

Toasted crostini bread topped with roasted cherry tomatoes topped with
Parmesan cheese, extra virgin olive oil and balsamic glaze. 11

## NEWV) Burrata Appetizer

Fresh Burrata cheese served with roasted cherry tomatoes, Kalamata olives and crostini bread. Garrished with basil ailli, balsamic glaze, and roasted pepper purée. 13

## Crab-Stuffed Mushrooms

Fresh mushrooms caps filled with lump crab meat and topped with a sherry cream sauce. 16

## Spinach \& Artichoke Dip

Baby spinach and artichooke hearts in a blend of herbs and Italian cheeses, topped with roasted cherry tomatoes, served with crostini bread. 13

## Italian Sampler

A tasting of Piazza Mia - Tomato Bruschetta, Mozzarella Fritta, and Fried Calamari,
served with marinara sauce and peppercorn ranch. 16

## [ [10 M M Mssels Fra Diavolo

Sautéed Mussels in a spicy marinara sauce, served with crostini bread. 13

## SOUPS \& SALADS

## Zuppa del Giorno

## Ask your server about our daily soups. Cup 6 / Bowl 9

## Spinach Salad

fresh baby soinach, strawberries, caramelized pecans, bacon, crumbled bleu cheese, and sun dried tomatoos, tossed in a honey balsamic dressing. 15

## Arugula Salad

Crisp arugula, dried cranberries, caramelized pecans, shaved Parmesan cheese, and sun dried tomatoes, tossed in our honey balsamic cressing. 15

## NIWVI Apple Pecan Salad

Baby spinach, tomatoes, cucumbers, crispy chicken, apple slices, glazed pecans \& crumbled

## bleu cheese. Choice of dressing. 15

## Chicken Caesar Salad

Fresh romaine lettuce, grilled chicken, parmesan cheese and croutons, tossed in our homemade Caesar rressing. 14

## Chicken Cobb Salad

Grilled chicken, blend of lettuce, red onions, tomatoes, cucumbers, Kalamata olives, bacon, hard boiled eggs, and bleu cheese. Choice of dressing. 15
Add to any salad - Grilled Ghicken $5 \cdot$ Grilled Shrimp 8

## TRADITIONAL BRICK OVEN PIZZA <br> Add Soup or Salad for \$5

Classico Tomato sauce and mozzarella cheese. Sm $11 /$ Lg 17
Margherita Fresh mozzarella, tomato sauce, fresh basil and olive oil. Sm $13 / \mathbf{L g} 22$
Americana Tomato sauce, extra mozzarella cheese, pepperoni and sausage. Sm 14/Lg 23
Pizza Mia Tomato sauce, morzarella 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, roasted cherry tomatoes, fresh baby spinach and mozzarella cheese. Sm 14/Lg 23

## Piazza Suprema

Tomato sauce, mozzarella cheese, pepperoni, sausage, mushrooms, and roasted red peppers.
Sm $15 /$ Lg 24 Sm $15 / \mathrm{Lg} 24$

## NIWWI Hot Honey Burrata Pizza

Tomato sauce, pepperoni, mozzarella, and fresh Burrata garnished with fresh basi and a drizze of hot honey. 23

## - CALZONE

## PANZEROTTI

Calzone Whole milk ricotta and mozzarella cheese served with a side of marinara sauce.
Only available in small. 13
Italian Panzzerotti Pepperoni, sausage and mozzarella cheese served with a side of marinara sauce. Only available in small. 15

| d Regular Toppings Sm 1.50 /Lg 2.50 | $\begin{gathered} \text { dd Gourmet Toppi } \\ \operatorname{Sm} 2.00 / \operatorname{Lg} 3.00 \end{gathered}$ |
| :---: | :---: |
| Sinach, Roasted Cherry Tomatoes, Pepperon Iled Chicken, Kalamata Olives, Ricotta Chee | Sun Dried Tomatoes, Anchovies, Prosciutto, Gorgonzola Cheese, Meatballs |

## PASTA ENTRÉES

## Add Soup or Salad for \$5

## Lasagna Mia

Handmade layers of lasagna pasta filled with ground beef, pepperoni, mozzarella
and ricotta cheese. Topped with marinara sauce. 20

## Piazza Trio

Take a tour of our menu. Fettuccine alfredo. Hand-breaded chicken parmigiiana, homemade lasagna topped with marinara sauce. 22

Ravioli Italia A tribute to the Italian flag. Our three cheese ravioli topped with a tricolor covering of marinara, Alfredo, and pesto cream sauce. 19
Fettuccine Alfredo with Grilled Chicken
Imported fettucciie pasta tossed with grilled chicken, cream, butter and a blend of chesses. 21 Add Sautéed Brocooli 3 / Jumbo Shrimp 8

## Spaghetti Marinara with Meatballs

Imported spaghetti pasta tossed in a traditional meat sauce, served with meatballs. 19

## Eggplant Fiorentina

Battered eggolant filled with mozzarella, ricotta cheese, fresh spinach, and Parmesan cheese Topped with marinara sauce and mozzarella. Seved with a side of spaghetti pasta. 19

## Shrimp Carbonara

Succulent jumbo shrimp tossed with onions and finely chopped bacon in a butter and Parmesan cream sauce. Served over fettuccine pasta. 24

## Seafood Primavera

Imported fettuccine pasta tossed with shrimp and scallops in a white wine blush sauce with roasted cherry tomatoes, fresh spinach and topped with asiago cheese. $\mathbf{2 5}$

## -POLLO E CARNE ENTRÉES

## WEWIV Traditional Chicken Marsala

Add Soup or Salad for \$5
Sautéed chicken breast simmered in a mushroom and Marsala wine sauce.
Served with mashed potatoes and asparagus. 23

## Chicken Parmigiana

Hand breaded chicken breast lightly fried, topped with a mozzarella and marinara sauce. Served with spaghetti pasta. 20

## Chicken Scarpariello

Tender chicken sautéed with garlic, roasted cherry tomatoes, caramelized onions, and fresh Italian herbs in a lemon and white wine sauce. Served with seasonal vegetables and potato wedges. 23

## Grilled Chicken Balsamico

Grilled chicken breast marinated in our home made balsamic vinaigrette. Served with seasonal veg etables and potato wedges. 23

## Veal Parmigiana

Tender veal hand breaded and lightly fried, topped with a mozzarella and marinara sauce. Served with spaghetti pasta. 24

## NEWI Veal Saltimbocca

Tender veal hand breaded topped with spinach, provolone cheese, and prosciutto Di Parma in a marsala wine sauce. Served with mashed potatoes and fresh asparagus. 26

## Braised Short Rib

Braised boneless short rib served over a creamy Parmesan mushroom and onion risotto, topped with a red wine beef demi glaze. 28

## Grilled Pork Rib Eye

10 oz. grilled pork rib eye grilled to perfection finished with an Italian herb butter, seasonal vegetables and served with Marsala Beef Demi Glaze and mashed potatoes. 24

## - PESCE ENTRÉES

## Add Soup or Salad for \$5

## NEWI Ciopinno <br> Cod, shrimp, scallops, calamari, and mussels in a delicious and savory tomato seafood broth. Served with crostini bread $\mathbf{2 8}$ Served with crostini bread. 28

## Salmon Marechiara

Pan seared Atlantic salmon in a light tomato and white wine sauce. Served on a bed of mashed potatoes, roasted cherry tomatoes and fresh baby spinach. $\mathbf{2 5}$

## Honey Glazed Salmon

Honey glazed Atlantic salmon served with oven roasted potato wedges and seasonal vegetables. 25

## WEWV: Seafood Risotto

Cod, scallops and shrimp served with baby spinach, mushrooms and onions Parmesan cheese risotto.

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\text { Finished with a balsamic glaze. } 28
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## NEWI Red Snapper AI Ferri

Grilled Red snapper fillet served with mashed potatoes, grilled asparagus, and a roasted pepper purée in a light lemon butter sauce. 28

## NEWH: Grouper Livornese

Sautee grouper with onions, grape tomatoes, capers, and kalamata olives in a white wine tomato sauce. Served over basil risotto. 28

## SIDE DISHES

Sautéed Seasonal Vegetables 6
Garlic Mashed Potatoes 6
Garlic Mashed Potatoes 6
Sautéed Broccoli 6

Oven Roasted Potato Wedges 6 Fresh Sautéed Spinach 6 Asparagus 6

## LUNCH MENU

(Available until 3pm)

## SOUP \& SALADS

Add to Any Salad
Grilled Chicken $\mathbf{5}$ / Grilled Jumbo Shrimp 8
Zuppa Del Giorno Ask your sevver 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. 15
Arugula Salad Crisp arugula, dried cranberries, caramelized pecans, shaved Parmesan cheese and sun dried tomatoes, tossed in our honey balsamic dressing. 15
Chicken Cobb Salad Grilled chicken, blend of lettuce, red onions, tomatoes, cucumbers, Kalamata olives, bacon, hard boiled eggs, and bleu cheese. Choice of dressing. 15
Chicken Caesar Salad Fresh romaine lettuce, grilled chicken, Parmesan cheese and croutons, tossed in our homemade Caesar dressing. 14
Mix! Apple Pecan Salad Baby spinach, tomatoes, cucumbers, crispy chicken, apple slices, glazed pecans \& crumbled bleu cheese. Choice of dressing. 15

## LUNCH SIZE ENTREES

Add Soup or Salad for \$3

Lasagna Mia Handmade layers of lasagna pasta filled with ground beef, pepperoni, mozzarella, and ricotta cheese. Topped with mozzarella and marinara sauce. 16

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

Spaghetti Marinara w/Meathalls Imported spaghetti pasta tossed in a marinara 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 spaghetti pasta. 15

Chicken Parmigiana Hand breaded chicken breast lightly fried, topped with a mozzarella cheese and marinara sauce. Served with spaghetti pasta. 15

Veal Parmigiana Tender veal hand breaded and lightly fried, topped with a mozzarella cheese and marinara sauce. Served with spaghetti pasta. 15

Italian Bar 8 Grill ar

## 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: Fettuccine \& Spaghetti
Sauce Options: Alfredo, Marinara Sauce, Pesto Cream and Garlic \& Oil
Add Extra Ingredients: Broccoli, Spinach, Mushrooms 3,
Grilled Chicken 5, Meatballs 5, Jumbo Shrimp 8

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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, Vegetable Minestroni, Italian Wedding
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## 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, tomatoes and mozzarella cheese, with a pesto aioli. Served with long hot pepper.

Grilled Steak Sliders Thinly sliced ribeve steak, caramelized onions, mozzarella and pesto aioli. Served with long hot pepper.

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

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

## BAR APPETIZERS

Bruschetta* Toasted crostini bread topped with roasted cherry tomatoes topped with Parmesan cheese, extra virgin olive oil and balsamic glaze. 11

## NEWV) Burrata Appetizer

Fresh Burrata cheese served with roasted cherry tomatoes, Kalamata olives and crostini bread. Garnished with basil aioli, balsamic glaze, and roasted pepper purée. 13

## 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

Meatball Sliders* (2 per order) Meatballs topped with marinara sauce and mozzarella cheese. $\mathbf{1 0 . 5 0}$

Steak Sliders*(2 per order)
Thinly sliced ribeye steak, caramelized onions, mozzarella and pesto aioli. Served with long hot pepper. 10.50

## Pizza Rolls*

Fresh dough wrapped 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

## [IEve Mussels Fra Diavolo*

Sautéed Mussels in a spicy marinara sauce, served with crostini bread. 13

Traditional Wings Available in Mild or Rosemary Garlic 14

HAPPY HOUR Monday-Friday 4-6pm

*Choose from our selected bar appetizers
WINE WEDNESDAY
All Day Wednesday 50\% OFF Selected Bottles of Wines

LADIES NTGHT Thursday 6pm to Close $\$ 3$ OFF Drinks for Ladies

