

LUNCH MENU

Available from 11am to 3pm

SOUP & SALADS

Add to any salad

Grilled Chicken 5 / Grilled Jumbo Shrimp 8

Zuppa del Giorno Ask your server about our daily soups. Cup 5 / Bowl 7.50

Spinach Salad Fresh baby spinach, strawberries, caramelized pecans, bacon, crumbled bleu cheese and sun dried tomatoes, tossed in a honey balsamic dressing. 13

Arugula Salad Crisp arugula, dried cranberries, caramelized pecans, shaved Parmesan cheese and sun dried tomatoes, tossed in our honey balsamic dressing. 13

Chicken Caesar Salad Fresh romaine lettuce, grilled chicken, Parmesan cheese and croutons, tossed in our homemade Caesar dressing. 12

Chicken Cobb Salad Grilled chicken, blend of lettuce, red onions, tomatoes, cucumbers, Kalamata olives, bacon, hard boiled eggs, and crumbled bleu cheese. Choice of dressing. 13

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

NEW! Apple Pecan Salad Baby spinach, tomatoes, cucumbers, crispy chicken, apple slices, glazed pecans & crumbled bleu cheese. Choice of dressing. 13

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. 14

Pasta Options:

fettuccine & Spaghetti

Sauce Options:

Alfredo, Marinara Sauce, Pesto Cream and Garlic & Oil

Add Extra Ingredients:

Sautéed Broccoli, Spinach, Mushrooms 3 / Grilled Chicken 5 / Meatballs 5 / Jumbo Shrimp 8

PANINI & SLIDERS

11 Each / 14 (Add One Side) / 17 (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 ribeye steak, caramelized onions, mozzarella and pesto aioli. Served with long hot pepper.

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 ground beef, pepperoni, mozzarella and ricotta cheese. 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. 16

Spaghetti Marinara w/Meatballs

Imported spaghetti pasta tossed in a traditional marinara sauce, served with meatballs. 16

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. 16

Chicken Parmigiana Hand breaded chicken breast lightly fried, topped with a mozzarella cheese and marinara sauce. Served with spaghetti pasta. 16

Veal Parmigiana Tender veal hand breaded and lightly fried, topped with a mozzarella cheese and marinara sauce. Served with spaghetti pasta. 16

CATERING MENU

APPETIZERS

Bruschetta 35
Burrata Appetizer 41
Mussels Fra Diavolo 41
Italian Sampler 50

Calamari Fritti 47
Crab-Stuffed Mushrooms 50
Spinach & Artichoke Dip 41
Mozzarella Fritta 38

Traditional Wings 45
Pizza Rolls 38
Spinach or Pepperoni

PASTA & SPECIALTY ENTRÉES

Spaghetti Marinara w/Meatballs 60
Eggplant Fiorentina 60

Fettuccine Alfredo w/Chicken 66
Broccoli 8 • Jumbo Shrimp 24

Lasagna Mia 63
Ravioli Italia 60

POLLO E CARNE ENTRÉES

Traditional Chicken Marsala 72
Chicken Parmigiana 63

Veal Parmigiana 76
Chicken Scarpiello 76

PESCE ENTRÉES

Cioppino 89
Shrimp Carbonara 77
Seafood Primavera 80

Salmon Marechiaro 85
Red Snapper Al Ferri 98
Honey Glazed Salmon 80

Grouper livornese 89
Seafood Risotto 89

SALADS

Spinach Salad 45
Arugula Salad 45
Apple Pecan Salad 45

Chicken Caesar Salad 42
Chicken Cobb Salad 45

Add to any Salad:
Grilled Chicken 15
Shrimp 26

SIDES

Sautéed Seasonal Vegetables 32
Sautéed Broccoli 32

Sautéed Spinach 39
Potato Wedges 32

Vegetable Risotto 48
Asparagus 39

PANINI & SLIDERS (No Sides)

Caprese Panini 66
Tuscan Chicken Panini 66
Chicken Parmigiana Sliders 66
Meatball Parmigiana Sliders 66

Italian Panini 66
Grilled Steak Panini 66
Grilled Steak Sliders 66

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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. We reserve the right to correct any errors. Produced by MPP Marketing Group Inc. All Rights Reserved. MPPOR-21616

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APPETIZERS

Mozzarella Fritta
Fresh mozzarella breaded and seasoned with Italian herbs, then fried to perfection. 13

Calamari Fritti Tender fresh calamari lightly floured and seasoned, then fried until golden. Served with a side of marinara sauce & peppercorn ranch. 16

Bruschetta Toasted crostini bread topped with roasted cherry tomatoes topped with Parmesan cheese, extra virgin olive oil and balsamic glaze. 12

NEW! 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. 14

NEW! Mussels Fra Diavolo
Sautéed Mussels in a spicy marinara sauce, served with crostini bread. 14

Crab-Stuffed Mushrooms
Fresh mushroom caps filled with lump crab meat and topped with a sherry cream sauce. 17

Italian Sampler
A tasting of Piazza Mia - Tomato Bruschetta, Mozzarella Fritta and Fried Calamari, served with marinara sauce and peppercorn ranch. 17

Spinach & Artichoke Dip
Baby spinach and artichoke hearts in a blend of herbs and Italian cheeses, topped with roasted cherry tomatoes, served with crostini bread. 14

SOUPS & SALADS

Zuppa del Giorno
Ask your server about our daily soups.
Cup 6.50 / Bowl 9.50

Spinach Salad
Fresh baby spinach, strawberries, caramelized pecans, bacon, crumbled bleu cheese and sun dried tomatoes, tossed in a honey balsamic dressing. 15.50

Arugula Salad
Crisp arugula, dried cranberries, caramelized pecans, shaved Parmesan cheese and sun dried tomatoes, tossed in our honey balsamic dressing. 15.50

Chicken Caesar Salad
Fresh romaine lettuce, Grilled Chicken, Parmesan cheese and croutons, tossed in our homemade Caesar dressing. 14.50

Chicken Cobb Salad
Grilled chicken, blend of lettuce, red onions, tomatoes, cucumbers, kalamata olives, bacon, hard boiled eggs and bleu cheese. Choice of dressing. 15.50

NEW! Apple Pecan Chicken Salad
Baby spinach, tomatoes, cucumbers, crispy chicken, apple slices, glazed pecans & crumbled bleu cheese. Choice of dressing. 15.50

Add to any salad

Grilled Chicken 5 • Grilled Jumbo Shrimp 8

SIDE DISHES

Sautéed Seasonal Vegetables 7
Garlic Mashed Potatoes 7
Sautéed Broccoli 7

Oven Roasted Potato Wedges 7
Fresh Sautéed Spinach 7
Asparagus 7

KIDS MENU \$10

For kids 10 years of age and under

Kids Ravioli with Meatball
Kids Cheese Pizza
Kids Spaghetti with Meatball

Fettuccine Alfredo
Chicken Fingers with Fries

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



TRADITIONAL BRICK OVEN PIZZA

Add Soup or Salad for \$5

Classico
Tomato sauce and mozzarella cheese.
Sm 12 / XLg 20

Margherita
Fresh mozzarella, tomato sauce, fresh basil and olive oil. Sm 13.50 / XLg 25

Americana
Tomato sauce, extra mozzarella cheese, pepperoni and sausage. Sm 14.50 / XLg 26

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 15 / XLg 27

Bianca
Extra virgin olive oil, fresh garlic, ricotta cheese, roasted cherry tomatoes, fresh baby spinach and mozzarella cheese. Sm 14.50 / XLg 26

Piazza Suprema
Tomato sauce, mozzarella cheese, pepperoni, sausage, mushrooms and roasted peppers.
Sm 15.50 / XLg 27

NEW! Hot Honey Burrata
Tomato sauce, pepperoni, mozzarella, and fresh Burrata garnished with fresh basil and a drizzle of hot honey. XLg 26



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. 14

Italian Panzzerotti Pepperoni, sausage and mozzarella cheese served with a side of marinara sauce. Only available in small. 16

Add Regular Toppings Sm 1.50 / XLg 2.50
Mushrooms, red onions, roasted peppers, spinach, tomatoes, long hot peppers, pepperoni, grilled chicken, kalamata olives & ricotta cheese.

Add Gourmet Toppings Sm 2.00 / XLg 3.00
Roasted cherry tomatoes, anchovies, prosciutto, sun-dried tomatoes, gorgonzola cheese & meatballs.

POLLO E CARNE ENTRÉES

Add Soup or Salad for \$5

NEW! Traditional Chicken Marsala
Sautéed chicken breast simmered in a mushroom and Marsala wine sauce. Served with mashed potatoes and asparagus. 24.50

Chicken Parmigiana
Hand breaded chicken breast lightly fried, topped with mozzarella cheese and marinara sauce. Served with spaghetti pasta. 21.50

Grilled Chicken Balsamico
Grilled chicken breast marinated in our home made balsamic vinaigrette. Served with seasonal vegetables and potato wedges. 24.50

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. 24.50

NEW! 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. 28

Veal Parmigiana
Tender veal hand breaded and lightly fried, topped with a mozzarella cheese and marinara sauce. Served with spaghetti pasta. 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. 30

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. 26

PESCE ENTRÉES

Add Soup or Salad for \$5

NEW! Cioppino Cod, shrimp, scallops, calamari, and mussels in a delicious and savory tomato seafood broth. Served with crostini bread. 27

NEW! Red Snapper Al Ferri
Grilled Red snapper fillet served with mashed potatoes, grilled asparagus, and a roasted pepper purée in a light lemon butter sauce. 30

NEW! Grouper Livornese Sautéed grouper with onions, grape tomatoes, capers, and kalamata olives in a white wine tomato sauce. served over basil risotto. 30

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. 27

NEW! Seafood Risotto Cod, scallops and shrimp served with baby spinach, mushrooms and onions Parmesan cheese risotto. Finished with a balsamic glaze. 30

Honey Glazed Salmon Honey glazed Atlantic salmon served with oven roasted potato wedges and seasonal vegetables. 27

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 mozzarella and marinara sauce. 21.50

Piazza Trio
Take a tour of our menu. Hand-breaded chicken parmigiana, homemade lasagna, fettuccine Alfredo and marinara sauce. 24

Ravioli Italia
A tribute to the Italian flag. Our three cheese ravioli topped with a tricolor covering of marinara, Alfredo, and pesto cream sauce. 20.50

Fettuccine Alfredo w/Grilled Chicken
Imported fettuccine pasta tossed with grilled chicken, cream, butter and a blend of cheeses. 22.50

Add Sautéed Broccoli 3 / Add Jumbo Shrimp 8

Spaghetti Marinara w/Meatballs
Imported spaghetti pasta tossed in a traditional marinara sauce, served with meatballs. 20.50

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 spaghetti pasta. 20.50

Shrimp Carbonara
Succulent jumbo shrimp tossed with onions and finely chopped bacon in a butter and Parmesan cream sauce. Served over fettuccine pasta. 26

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. 27