



Phone: 775.301.6708

MENU



carsonpiazzabar.com

SALAD

SPINACH SALAD

FRESH BABY SPINACH TOSSED WITH FRISÉE, CRISPY PANCETTA, CHOPPED EGG, MUSHROOMS HONEY VINAIGRETTE

10

MARINATED BEET SALAD

ARUGULA, LOCAL HEIRLOOM BEETS, SWEET RED ONION, GOAT CHEESE WHITE BALSAMIC VINAIGRETTE

12

PIAZZA CAESAR SALAD

BABY ROMAINE, SHAVED ASIAGO CHEESE, GARLIC CROUTONS, WHITE ANCHOVY CAESAR DRESSING

12

HOUSE SALAD

MIXED BABY GREENS, HEIRLOOM TOMATO, CUCUMBER, RED ONION, SHAVED CARROT, CROUTONS, CHOICE OF DRESSING

8

ADD: CHICKEN 4 | SHRIMP 6 | AHI 8 | CRAB 8

FLATBREAD STYLE PIZZA

MARGHERITA

OLIVE OIL, BASIL, OVEN ROASTED HEIRLOOM TOMATO, GARLIC AND FRESH MOZZARELLA

10

MEDITERRANEAN

HUMMUS, OLIVE TAPENADE, FRESH SPINACH PINE NUTS AND FRESH OREGANO

11

APPLE

APPLES, SHARP CHEDDAR, POINT REYES BLUE CHEESE AND CANDIED PECANS

11

SICILIAN

POMODORO SAUCE, FRESH MOZZARELLA, SALAMI, PEPPERONI, PROSCIUTTO, CAPICOLA, ONIONS, MUSHROOMS

14

CROSTINI

CROSTINI LIGHTLY TOASTED WITH OLIVE OIL AND GARLIC CHOOSE ANY THREE 9 | FIVE 12
ASK YOUR SERVER FOR DAILY CHEF'S SPECIALS

GOAT CHEESE | AVOCADO TOAST | PROSCIUTTO AND MANCHEGO CHEESE | WHITE ANCHOVY BRUSCHETTA | ROASTED ARTICHOKE HEART

SMALL PLATES

HOUSE BLEND BOWL OF MARINATED OLIVES AND MUSHROOMS 5

SEARED ASPARAGUS WITH BUTTER, SEA SALT, LEMON 6

CHICK PEAS AND SEARED SPINACH GARLIC AND LEMON ZEST 5

MEDITERRANEAN VEGETABLES ROASTED AND CHILLED, WITH HUMMUS AND CROSTINI 8

ROASTED GARLIC AND TOMATO SERVED WITH HOUSE BAKED FOCACCIA BREAD 5

CRISPY SMASHED POTATOES PAN FRIED HEIRLOOM FINGERS, CRÈME FRAICHE, CHIVE 6

BLISTERED BRUSSEL SPROUTS GINGER, CARROT AND CRISPY PANCETTA 6

MAC N CHEESE
ADD DUNGENESS CRAB 6 | CRISPY PANCETTA 3 6

** NO SUBSTITUTIONS PLEASE! ** LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES **

...MORE SMALL PLATES

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|--|-----------|--|-----------|
| DEVILISH EGG TOPPED WITH DUNGENESS CRAB, TOBIKO CAVIAR | 10 | SHRIMP AND CHORIZO SKEWER WITH WHITE WINE GARLIC CREAM | 12 |
| TOFU BITES SAUTÉED WITH GARLIC, GINGER, TAMARI SERVED ON BABY GREENS | 6 | LAMB POPS SEARED WITH WHISKEY PEACH GLAZE | 16 |
| ESCARGOT SPECIAL SERVED IN A LIGHT GARLIC BUTTER AND LEMON CREAM SAUCE TOPPED WITH GORGONZOLA CHEESE, APPLES AND GRAPES | 14 | DUNGENESS CRAB CAKE LEMON BEURRE BLANC | 14 |
| CHEFS DAILY SPECIAL CHEESE BOARD SERVED WITH FRESH AND DRIED FRUIT, HOUSE FOCACCIA BREAD | 12 | STEAMED MUSSELS AND CLAMS WHITE WINE, BUTTER, GARLIC, TOMATO, GREEN ONION HOUSE BREAD | 15 |

PLATTERS TO SHARE

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|--|-----------|---|-----------|
| BAKED BRIE EN CROUTE SERVED WITH FRESH AND DRIED FRUIT, BERRY COMPOTE, CROSTINI | 14 | LOX STYLE SMOKED SALMON SERVED WITH FOCACCIA TOAST, CAPER BERRIES, BOILED EGG, ROMA TOMATO, LEMON, RED ONION | 16 |
| CHARCUTERIE BOARD OF EUROPEAN CURED MEATS, OLIVES AND MANCHEGO CHEESE, SERVED WITH ROASTED SEASONAL VEGGIES, CROSTINI | 18 | SEARED AHI SERVED WITH NANAMI TOGARASHI, CARROT, DAIKON SPROUTS, PICKLED GINGER, WASABI CREAM | 17 |

BEVERAGES

WINES BY THE GLASS

PIAZZA FEATURES GUENOC WINES FROM CALIFORNIA AS OUR HOUSE POUR SIX OZ 8
SAUVIGNON BLANC | CHARDONNAY | PINOT NOIR | CABERNET SAUVIGNON

WHITE AND SPARKLING WINES

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| ANTINORI "SANTA CRISTINA" PINOT GRIGIO, ITALY | 2019 10.5 |
| EMMOLO SAUVIGNON BLANC, CALIFORNIA | 2019 9.5 |
| WENTE RIVER RANCH CHARDONNAY, MONTEREY | 2017 12 |
| BEILER "SABINE" ROSÉ, AIX-EN-PROVENCE, FRANCE | 2019 9.5 |
| RUFFINO PROSECCO, TUSCANY, ITALY, 187 ML | 2019 10 |
| TINTERO MOSCATO D'ASTI, PIEDMONT, ITALY | 2019 9 |

RED WINES

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| SEBASTIANI PINOT NOIR, SONOMA COAST | 2016 12.5 |
| TORMARESCA PRIMOTIVO, PUGLIA. ITALY | 2016 11 |
| KUNDE MERLOT, SONOMA VALLEY | 2015 11 |
| JOSH CELLARS CABERNET SAUVIGNON, CALIFORNIA | 2017 12 |
| M. CHAPOUTIER "BELLERUCHE" CÔTES DU RHÔNE, FRANCE | 2018 9 |

ASK YOUR SERVER FOR OUR WINE LIST!

COFFEE OR TEA SERVICE

PIAZZA SERVES FRESH GROUND COFFEES AND LOOSE LEAF TEAS FROM ALPEN SIERRA MINDEN NV
FRENCH PRESS SERVICE FOR COFFEE OR HOT TEA 17 OZ 7 | 34 OZ 14
CAPPUCCINO | ESPRESSO | LATTE SINGLE 5 | DOUBLE 8

JUICES 4 | SODAS 3 | SAN PELLEGRINO SPARKLING SM 2.75 LG 6.50 | ACQUA PANNA STILL 5.50 | ICED TEA 3

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