



775.301.6708

MENU

CARSONPIAZZABAR.COM



PIAZZA DAILY SOUP ASK YOUR SERVER FOR TODAY'S SELECTION OF HOUSE MADE SOUP!

TGIF SEAFOOD CHOWDER (SERVED ON FRIDAYS)

PIAZZA CAESAR SALAD CRISP ROMAINE, GARLIC CROUTONS, WHITE ANCHOVY CAESAR DRESSING

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

8

10

10

10

STARTERS

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

12

QUINOA SALAD WILTED KALE, CRISP APPLE, ORANGE SUPREME, SUN DRIED CHERRIES AND PECANS LEMON VINAIGRETTE

12

ADD TO YOUR SALAD:

CHICKEN 6 | SHRIMP 6 | AHI 8 | CRAB 8

FLATBREAD STYLE PIZZA

MARGHERITA
OLIVE OIL, BASIL, OVEN ROASTED ROMA TOMATO, GARLIC AND FRESH MOZZARELLA

10

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

11

BASQUE
CHORIZO, LIGHT POMODORO SAUCE, SPANISH MANCHEGO CHEESE, CARAMELIZED ONION, FENNEL AND PEPPERS

11

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

14

CROSTINI

HOUSE CROSTINI LIGHTLY TOASTED WITH OLIVE OIL AND GARLIC

(3) BLTA CRISPY PANCETTA, LETTUCE, TOMATO AND AVO 10

(3) BRUSCHETTA 9

(2) CRAB SALAD WITH AVOCADO 10

(3) GOAT CHEESE, FIG JAM 9

SMALL PLATES

HOUSE BAKED SOURDOUGH ROUND SERVED HOT OUT OF THE OVEN WITH HERBED BUTTER 3.5

HOUSE BLEND BOWL OF MARINATED OLIVES AND MUSHROOMS 5

ROASTED GARLIC WITH TOMATO JAM, SERVED WITH HOUSE BREAD 6

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

ROASTED BRUSSEL SPROUTS WITH BUTTERNUT SQUASH, ONION, CRANBERRY, TOASTED PECANS 7

MAC N CHEESE HOUSE MADE CREAMY 4 CHEESE SAUCE 8
ADD DUNGENESS CRAB 8 | CRISPY PANCETTA | 3

DEVILISH EGG TOPPED WITH DUNGENESS CRAB, TOBIKO 10

PERSONAL FONDUE CLASSIC FOUR CHEESE FONDUE WITH HOUSE BREAD CUBED FOR DIPPING 11

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

***** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*****

...MORE SMALL PLATES

SHRIMP AND CHORIZO SKEWER LARGE PRAWNS (3) WITH 12 A KICK FROM OUR LOCAL FAVORITE CHORIZO	STEAMED MUSSELS AND CLAMS WHITE WINE, 15 BUTTER, GARLIC, TOMATO, GREEN ONION, HOUSE BREAD
ESCARGOT SPECIAL LIGHT GARLIC, BUTTER AND LEMON 14 CREAM SAUCE, TOPPED WITH GORGONZOLA CHEESE, APPLES AND GRAPES, HOUSE BREAD	DIVER SCALLOPS WITH CREAMED CORN AND BALSAMIC 15 REDUCTION
DUNGENESS CRAB CAKE (2) LEMON BEURRE BLANC 14	PIAZZA LAMB POPS (3) COOKED TO PERFECTION, PEACH 16 WHISKEY GLAZE
BRAISED SHORT RIBS TENDER BEEF SERVED ON A BED 15 OF CREAMY POLENTA WITH BRAISED ROOT VEGETABLES	DUCK BREAST A SEARED TENDER BREAST, SLICED 18 BLACKBERRY BRANDY SAUCE

INDULGENCES

NOW SERVING ROYAL OSSETRA FROM IMPERIA CAVIAR
1 oz (30g) WITH ALL THE BEST ACCOUTREMENTS,
TOASTS AND BAKED LAVASH MKT PRICE

IMPERIA CAVIAR OFFERS HIGH QUALITY SUSTAINABLY FARMED
 CAVIAR WITH RESPONSIBLE CAVIAR HARVESTING PRACTICES
 THAT IMPROVE THE SUBLIME FLAVOR AND EXPERIENCE.

COUNTRY STYLE PATÉ, MOUSSE OR FOIE GRAS FROM “LES
TROIS PETITS COCHONS” SERVED WITH BAKED LAVASH, GHERKIN
PICKLE, PEPPERS AND ORGANIC CAPERBERRIES

ASK YOUR SERVER ABOUT TODAY’S SELECTIONS MKT PRICE

PLATTERS TO SHARE

BAKED BRIE EN CROUTE SERVED WITH FRESH AND 15 DRIED FRUIT, BERRY COMPOTE, CROSTINI	CHEFS SPECIAL CHEESE BOARD SERVED WITH FRESH AND 16 DRIED FRUIT, HOUSE BREAD AND BAKED LAVASH
CHARCUTERIE BOARD OF EUROPEAN CURED MEATS, 20 OLIVES AND MANCHEGO CHEESE, SERVED WITH ROASTED SEASONAL VEGGIES, CROSTINI	SEARED AHI SERVED WITH NANAMI TOGARASHI, 18 CARROT, DAIKON SPROUTS, PICKLED GINGER, WASABI CREAM

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

J VINEYARDS PINOT GRIGIO, CALIFORNIA	2018 9.5
EMMOLO SAUVIGNON BLANC, NAPA VALLEY	2019 9.5
MARTIN RAY CHARDONNAY, SONOMA COAST	2018 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

SEBASTIANI PINOT NOIR, SONOMA COAST	2016 12.5
KLINKER BRICK “BRICK MASON” ZINFANDEL, LODI	2017 10
KUNDE MERLOT, SONOMA VALLEY	2015 11
JOSH CELLARS CABERNET SAUVIGNON, CALIFORNIA	2017 12
M. CHAPOUTIER “BELLARUCHE” CÔTES DU RHÔNE FRANCE 2019	2019 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 | HOT OR ICED TEA 3.50

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