



775.301.6708

MENU

CARSONPIAZZABAR.COM



STARTERS

- HOUSE BAKED SOURDOUGH ROUND** SERVED HOT
OUT OF THE OVEN WITH HERBED BUTTER 4.5
- PIAZZA CAESAR SALAD** CRISP ROMAINE, GARLIC
CROUTONS, WHITE ANCHOVY, ASIAGO CHEESE
CAESAR DRESSING (*GF) 12
- SPINACH SALAD** FRESH BABY SPINACH TOSSED WITH
FRISÉE, CRISPY PANCETTA, CHOPPED EGG,
MUSHROOMS 12
HONEY VINAIGRETTE (*GF)

MARINATED BEET SALAD ARUGULA, LOCAL
HEIRLOOM BEETS, SWEET RED ONION, GOAT CHEESE 14
WHITE BALSAMIC VINAIGRETTE (*GF)

SUMMER SEAFOOD LOUIE CHOPPED ROMAINE, 22
DUNGENESS CRAB AND SHRIMP, AVOCADO, EGG,
TOMATO, ASPARAGUS, GHERKIN PICKLE
LOUIE DRESSING (*GF)

ADD TO YOUR SALAD:
CHICKEN 6 | SHRIMP 6 | NY STEAK 8 | CRAB 8

FLATBREAD STYLE PIZZA

- MARGHERITA** 12
OLIVE OIL, BASIL, OVEN ROASTED ROMA TOMATO,
GARLIC AND FRESH MOZZARELLA
- APPLE** 14
APPLES, SHARP CHEDDAR, POINT REYES BLUE
CHEESE AND CANDIED PECANS

BASQUE 14
CHORIZO, LIGHT POMODORO SAUCE, SPANISH
MANCHEGO CHEESE, CARAMELIZED ONION, FENNEL
AND PEPPERS

SICILIAN 16
POMODORO SAUCE, FRESH MOZZARELLA, SALAMI,
PEPPERONI, PROSCIUTTO, CAPICOLA, ONIONS,
MUSHROOMS

CROSTINI

HOUSE CROSTINI LIGHTLY TOASTED WITH OLIVE OIL AND GARLIC
(*GF OPTION SERVED ON A ROMAINE LETTUCE BOAT)

- (2) SMOKED DUCK BREAST, BLACKBERRY JAM, ORANGE ZEST 12
- (2) DUNGENESS CRAB SALAD WITH AVOCADO 12
- (3) CLASSIC BRUSCHETTA 9
- (2) SHRIMP AND CHORIZO, GARLIC CREAM CHEESE 11

SMALL PLATES

- ROASTED CAULIFLOWER** TOSSED WITH SUMAC (*GF) 6
- ASPARAGUS SPEARS** LIGHTLY SEARED IN LEMON OLIVE OIL,
LEMON ZEST (*GF) 7
- PIAZZA POTATO SALAD** HEIRLOOM FINGERLING POTATOES,
CELERY, ONION, EGG, DIJONNAISE (*GF) 7
- CLASSIC DEVILISH EGG** (*GF) 8
TOP WITH DUNGENESS CRAB | 3 CRISPY PANCETTA | 1.5

- ROASTED RED PEPPER HUMMUS** WITH GRILLED SEASONAL
VEGETABLES AND PITA BREAD (*GF) 9
- MAC N CHEESE** HOUSE MADE CREAMY 4 CHEESE SAUCE 10
ADD DUNGENESS CRAB 8 | CRISPY PANCETTA | 3.5
- CHEF'S SPECIAL CHEESE BOARD** FRESH FRUIT, JAM, ASSORTED 12
CRACKERS (*GF)

(*GF) *Gluten Free Options Available, Ask Your Server*

• ** 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

PRIME DIP SLIDER THIN SLICED ROAST BEEF, ARUGULA, CARMELIZED ONION, HORSE RADISH CREMA, ON SOURDOUGH ROLL SERVED WITH CHIPS (*GF)	12	LINGUINI AND STEAMED CLAMS WHITE WINE GARLIC CREAM SAUCE, ROMA TOMATO, GREEN ONION, WITH GARLIC TOAST	15
SICILIAN SLIDER ITALIAN CURED MEATS AND FRESH MOZZARELLA ON CRUSTY SOURDOUGH, PEPPERONCINI AND OLIVE TAPENADE SERVED WITH CHIPS (*GF)	12	DIVER SCALLOPS PAN SEARED WITH TROPICAL RELISH, LOCAL MICRO GREENS (*GF)	16
SEATTLE CLUB SLIDER AHI, CRAB SALAD, AVOCADO ON SOFT HAWAIIAN ROLL, SERVED WITH MAUI CHIPS (*GF)	14	ESCARGOT SPECIAL LIGHT GARLIC, BUTTER AND LEMON CREAM SAUCE, TOPPED WITH GORGONZOLA CHEESE, APPLES AND GRAPES, HOUSE SOURDOUGH BREAD	18
SHRIMP COCKTAIL JUMBO PRAWNS WITH CHEF'S TANGY GAZPACHO SAUCE (*GF) FULL ORDER (6) OR HALF ORDER (3)	14 8	PIAZZA LAMB POPS (3) COOKED TO PERFECTION, WITH OUR FAMOUS FRESH PEACH WHISKEY GLAZE (*GF)	19

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

CAMBOZOLA BRIE PLATE SERVED WITH FRESH FRUIT, BERRY COMPOTE, TOASTED CROSTINI	16	LARGE CHEESE BOARD SELECTION OF FIVE WISCONSIN CHEESES, FRESH AND DRIED FRUIT, WITH ASSORTED CRACKERS AND BAKED LAVASH	18
CHARCUTERIE BOARD OF EUROPEAN CURED MEATS, OLIVES AND MANCHEGO CHEESE, SERVED WITH ROASTED SEASONAL VEGGIES, CROSTINI	22	SEARED AHI SERVED WITH NANAMI TOGARASHI, CARROT, DAIKON SPROUTS, PICKLED GINGER, WASABI CREAM	20

SWEET TREATS

SAVE SOME ROOM FOR OUR DELICIOUS DESSERTS!

CRÉMA CATALÁN A CLASSIC EUROPEAN FAVORITE! CREAMY AND LIGHT CUSTARD WITH A TOUCH OF CITRUS AND CINNAMON FLAVORS, CARMELIZED SUGAR AND WHIPPED CREAM ON TOP | 7

TRUFFLES FEELING DECADENT? TRUFFLES HANDMADE BY OUR LOCAL CHOCOLATIER LAURA FINK OF **MOONDANCE CHOCOLATES** CHOOSE FROM RASPBERRY, BING CHERRY, SALTED CARAMEL | 6.5

NEW YORK CHEESE CAKE TOPPED WITH YOUR CHOICE OF CHOCOLATE GANACHE, RASPBERRY COMPOTE OR SALTED CARAMEL SAUCE | 7

HOUSE MADE ICE CREAM ASK YOUR SERVER FOR TODAY'S DELICIOUS FLAVOR! | 6

MINI TART FRESH BAKED PIE OR COBBLER FILLED WITH SEASONAL FRESH FRUIT, ASK YOUR SERVER FOR TODAY'S SELECTION | 7

BEVERAGES

PIAZZA SERVES FRESH GROUND COFFEES AND LOOSE LEAF TEAS FROM ALPEN SIERRA MINDEN NV

FRENCH PRESS SERVICE FOR COFFEE OR HOT TEA 17 oz 6 | 34 oz 11

CAPPUCCINO | ESPRESSO | LATTE SINGLE 5 | DOUBLE 8

JUICES 4 | SODAS 3 | SAN PELLEGRINO SPARKLING SM 2.5 LG 5 | ACQUA PANNA STILL 4 | ICED TEA 3.5

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