



775.301.6708

MENU

CARSONPIAZZABAR.COM



HOUSE BAKED SOURDOUGH ROUND SERVED HOT OUT OF THE OVEN WITH HERBED BUTTER / EVOO & VINEGAR

"BELLA VITA" POTATO CHIPS HOT OUT OF THE OVEN, TOSSED WITH OLIVE OIL, SEA SALT, BLACK PEPPER
ADD DIP 2.5

HOUSE BLEND BOWL OF MARINATED OLIVES AND ARTICHOKE HEARTS

CLASSIC BRUSCHETTA (3)

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

TGIF SEAFOOD CHOWDER (SERVED ON FRIDAYS)

SEAFOOD COCKTAIL GAZPACHO STYLE COCKTAIL, ARUGULA, (5) LARGE PRAWNS OR A COMBO OF DUNGENESS CRAB AND (3) PRAWNS, LEMON, MICRO DILL

SHRIMP ONLY 12
CRAB & SHRIMP COMBO 14

SMALL BITES

- 5 **ITALIAN PRETZELS (4)** HOUSEMADE SOURDOUGH, TWISTED AND BAKED CRISP WITH AGED CHEDDAR, SPICY POMODORO DIP 8
- 5 **DEVILISH EGG** CRISPY PANCETTA AND SMOKED PAPRIKA *ADD CRAB | 5 9
- 6 **CRAB CROSTINI** LIGHTLY TOASTED WITH OLIVE OIL AND GARLIC TOPPED WITH DELICIOUS CRAB SALAD AND AVOCADO (2) 12
- 8 **SMOKED DUCK CROSTINI** BLACKBERRY JAM, ORANGE ZEST (2) 12

STARTERS

- 8 **CAESAR SALAD** CRISP ROMAINE, GARLIC CROUTONS, WHITE ANCHOVY CREAMY CAESAR DRESSING 11
- 10 **SPINACH SALAD** FRESH BABY SPINACH TOSSED WITH FRISÉE, CRISPY PANCETTA, CHOPPED EGG, MUSHROOM, HONEY VINAIGRETTE 10
- 11 **MARINATED BEET SALAD** ARUGULA, LOCAL HEIRLOOM BEETS, SWEET RED ONION, GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE 11
- 14 **ADD To ANY SALAD:** CHICKEN 6 | SHRIMP 7 | CRAB 8

FLATBREAD STYLE PIZZAS

MARGHERITA

OLIVE OIL, MICRO BASIL, OVEN ROASTED ROMA TOMATO, GARLIC AND FRESH MOZZARELLA 11

APPLE

FRESH APPLES, SHARP CHEDDAR, POINT REYES BLUE CHEESE AND CANDIED PECANS 14

BASQUE

CHORIZO, POMODORO SAUCE, MANCHEGO CHEESE, ONION, FENNEL, PEPPERONCINI 12

SICILIAN

POMODORO SAUCE, FRESH MOZZARELLA, SALAMI, PEPPERONI, PROSCIUTTO, CAPICOLA, ONION, MUSHROOM 15

PLATES TO SHARE

CHARCUTERIE SAMPLER SMALL BOARD SELECTION OF TWO MEATS, CHEESE, FRUIT AND NUTS WITH ASSORTED CRACKERS

CHEFS SMALL CHEESE BOARD CHEESE OF THE DAY SERVED WITH FRESH AND DRIED FRUIT, JAM, CRACKERS

CLASSIC FOUR CHEESE FONDUE WITH HOUSE SOURDOUGH BREAD CUBED FOR DIPPING

ADD CRAB 8 | ADD CRISPY PANCETTA | 4

- 12 **SMOKED TROUT PLATE** TOMATO, RED ONION, CAPERS, CREAM CHEESE, SERVED WITH CROSTINI 16
- 14 **LARGE CHEESE BOARD** FIVE ASSORTED SELECT WISCONSIN CHEESES, FRESH AND DRIED FRUIT, ASSORTED CRACKERS AND BAKED LAVASH 20
- 15 **LG CHARCUTERIE BOARD** SELECT EUROPEAN CURED MEATS, OLIVES AND TWO CHEESES, SERVED WITH ROASTED SEASONAL VEGETABLES, DRIED FRUIT, NUTS, HOUSE MUSTARD, CROSTINI 22

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*

COUNTRY STYLE PATÉ 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

**** 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*****

PIAZZA SMALL PLATES

CRISPY SMASHED POTATOES PAN FRIED HEIRLOOM FINGERS, CRÈME FRAICHE, CHIVE	7	LINGUINE AND CLAMS WHITE WINE GARLIC CREAM, ROMA TOMATO, GREEN ONION, GARLIC TOAST	16
SEARED ASPARAGUS LIGHTLY SEARED IN LEMON OLIVE OIL, LEMON ZEST	7	BABY OCTOPUS BRAISED TENDER AND SEARED IN A SAVORY CAJUN SAUCE WITH GARLIC, TOMATO, ROASTED BELL PEPPER	18
ROASTED BRUSSEL SPROUTS BUTTERNUT SQUASH, DRIED CRANBERRY, CANDIED PECAN	8		
MAC N CHEESE HOUSE MADE CREAMY 4 CHEESE SAUCE ADD CRAB 8 CRISPY PANCETTA 4	10	SEARED ATLANTIC SALMON ON A BED OF FRESH BABY SPINACH, LIMONCELLO CREAM, LEMON ZEST, BLACK PEPPER	18
HAM N CHEESE PANINI BAKED ITALIAN HAM, GRUYERE CHEESE, AND SPIKED STRAWBERRY JAM, ON SOURDOUGH	10	BRAISED SHORT RIBS TENDER BEEF SERVED ON A BED OF CREAMY POLENTA WITH BRAISED ROOT VEGETABLES	18
3 MEATBALLS ITALIAN STYLE IN RED SAUCE, MICRO BASIL, PARMESAN, GARLIC TOAST	11	PIAZZA LAMB POPS (3) A HOUSE FAVORITE! COOKED TO PERFECTION, HOUSE BLACKBERRY PRESERVES TOPPED WITH GORGONZOLA CRUMBLE	19
PRIME DIP SLIDER THIN SLICED MED RARE ROAST BEEF, CARAMELIZED ONION, ARUGULA, HORSERADISH CREAM ON A SOURDOUGH ROLL W/ AU JUS FOR DIPPING CHIPS	12		
SHRIMP AND CHORIZO FLAMBÉ LARGE PRAWNS (2) WITH A BIG KICK FROM OUR LOCAL FAVORITE "BASQUE DELI" CHORIZO POACHED IN DRY RED WINE, GARLIC AND BAY LEAF	16	ESCARGOT SPECIAL LIGHT GARLIC, BUTTER AND LEMON CREAM SAUCE, TOPPED WITH GORGONZOLA CHEESE, APPLES AND GRAPES, SERVED WITH HOUSE SOURDOUGH ROUND	21

DESSERTS

CRÈME BRULÉE THE BEST YOU'VE EVER HAD! GARNISHED WITH FRESH BERRIES	7	MINI TARTS (3) DELICIOUS FRUIT TARTS WITH A CRUMBLE TOP AND WHIPPED CREAM OR A SCOOP OF VANILLA ICE CREAM	8
NEW YORK CHEESECAKE A CLASSIC TOPPED WITH CHOCOLATE AND CARAMEL SWIRLS OR FRESH BERRY	7	CRÈMA CATALAN A RECIPE FROM OUR FRIENDS IN SPAIN, LIGHT AND CREAMY, WITH A TOUCH OF CITRUS AND VANILLA. TOPPED WITH WHIPPED CREAM	6.5
ICE CREAM HOUSE MADE, ASK YOUR SERVER FOR TODAY'S FLAVOR AND TOPPINGS	6		

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

J VINEYARDS PINOT GRIGIO, CALIFORNIA	2020 9.5
EMMOLO SAUVIGNON BLANC, NAPA VALLEY	2020 9.5
MARTIN RAY CHARDONNAY, SONOMA COAST	2019 12
ARMAS DE GUERRA MENCIA ROSADO, SPAIN	2020 10
MADRONA VINEYARDS RIESLING, EL DORADO CTY	2020 9.5
BOCELLI PROSECCO, VENETO ITALY	NV 10
LA LUCA PROSECCO, ITALY 187 ML	NV 11
TINTERO MOSCATO D'ASTI, PIEDMONT, ITALY	2020 9.5

RED WINES

HAHN PINOT NOIR, MONTEREY COUNTY	2019 10
KLINKER BRICK "BRICK MASON" ZINFANDEL, LODI	2017 10
JOSH CELLARS CABERNET SAUVIGNON, CALIFORNIA	2019 12
M. CHAPOUTIER "BELLARUCHE" CÔTES DU RHÔNE FRANCE	2019 9
LA QUERCIA MONTEPULCIANO, ABRUZZO, ITALY	2019 10
KLINKER BRICK "FARRAH" SYRAH, LODI	2018 12

ASK YOUR SERVER FOR OUR FULL WINE AND COCKTAIL MENU!

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 5 | SODAS 4 | SAN PELLEGRINO SPARKLING SM 3.25 LG 6.50 | ACQUA PANNA STILL 5.50

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