



775.301.6708

MENU

CARSONPIAZZABAR.COM



SMALL BITES

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

"BELLA VITA" POTATO CHIPS LOCAL MADE FAVORITE SERVED WARM, ADD GARLIC OR SUNDRIED TOMATO DIP

HOUSE BLEND BOWL MARINATED OLIVES AND ARTICHOKE HEARTS

CLASSIC BRUSCHETTA FRESH BASIL, PARMESAN (3)

5	ITALIAN KNOTS (3) HOUSE MADE SOURDOUGH, TWISTED AND BAKED CRISP WITH AGED CHEDDAR, SPICY POMODORO DIP	8
5.5 +2.5	CAPRESE CROSTINI FRESH SLICED TOMATO, MOZZARELLA, BASIL, BALSAMIC DRIZZLE	8
6	DEVILISH EGG (4) CRISPY PANCETTA AND SMOKED PAPRIKA ADD CRAB 5	10
8	CRAB CROSTINI LIGHTLY TOASTED WITH OLIVE OIL AND GARLIC TOPPED WITH DELICIOUS CRAB SALAD AND AVOCADO (2)	12

STARTERS

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

AHI POKE CUCUMBER, AVOCADO, MANGO, SEAWEED SALAD, SESAME SEEDS, SERVED WITH WONTON STRIPS

SEAFOOD COCKTAIL GAZPACHO STYLE COCKTAIL, ROMAINE, (5) LARGE PRAWNS OR A COMBO OF CRAB AND (3) PRAWNS, LEMON, FRESH DILL

SUMMER SEAFOOD LOUIE CHOPPED ROMAINE, CRAB AND SHRIMP, AVOCADO, EGG, TOMATO, ASPARAGUS, GHERKIN PICKLE, LOUIE DRESSING

8	CAESAR SALAD CRISP ROMAINE, GARLIC CROUTONS, WHITE ANCHOVY CREAMY CAESAR DRESSING	12
15	SPINACH SALAD FRESH BABY SPINACH, CRISPY PANCETTA, CHOPPED EGG, MUSHROOM, HONEY VINAIGRETTE	12
12 15	MARINATED BEET SALAD MIXED GREENS, LOCAL HEIRLOOM BEETS, SWEET RED ONION, GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE	12
22	ADD TO ANY SALAD: CHICKEN 6 SHRIMP 7 CRAB 8 AHI 8	

FLATBREAD STYLE PIZZAS

MARGHERITA POMODORO, BASIL, OVEN ROASTED TOMATO, FRESH GARLIC AND MOZZARELLA

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

MEATBALL SLICED MEATBALL, BASIL POMODORO SAUCE, RED ONION, MUSHROOM, FRESH MOZZARELLA

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

CALI CHICKEN SAUTEÉD CHICKEN, CREAMY GARLIC SAUCE, ARTICHOKE, SUNDRIED TOMATO, MUSHROOM, MANCHEGO CHEESE

SICILIAN POMODORO SAUCE, FRESH MOZZARELLA, SALAMI, P EPPERONI, PROSCIUTTO, CAPICOLA, ONION, MUSHROOM

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, APPLE SLICES AND VEGETABLES FOR DIPPING

ADD CRAB 8 | ADD CRISPY PANCETTA 4

16 **SMOKED TROUT PLATE** WITH TOMATO, RED ONION, CAPERS, CREAM CHEESE, SERVED WITH CROSTINI

14 **LARGE CHEESE BOARD** FIVE ASSORTED SELECT CHEESES, FRESH AND DRIED FRUIT, ASSORTED CRACKERS AND BAKED LAVASH

16 **LARGE CHARCUTERIE BOARD** SELECT EUROPEAN CURED MEATS, CHEESE, OLIVES, SERVED WITH SEASONAL VEGETABLES, DRIED FRUIT, NUTS, HOUSE MUSTARD, CROSTINI

NOW SERVING ROYAL OSSETRA FROM **IMPERIA CAVIAR*** 1 oz (30g) WITH ALL THE BEST ACCOUTREMENTS, CRÈME FRESH, MINI TOASTS AND BAKED LAVASH

**IMPERIA CAVIAR OFFERS HIGH QUALITY SUSTAINABLY FARMED CAVIAR WITH RESPONSIBLE CAVIAR HARVESTING PRACTICES*

75 **PÂTÉ FOIE GRAS** FROM "LES TROIS PETITS COCHONS" ALL NATURAL, ARTISANAL AND HAND-CRAFTED, WITH SAUTERNES WINE, COGNAC AND SPICES SERVED WITH BAKED LAVASH, GHERKIN PICKLE, PEPPERS AND ORGANIC CAPERBERRIES CHOOSE 1 OZ OR 2 OZ

**** 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

ASPARAGUS SPEARS LIGHTLY SEARED IN LEMON OLIVE OIL, LEMON ZEST	8	LINGUINE AND CLAMS TOSSED WITH WHITE WINE GARLIC CREAM, TOMATO, GREEN ONION GARLIC TOAST	16
ROASTED CAULIFLOWER TOSSED WITH SUMAC	8	SEARED ATLANTIC SALMON ON A BED OF FRESH BABY SPINACH, LEMON ZEST, FINISHED WITH A BALSAMIC GLAZE OR LEMON BUTTER, DILL AND CAPER SAUCE	16
ROASTED RED PEPPER HUMMUS WITH CRUDITÉ VEGETABLES, PINE NUTS, SERVED WITH PITA BREAD	10	DIVER SCALLOPS (4) PAN SEARED AND TOPPED WITH A TROPICAL FRUIT RELISH, LOCAL MICRO GREENS	18
MAC N CHEESE HOUSE MADE CREAMY FOUR CHEESE SAUCE ADD CRAB 8 CRISPY PANCETTA 4	10	PIAZZA LAMB POPS (3) A HOUSE FAVORITE! COOKED TO PERFECTION, WHISKEY PEACH GLAZE	19
CHICKEN PICCATA TENDER CHICKEN BREAST, SAUTÉED IN A TANGY LEMON-BUTTER-CAPER PAN SAUCE SERVED OVER LINGUINI	16	ESCARGOT SPECIAL LIGHT GARLIC, BUTTER AND LEMON CREAM SAUCE, TOPPED WITH GORGONZOLA CHEESE, APPLES AND GRAPES, SERVED WITH HOUSE SOURDOUGH	20
MEATBALL TRIO ITALIAN STYLE IN POMODORO SAUCE OVER LINGUINI, TOPPED WITH BASIL, PARMESAN GARLIC TOAST	15		
SEARED AHI LIGHTLY SEARED, SEAWEED SALAD, GINGER, WASABI CREAM, PONZU DIPPING SAUCE	16		

SWEET TREATS

SAVE SOME ROOM FOR OUR DELICIOUS DESSERTS!

CRÈME BRULÉE THE BEST YOU'VE EVER HAD! GARNISHED WITH FRESH BERRIES	8	CRÈMA CATALAN A RECIPE FROM OUR CHEF FRIENDS IN SPAIN, SWEET, LIGHT AND CREAMY CUSTARD, WITH A TOUCH OF CITRUS, VANILLA AND CINNAMON, WHIPPED CREAM TOPPING	8
NEW YORK CHEESECAKE A CLASSIC TOPPED WITH CHOCOLATE AND CARAMEL SWIRLS OR BERRY COMPOTE	8	MINI TART DELICIOUS FRESH FRUIT TART WITH A CRUMBLE TOP WHIPPED CREAM OR A SCOOP OF VANILLA ICE CREAM	8

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 GRIS , CALIFORNIA	2020 10
ANDIS SAUVIGNON BLANC , SIERRA FOOTHILLS	2019 11.5
ORCHARD LANE SAUV BLANC , MARLBOROUGH, NZ	2020 10
MARTIN RAY CHARDONNAY , SONOMA COAST	2020 12
ARMAS DE GUERRA MENCIA ROSADO , SPAIN	2020 10
MADRONA VINEYARDS RIESLING , EL DORADO CTY	2020 12
MÉNAGE À TROIS PROSECCO , VENETO ITALY	NV 9
LA LUCA PROSECCO , ITALY 187 ML	NV 11
TINTERO MOSCATO D'ASTI , PIEDMONT ITALY	2020 10

RED WINES

HAHN PINOT NOIR , MONTEREY COUNTY	2020 10
KLINKER BRICK "BRICK MASON" ZINFANDEL , LODI	2018 10
ANCIENT PEAKS MERLOT , PASO ROBLES, S MARIA RANCH	2017 12
JOSH CELLARS CABERNET SAUVIGNON , CALIFORNIA	2019 12
M. CHAPOUTIER "BELLERUCHE" CÔTES DU RHÔNE FRANCE	2020 10
LA QUERCIA MONTEPULCIANO , ABRUZZO, ITALY	2020 10
CORDON SYRAH, WHITE HAWK VNYD , SANTA BARBARA	2018 16

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 6 | DOUBLE 8

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

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