



775.301.6708

MENU

CARSONPIAZZABAR.COM



STARTERS

- HOUSE BAKED SOURDOUGH ROUND** SERVED HOT OUT OF THE OVEN WITH HERBED BUTTER / EVOO & VINEGAR 5
- CRISP POTATO CHIPS** LOCAL'S FAVORITE SERVED WARM, WITH OUR HOUSEMADE DIP 7
- HOUSE BLEND BOWL** MARINATED OLIVES AND ARTICHOKE HEARTS, FETA CHEESE 6
- CLASSIC BRUSCHETTA** FRESH BASIL, PARMESAN 9
- BUFFALO POTSTICKERS** DELICIOUS AND CRISPY, FILLED WITH BISON SERVED WITH SWEET AND SPICY SAUCE AND CUCUMBER SALAD WITH CREMA 12

- DEVILISH EGG** W/ CRISPY PANCETTA AND SMOKED PAPRIKA ADD DUNGENESS CRAB | 5 10
- SMOKED DUCK CROSTINI** LIGHTLY TOASTED TOPPED WITH TENDER SMOKED DUCK, BERRY COMPOTE AND ORANGE ZEST 11
- SEAFOOD CROSTINI** LIGHTLY TOASTED WITH OLIVE OIL AND GARLIC TOPPED WITH DELICIOUS CRAB AND SHRIMP SALAD, AVOCADO 12
- CHICKEN CURRY LETTUCE WRAPS** CRISP LETTUCE CUPS FILLED WITH OUR HOUSE CURRIED CHICKEN 12
- SEAFOOD COCKTAIL** GAZPACHO STYLE COCKTAIL, ROMAINE, A COMBO OF DUNGENESS CRAB AND SHRIMP, PRAWNS, AVOCADO, LEMON, FRESH DILL 18

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

- MEDITERRANEAN** CHOPPED ROMAINE, TOMATO, CUCUMBER, OLIVES, ARTICHOKE HEARTS, RED ONION AND FETA CHEESE TOSSED IN BALSAMIC VINAIGRETTE 11
- WINTER SEASONAL SALAD** MEDLEY OF GREENS, SHAVED BRUSSEL SPROUT, APPLE, CRANBERRY AND CANDIED PECANS, APPLE CIDER VINAIGRETTE 11

SOUP/ SALADS

- CAESAR SALAD** CRISP ROMAINE, GARLIC CROUTONS, WHITE ANCHOVY, CREAMY CAESAR DRESSING 14
- SPINACH SALAD** FRESH BABY SPINACH, CRISPY PANCETTA, CHOPPED EGG, MUSHROOM, HONEY VINAIGRETTE 12
- BEET SALAD** MIXED GREENS, LOCAL HEIRLOOM BEETS, SWEET RED ONION, GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE 12

ADD To Any Salad: CHICKEN 6 | SHRIMP 7 | CRAB 9 | AHI 9

FLATBREAD STYLE PIZZAS

- MARGHERITA** POMODORO, BASIL, OVEN ROASTED TOMATO, FRESH GARLIC AND MOZZARELLA 15
- FIG** HOUSEMADE FIG JAM, PROSCIUTTO, SHARP CHEDDAR, POINT REYES BLUE CHEESE, TOPPED WITH BALSAMIC GLAZE 16
- MEATBALL** SLICED MEATBALL, BASIL POMODORO SAUCE, RED ONION, MUSHROOM, FRESH MOZZARELLA 16

- BASQUE** LOCALLY MADE CHORIZO, POMODORO SAUCE, CARAMELIZED ONION, FENNEL, PEPPERONCINI, MANCHEGO CHEESE 17
- SICILIAN** POMODORO SAUCE, FRESH MOZZARELLA, SALAMI, PEPPERONI, PROSCIUTTO, CAPICOLA, ONION, MUSHROOM 18
- TWISTED CHICKEN** ROASTED CHICKEN, BASIL GARLIC PESTO, RED ONION, SUNDRIED TOMATO, CHEESE BLEND, MICRO BASIL 18

PLATES TO SHARE

- HOUSE MADE HUMMUS** WITH ROASTED SEASONAL VEGGIES, PINE NUTS, SERVED WITH PITA BREAD 12
- CHARCUTERIE SAMPLER** SMALL BOARD SELECTION OF TWO MEATS AND CHEESE, VEGGIES, FRUIT AND NUTS WITH CROSTINI 16
- CHEF'S SMALL CHEESE BOARD** CHEESE OF THE DAY SERVED WITH FRESH AND DRIED FRUIT, PEPPERED HONEY, ASSORTED CRACKERS 14
- SMOKED PORTABELLA MUSHROOM** STUFFED WITH A MIX OF ITALIAN SAUSAGE, CHEESE AND SOURDOUGH BREAD CRUMBS 17
- CLASSIC FOUR CHEESE FONDUE** WITH HOUSE SOURDOUGH BREAD CUBED, APPLE SLICES AND VEGETABLES FOR DIPPING 16

- SMOKED TROUT PLATE** WITH TOMATO, RED ONION, CAPERS, CREAM CHEESE, SERVED WITH TOASTED CROSTINI 16
- PECAN CRUSTED BRIE** CRANBERRY PEAR CHUTNEY, FIG JAM, SERVED WITH HOUSE BAKED CRANBERRY BREAD 17
- SEARED AHI PLATE** LIGHTLY SEARED, GINGER, PONZU DIPPING SAUCE, WASABI CREMA, SEAWEED SALAD 18
- ESCARGOT SPECIAL** LIGHT GARLIC, BUTTER AND LEMON CREAM SAUCE, TOPPED WITH GORGONZOLA, APPLES AND GRAPES, SERVED WITH 1/2 ROUND HOUSE SOURDOUGH 22
- COMBO CHARCUTERIE BOARD** SELECT EUROPEAN CURED MEATS, CHEESES, SERVED WITH ROASTED VEGETABLES, FRESH AND DRIED FRUIT, NUTS, HOUSE JAM AND MUSTARD, PEPPERED HONEY, CROSTINI, MIXED CRACKERS 34

ADD CRAB 9 | ADD CRISPY PANCETTA 4

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*

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 35

**** 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 ENTREES

ADD HOUSE SOUP OR A MIXED GREEN SALAD TO ANY ENTREE | 8

ROASTED BABY POTATOES TOPPED WITH A TANGY CRÈME FRAICHE, CHIVE	9	BRAISED SHORT RIBS TENDER BEEF SERVED ON A BED OF CREAMY CHEDDAR POLENTA WITH BRAISED VEGETABLES	17
ROASTED BRUSSEL SPROUTS WITH BUTTERNUT SQUASH, TOSSED WITH CRANBERRY AND CANDIED PECANS	9	LINGUINI AND CLAMS TENDER WHITE CLAMS IN LEMON, GARLIC AND WINE SAUCE, OVER A BED OF LINGUINI	17
MAC N CHEESE HOUSE MADE CREAMY FOUR CHEESE SAUCE ADD CRAB 8 ADD CRISPY PANCETTA 4	12	SEARED ATLANTIC SALMON ON A BED OF FRESH BABY SPINACH, LEMON ZEST, WITH A LEMON BUTTER, DILL AND CAPER SAUCE	20
CHICKEN PICCATA TENDER CHICKEN BREAST, SAUTÉED IN A TANGY LEMON-BUTTER-CAPER PAN SAUCE SERVED OVER LINGUINI	18	DIVER SCALLOPS PAN SEARED OVER ZESTY RISOTTO WITH TOMATO, CAPERS, GARLIC AND WHITE WINE SAUCE	23
MEATBALL TRIO ITALIAN STYLE IN POMODORO SAUCE OVER LINGUINI, TOPPED WITH BASIL, PARMESAN GARLIC TOAST	17	PIAZZA LAMB POPS A HOUSE FAVORITE! COOKED TO PERFECTION, WHISKEY PEACH GLAZE	22
PRIME BEEF DIP TENDER MID RARE PRIME RIB ROAST, SLICED THIN AND PILED HIGH ON A BAGUETTE, CARAMELIZED ONIONS, HORSERADISH CREAM CHEESE, AU JUS FOR DIPPING	18	PIAZZA CIOPPINO CLAMS, MUSSELS, PRAWNS, SCALLOPS IN A DELICIOUS SAVORY RED SAUCE WITH A LITTLE KICK TO IT! TOPPED WITH CRAB, SERVED WITH HALF ROUND OF HOUSE SOURDOUGH	25

ASK YOUR SERVER ABOUT DAILY CHEF'S SPECIALS!

SWEET TREATS

SAVE SOME ROOM FOR OUR DELICIOUS HOUSE MADE DESSERTS!

CRÈME BRULÉE THE BEST YOU'VE EVER HAD! GARNISHED WITH FRESH BERRIES	12	"PECAN PIE" BREAD PUDDING MADE WITH OUR OWN SOURDOUGH, TOPPED WITH A CANDIED ORANGE, PRALINES, SERVED WARM AND ALA MODE WITH CINNAMON ICE CREAM	14
NEW YORK CHEESECAKE A CLASSIC TOPPED WITH CHOCOLATE AND CARAMEL SWIRLS OR BERRY COMPOTE	12	BUTTERSCOTCH APPLE CRISP SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM, TOPPED WITH SALTED CARAMEL AND BUTTERCRUNCH	14
"HOT CHOCOLATE" POT DE CRÈME TOPPED WITH WHIPPED CREAM AND CHOCOLATE BITS, WITH A CHOCOLATE PEPPERMINT BISCOTTI ON THE SIDE	14		

BEVERAGES

WINES BY THE GLASS

PIAZZA FEATURES **GUENOC WINES FROM CALIFORNIA** AS OUR HOUSE POUR SIX OZ | 9
SAUVIGNON BLANC | CHARDONNAY | PINOT NOIR | CABERNET SAUVIGNON

WHITE, ROSE AND SPARKLING WINES

J VINEYARDS PINOT GRIS, CALIFORNIA	2022 11
ORCHARD LANE SAUV BLANC, MARLBOROUGH, NZ	2022 11
MARTIN RAY CHARDONNAY, SONOMA COAST	2022 12
ARMAS DE GUERRA MENCIA ROSADO, SPAIN	2022 11
D'ESCLANS WHISPERING ANGEL, CÔTES DE PROVENCE	2021 16
J LOHR RIESLING, ARROYO SECO, MONTEREY	2022 10
MÉNAGE À TROIS PROSECCO, VENETO ITALY	NV 10
LOVO PROSECCO, ITALY 187 ML	NV 11
TINTERO MOSCATO D'ASTI, PIEDMONT ITALY	2022 12

RED WINES

ANGELINE RESERVE PINOT NOIR, MENDOCINO	2021 12
KLINKER BRICK "BRICK MASON" ZINFANDEL, LODI	2020 11
OPOLO SUMMIT CREEK ZINFANDEL, PASO ROBLES	2021 14
OBERON MERLOT, NAPA VALLEY	2020 16
EDUCATED GUESS CABERNET SAUVIGNON, NAPA VALLEY	2021 16
M. CHAPOUTIER "BELLERUCHE" CÔTES DU RHÔNE FRANCE	2021 12
LA QUERCIA MONTEPULCIANO RESERVE, ABRUZZO, ITALY	2019 16
CORDON SYRAH, WHITE HAWK VNYD, SANTA BARBARA	2020 16

ASK YOUR SERVER FOR OUR FULL WINE AND SPECIALTY 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 12

CAPPUCCINO | ESPRESSO | LATTE SINGLE 6 | DOUBLE 8

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

**** 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*****