



# MENU

CARSONPIAZZABAR.COM

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## STARTERS

- HOUSE BAKED SOURDOUGH ROUND** SERVED HOT OUT OF THE OVEN WITH HERBED BUTTER 1/2 | 24C|4 7
- PARMESAN GARLIC TOAST** 5
- CRISP POTATO CHIPS** LOCAL FAVORITE SERVED WARM, WITH OUR HOUSEMADE DIP 7
- HOUSE BLEND BOWL** MARINATED OLIVES AND ARTICHOKE HEARTS, FETA CHEESE 9
- BUFFALO POTSTICKERS** DELICIOUS AND CRISPY, FILLED WITH BISON SERVED WITH SWEET AND SPICY SAUCE DUO AND CUCUMBER SALAD WITH TANGY CREMA 14
- SEAFOOD COCKTAIL** GAZPACHO STYLE COCKTAIL, ROMAINE, A COMBO OF DUNGENESS CRAB AND SHRIMP, PRAWNS, AVOCADO, LEMON WEDGE 18

- DEVILISH EGG** TOPPED W/ CRISPY PANCETTA AND SMOKED PAPRIKA **ADD DUNGENESS CRAB** | 6 10
- SEAFOOD CROSTINI** LIGHTLY TOASTED WITH OLIVE OIL AND GARLIC TOPPED WITH DELICIOUS CRAB AND SHRIMP SALAD, AVOCADO 12
- AHI POKE** CUCUMBER, AVOCADO, MANGO, SEAWEED SALAD, SESAME SEEDS, SERVED WITH CRISPY RICE CRACKERS 15
- CURRY CHICKEN LETTUCE WRAP** CRISP LETTUCE CUPS FILLED CRUMBSWITH OUR HOUSE CURRIED CHICKEN SMOKED 14
- PORTABELLA MUSHROOM** STUFFED WITH A MIX OF ITALIAN SAUSAGE, 3 CHEESES AND SOURDOUGH BREAD CRUMBS 14

## SALADS

- WINTER SEASONAL GREENS** MEDLEY OF GREENS, SHAVED BRUSSEL SPROUT, APPLE, CRANBERRY AND CANDIED PECANS, TOSSED IN APPLE CIDER VINAIGRETTE, 8 | 14
- MEDITERRANEAN** CHOPPED ROMAINE, TOMATO, CUCUMBER, OLIVES, ARTICHOKE HEARTS, RED ONION AND FETA CHEESE TOSSED IN BALSAMIC VINAIGRETTE 8 | 14
- SEAFOOD LOUIE** CHOPPED ROMAINE, DUNGENESS CRAB AND SHRIMP, AVOCADO, EGG, TOMATO, ASPARAGUS, GHERKIN PICKLE, HOUSE LOUIE DRESSING 28

- CAESAR SALAD** CRISP ROMAINE, SEASONED CROUTONS, WHITE ANCHOVY, SHAVED ROMANO CHEESE, CREAMY CAESAR DRESSING 9 | 14
- SPINACH SALAD** FRESH BABY SPINACH, CRISPY PANCETTA, CHOPPED EGG, MUSHROOM, HONEY VINAIGRETTE 9 | 14
- BEET SALAD** MIXED GREENS, LOCAL HEIRLOOM BEETS, SWEET RED ONION, GOAT CHEESE, WHITE BALSAMIC VINAIGRETTE 9 | 14

### ADD TO ANY LARGE SALAD:

CHICKEN 8 | SHRIMP 1 | CRAB 14 | SEARED AHI 14 | SALMON | 12

**TODAY'S HOUSE MADE SOUP** ASK YOUR SERVER! 7|10

## FLATBREAD STYLE PIZZAS

- MARGHERITA** POMODORO, BASIL, OVEN ROASTED TOMATO, FRESH GARLIC AND MOZZARELLA 18
- FIG** HOUSEMADE FIG JAM, PROSCIUTTO, SHARP CHEDDAR, POINT REYES BLUE CHEESE, TOPPED WITH BALSAMIC GLAZE 18
- MEATBALL** SLICED MEATBALL, BASIL POMODORO SAUCE, RED ONION, MUSHROOM, FRESH MOZZARELLA 19

- BLTA** POMODORO, CRISPY PANCETTA, CHERRY TOMATOES, MOZZARELLA AND PARMESAN CHEESES, TOPPED WITH ARUGULA AND CHOPPED AVOCADO, BALSAMIC GLAZE 20
- SICILIAN** POMODORO SAUCE, FRESH MOZZARELLA, SALAMI, PEPPERONI, PROSCIUTTO, CAPICOLA, ONION, MUSHROOM 22
- TWISTED CHICKEN** ROASTED CHICKEN, GARLIC PESTO, RED ONION, SUNDRIED TOMATO, CHEDDAR AND FRESH MOZZARELLA 20

## PLATES TO SHARE

- HOUSE MADE HUMMUS** WITH ROASTED SEASONAL VEGGIES, PINE NUTS, SERVED WITH PITA BREAD 14
- CHARCUTERIE SAMPLER** SMALL BOARD SELECTION OF TWO MEATS AND CHEESES, HONEY, FRUIT AND NUTS WITH CROSTINI 18
- CHEF'S SMALL CHEESE BOARD** CHOICE CHEESES OF THE DAY SERVED WITH FRESH AND DRIED FRUIT, PEPPERED HONEY, JAM, ASSORTED CRACKERS 15
- CLASSIC FOUR CHEESE FONDUE** WITH HOUSE SOURDOUGH BREAD CUBED, APPLE SLICES AND VEGETABLES FOR DIPPING **ADD CRAB 9 | ADD CRISPY PANCETTA 5** 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 18
- SEARED AHI PLATE** LIGHTLY SEARED, GINGER, PONZU DIPPING SAUCE, WASABI CREMA, SEAWEED SALAD 19
- ESCARGOT SPECIAL** LIGHT GARLIC, BUTTER AND LEMON CREAM SAUCE, TOPPED WITH GORGONZOLA, APPLES AND GRAPES, SERVED WITH 1/2 ROUND HOUSE SOURDOUGH 24
- COMBO CHARCUTERIE BOARD** SELECT EUROPEAN CURED MEATS, CHEESES, SERVED WITH ROASTED VEGETABLES, FRESH AND DRIED FRUIT, NUTS, HOUSE MUSTARD, CROSTINI, CRACKERS 32

NOW SERVING ROYAL OSSETRA FROM **IMPERIA CAVIAR\*** 1 OZ (30G) WITH ALL THE BEST ACCOUTREMENTS, CRÈME FRESH, MINI TOASTS AND BAKED LAVASH | 85 2 OZ | 130

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

**DAILY CHEF'S DAILY SPECIALS**  
ASK YOUR SERVER ABOUT TODAY'S SPECIALTY DISHES!

**\*\* 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\*\*\***