

ENTREES

ASK YOUR SERVER ABOUT OUR CHEF'S DAILY SPECIALS!

MAC N CHEESE HOUSE MADE CREAMY FOUR CHEESE SAUCE ADD CRAB 9 CRISPY PANCETTA 5	15	LINGUINI AND CLAMS TENDER CLAMS IN A LEMON, GARLIC AND WHITE WINE SAUCE, ON A BED OF LINGUINI, GARLIC TOAST	22
MEATBALL TRIO ITALIAN STYLE IN POMODORO SAUCE, TOPPED WITH BASIL, PARMESAN GARLIC TOAST ADD LINGUINI 5	20	SHRIMP AGLIO OLIO PRAWNS SAUTEED WITH CHERRY TOMATO, SPINACH, RED ONION AND WHITE WINE, SERVED OVER LINGUINI WITH A LIGHT OLIVE OIL GARLIC SAUCE	23
PRIME BEEF DIP TENDER MID RARE PRIME RIB ROAST, SLICED THIN AND PILED HIGH ON A BAGUETTE, CAMELIZED ONIONS, HORSE RADISH CREAM CHEESE, AU JUS FOR DIPPING, SERVED WITH CHIPS	22	SEARED ATLANTIC SALMON ON A BED OF FRESH BABY SPINACH, LEMON ZEST, WITH A LEMON BUTTER, DILL AND CAPER SAUCE	26
BRAISED SHORT RIBS SLOW ROASTED, NATURAL REDUCTION WITH A SWEET CHILI ACCENT. SERVED WITH CHEDDAR POLENTA, GLAZED CARROTS	23	DIVER SCALLOPS PAN SEARED OVER ZESTY RISOTTO WITH CAPERS, TOMATO, GARLIC AND WHITE WINE SAUCE	27
CHICKEN PICCATA TENDER CHICKEN BREAST, SAUTÉED IN A TANGY LEMON-BUTTER-CAPER PAN SAUCE, SERVED OVER LINGUINI	23	STEAMED MUSSELS IN A SAVORY RED BROTH WITH A LITTLE KICK TO IT! SERVED WITH PARMESAN GARLIC TOAST	22
PIAZZA LAMB POPS A HOUSE FAVORITE! COOKED TO PERFECT, SERVED OVER MESCLUN GREENS, WHISKEY PEACH GLAZE	24		

SWEET TREATS

SAVE SOME ROOM FOR OUR DELICIOUS DESSERTS!
ASK YOUR SERVER ABOUT TODAY'S SELECTIONS

ENTREE SIDES

HOUSE SALAD TOSSED MIXED GREENS, TOMATO, CUCUMBER,
RED ONION, CROUTONS, BASALMIC DRESSING | 8
ROASTED BRUSSELS SPROUTS WITH BUTTERNUT SQUASH | 9
ROASTED MIXED VEGETABLES | 8
SMASHED POTATOES ROASTED BABY POTATOES TOPPED WITH
A TANGY CREME FRAICHE | 8
CREAMY CHEDDAR POLENTA | 8
ZESTY RISOTTO PARMESAN | 9

BEVERAGES

WINES BY THE GLASS

PIAZZA FEATURES GUENOC WINES FROM CALIFORNIA AS OUR HOUSE POUR SIX OZ | 9.5
SAUVIGNON BLANC | CHARDONNAY | PINOT NOIR | CABERNET SAUVIGNON

WHITE, ROSE AND SPARKLING WINES

J VINEYARDS PINOT GRIS, CALIFORNIA 2022 | 12
ALTO VENTO PINOT GRIGIO, DELLE VENEZIE, ITALY 2023 | 11
ORCHARD LANE SAUV BLANC, MARLBOROUGH, NZ 2023 | 11
DAOU SAUV BLANC, PASO ROBLES 2023 | 12
MARTIN RAY CHARDONNAY, SONOMA COAST 2022 | 12
SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER 2021 | 15
ARMAS DE GUERRA MENCIA ROSADO, SPAIN 2021 | 11
FABRE EN PROVENCE ROSÉ, CÔTES DE PROVENCE, FR 2021 | 12
J LOHR RIESLING, ARROYO SECO, MONTEREY 2024 | 10
MÉNAGE À TROIS PROSECCO, VENETO ITALY NV | 10
LOVO PROSECCO, ITALY 187 ML NV | 12
TINTERO MOSCATO D'ASTI, PIEDMONT ITALY 2022 | 12

RED WINES

ANGELINE RESERVE PINOT NOIR, MENDOCINO 2021 | 12
KLINKER BRICK "BRICK MASON" ZINFANDEL, LODI 2021 | 12
OPOLO ZINFANDEL, SUMMIT CREEK, PASO ROBLES 2021 | 14
OBERON MERLOT, NAPA VALLEY 2021 | 16
EDUCATED GUESS CABERNET SAUVIGNON, NORTH COAST 2022 | 12
M. CHAPOUTIER "BELLERUCHE" CÔTES DU RHÔNE FRANCE 2022 | 12
LA QUERCIA MONTEPULCIANO RESERVE, ABRUZZO, ITALY 2019 | 16
ANDIS BARBERA, D'AMADOR, SIERRA FOOTHILLS 2022 | 12
CORDON SYRAH, WHITE HAWK VNYD, SANTA BARBARA 2021 | 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 14

CAPPUCCINO | ESPRESSO | LATTE SINGLE 6 | DOUBLE 8

AFFOGATO A SCOOP OF SWEET VANILLA GELATO "DROWNED" WITH A SHOT OF ESPRESSO | 10 (thank you, Italy!)

JUICES 5 | SODAS 4 | SAN PELLEGRINO SPARKLING 4.5 | 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*****