

FLATBREAD STYLE PIZZA

MISTAKEN MARGHERITA POMODORO, BASIL, OVEN ROASTED TOMATO, GARLIC OIL, PESTO, MOZZARELLA AND PINE NUTS | 20

FIG HOUSE MADE FIG JAM, PROSCIUTTO, CHEDDAR, POINT REYES BLUE CHEESE, TOPPED WITH BALSAMIC GLAZE | 21

TRUFFLE MANCHEGO CHEESE, PROSCIUTTO, TOPPED WITH TOASTED PINE NUTS, SHAVED PARMESAN, MESCLUN AND TRUFFLE OIL | 24

SICILIAN POMODORO SAUCE, FRESH MOZZARELLA, SALAMI, PEPPERONI, PROSCIUTTO, CAPICOLA, ONION, MUSHROOM | 25

TWISTED CHICKEN ROASTED CHICKEN, GARLIC PESTO, RED ONION, SUNDRIED TOMATO, CHEDDAR AND FRESH MOZZARELLA | 22

MEATBALL SLICED MEATBALL, BASIL POMODORO SAUCE, RED ONION, MUSHROOM, FRESH MOZZARELLA | 22

ENTREES

ASK YOUR SERVER ABOUT OUR CHEF'S DAILY SPECIALS!

MAC N CHEESE CREAMY CHEESE SAUCE AND PASTA, TOPPED WITH PANKO | 15 **ADD CRAB** +15 **ADD CRISPY PANCETTA** +9

BEEF SLIDER PRIME ORGANIC BEEF ON A FRESH BUN, PICKLE AND CHIPS ON THE SIDE. Choose your favorite! ONE 14| TWO FOR 22

- 1) TOPPED WITH HAVARTI, SAUTEED MUSHROOMS, ONIONS, SECRET SAUCE.
- 2) TOPPED WITH BLUE CHEESE, AND BACON ONION JAM

MEATBALL TRIO ITALIAN STYLE IN POMODORO SAUCE, TOPPED WITH BASIL, PARMESAN GARLIC TOAST | 22

ADD LINGUINI | +5

PRIME BEEF DIP MID RARE PRIME RIB ROAST, SLICED THIN AND PILED HIGH ON A BAGUETTE, CARMELIZED ONIONS, HORSERADISH CREAM CHEESE AND AU JUS FOR DIPPING, SERVED WITH CHIPS | 22

PIAZZA LAMB POPS MID RARE CHOPS SERVED OVER MIXED GREENS WITH WHISKEY PEACH GLAZE AND MICROGREENS | 32

CHICKEN PICCATA TENDER CHICKEN BREAST, SAUTÉED IN A TANGY LEMON-BUTTER-CAPER PAN SAUCE, SERVED OVER LINGUINI, PARMESAN GARLIC TOAST | 29

SWEET TREATS

SAVE SOME ROOM FOR OUR DELICIOUS DESSERTS!

ASK YOUR SERVER ABOUT TODAY'S SELECTIONS

LINGUINI AND CLAMS TENDER CLAMS IN A LEMON, TOMATO, GARLIC AND WHITE WINE SAUCE, ON A BED OF LINGUINI, GARLIC TOAST | 28

SHRIMP SCAMPI LARGE PRAWNS SAUTEED WITH CHERRY TOMATO, SCALLIONS, WHITE WINE, BUTTER, GARLIC CREAM SAUCE, SERVED WITH PARMESAN GARLIC TOAST | 28 **ADD LINGUINI** +5

SALMON OSCAR SEARED ATLANTIC SALMON ON A BED OF SAUTEED ASPARAGUS, TOPPED WITH CRAB AND HOLLANDAISE SAUCE, LEMON ZEST | 38

DIVER SCALLOPS PAN SEARED, SERVED OVER PARMESAN RISOTTO, BLISTERED CHERRY TOMATOES | 38

CHILEAN SEA BASS SEARED AND ROASTED WITH ON A BED OF PESTO RISOTTO, SEARED ASPARAGUS | 48

PAN SEARED DUCK BREAST ON A BED OF MESCLUN, BERRY COMPOTE AND FINISHED WITH A BALSAMIC DRIZZLE | 46

ENTREE SIDES

HOUSE SALAD TOSSED GREENS, TOMATO, CUCUMBER, RED ONION, CROUTONS, BASALMIC DRESSING | 8

SEARED ASPARAGUS WITH BACON MARMALADE | 9

ROASTED MIXED VEGETABLES | 9 **GARLIC TOAST** | 9

TRUFFLE RISOTTO | 15 **PARMESAN RISOTTO** | 12

BEVERAGES

Wines by the Glass

PIAZZA FEATURES GUENOC WINES FROM CALIFORNIA AS OUR HOUSE POUR SIX OZ 9.5

SAUVIGNON BLANC | CHARDONNAY | CABERNET SAUVIGNON

A CURATED VARIETY OF BY THE GLASS AND BY THE BOTTLE WINE OPTIONS ARE LISTED ON OUR WINE 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

Cappuccino | Espresso | Latte Single 7 | Double 9

JUICE 5 | SODA 5 | SAN PELLEGRINO SPARKLING 4.5

**** 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*****