



PRE-SET LUNCH SILVER

Lunch (from 11:00am till 2:30pm)

\$16.50 per person

INSALATE (choice)

INSALATA MISTA

FRESH GREENS WITH TOMATO, CUCUMBER, BLACK OLIVES, AND GARBANZO BEANS IN HOMEMADE BALSAMIC SUNDRIED TOMATOES VINAIGRETTE TOPPED WITH SUNFLOWER SEEDS AND RED ONIONS.

INSALATA CESARE

FRESH ROMAINE HEARTS IN A CREAMY CAESAR DRESSING & HOMEMADE CROUTONS.

SOUP OF THE DAY

ENTREES (choice)

EGGPLANT "MELANZANE" PARMIGIANA

EGGPLANT "PARMIGIANA STYLE" WITH OUR POMODORO SAUCE AND MOZZARELLA, SERVED WITH A SIDE OF FRESH SPAGHETTI POMODORO.

LASAGNA AL FORNO ITALIANO

FRESH PASTA SHEETS, GROUND BEEF, ITALIAN SAUSAGE, RICOTTA AND POMODORO SAUCE

RAVIOLI RICOTTA

RICOTTA AND SPINACH RAVIOLI WITH TOMATO AND BASIL IN OUR PARMESAN ALFREDO SAUCE

RIGATONI SICILIANA

GRILLED CHICKEN, ITALIAN SAUSAGE, GARLIC AND WILD MUSHROOMS IN POMODORO CREAM SAUCE TOSSED WITH FRESH RIGATONI AND PARMESAN BREADCRUMBS

DESSERT CHOICES

ASSORTED ITALIAN GELATO OR SORBETTO

OUR HOMEMADE GELATI IS A MILK BASE OR NON DAIRY BASE, NATURALLY FLAVORED ITALIAN ICE CREAM WITH A SMOOTH AND CREAMY TEXTURE, SERVED IN A FROSTED GLASS WITH OUR HOMEMADE ITALIAN PIZZELLE COOKIE

SEASONAL CHEF'S CHOICE

905 West Main Street – Suite 18A - Durham, NC 27701
Telephone (919) 956-7360
events@piazzaitalia.us



PRE-SET LUNCH GOLD

Lunch (from 11:00am till 2:30pm)

\$21.50 per person

ANTIPASTI

CALAMARI FRITTI

FRESH SQUID, SEMOLINA FLOUR AND HERBS, SERVED WITH OUR SIGNATURE BAGNA CAUDA AND POMODORO SAUCES

INSALATE (choice)

INSALATA MISTA

FRESH GREENS WITH TOMATO, CUCUMBER, BLACK OLIVES, AND GARBANZO BEANS IN HOMEMADE BALSAMIC SUNDRIED TOMATOES VINAIGRETTE TOPPED WITH SUNFLOWER SEEDS AND RED ONIONS

CHOP SALAD ITALIANO

CHOPPED GREENS, PANCETTA, MUSHROOM, CUCUMBER, TOMATO, GORGONZOLA AND CHERRY PEPPERS IN CREAMY ROASTED GARLIC DRESSING WITH CRISPY FRIED LEEKS

ENTREES (choice)

EGGPLANT "MELANZANE" PARMIGIANA

EGGPLANT "PARMIGIANA STYLE" WITH OUR POMODORO SAUCE AND MOZZARELLA, SERVED WITH A SIDE OF FRESH SPAGHETTI POMODORO

RIGATONI SICILIANA

GRILLED CHICKEN, ITALIAN SAUSAGE, GARLIC AND WILD MUSHROOMS IN POMODORO CREAM SAUCE TOSSED WITH FRESH RIGATONI AND PARMESAN BREADCRUMBS

POLLO PARMIGIANA ROMANA

BREADED WITH HERBS AND FRIED GOLDEN, WITH POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA CHEESE, SERVED WITH A SIDE OF FRESH SPAGHETTI POMODORO

POLLO MARSALA

WILD MUSHROOMS IN OUR MARSALA WINE BUTTER SAUCE WITH A SIDE OF FRESH LINGUINE



VITELLO PARMIGIANO ALFREDO

BREADED WITH HERBS AND FRIED GOLDEN, TOPPED WITH POMODORO SAUCE, PARMESA AND BROILED MOZZARELLA, SERVED WITH A SIDE OF FRESH FETTUCCHINE ALFREDO

DESSERT CHOICES

ASSORTED ITALIAN GELATO OR SORBETTO

OUR HOMEMADE GELATI IS A MILK BASE OR NON DAIRY BASE, NATURALLY FLAVORED ITALIAN ICE CREAM WITH A SMOOTH AND CREAMY TEXTURE, SERVED IN A FROSTED GLASS WITH OUR HOMEMADE ITALIAN PIZZELLE COOKIE

SEASONAL CHEF'S CHOICE