

piazza italia

ristorante • gelateria • mercato

DINNER MENU

ANTIPASTI

LOBSTER AND CRAB CAKES

HOUSEMADE CAKES PAN SAUTÉED, SERVED WITH BABY GREENS AND LOBSTER AIOLI **\$12**

FRESH GULF COAST OYESTERS

A HALF DOZEN ROCKEFELLER STYLE (SPINACH, HOLLANDAISE SAUCE, BACON AND PARMESAN CHEESE)
SERVED WITH CHAMPAGNE CHERVIL MIGNONETTE SAUCE **\$11**

COZZE MEDITERRANEO

FRESH MUSSELS, GARLIC, SHALLOTS, WHITE WINE, ROMA TOMATO & BASIL IN A LEMON
BUTTER SAUCE **\$10**

CALAMARI FRITTI

FRESH SQUID, SEMOLINA FLOUR AND HERBS, SERVED WITH OUR SIGNATURE BAGNA CAUDA AND
POMODORO SAUCE **\$9.5**

TUSCAN FISH FRY

STRIPS OF FRESH SEA BASS, LIGHTLY COATED WITH SEASONED FLOUR, FRIED TO PERFECTION SERVED
WITH SCALLION MUSTARD SAUCE AND FRESH LIME **\$8.5**

RAVIOLI QUATTRO FORMAGGIO

FOUR CHEESE RAVIOLI, BREADED AND FRIED GOLDEN, SERVED WITH OUR SIGNATURE POMODORO
SAUCE FOR DIPPING **\$8**

BRUSCHETTA ALLA ROMANA

ROASTED GARLIC CROSTINI TOPPED WITH MARINATED TOMATOES, GARLIC, BASIL, DRIZZLED WITH
BALSAMIC GLAZE **\$8**

INSALATE

SPINACH ARANCIA

GORGONZOLA, MANDARIN ORANGES, CANDIED PECANS SERVED WITH HOUSEMADE ORANGE & BASIL
VINAIGRETTE **SMALL \$7 LARGE \$10.5**

INSALATA MISTA

FRESH GREENS WITH TOMATO, CUCUMBER, BLACK OLIVES, GARBANZO BEANS IN A HOMEMADE
BALSAMIC SUNDRIED TOMATOES VINAIGRETTE TOPPED WITH SUNFLOWER SEEDS AND RED ONIONS
SMALL \$6 LARGE \$9

INSALATA CESARE

FRESH ROMAINE HEARTS IN A CREAMY CAESAR DRESSING WITH HOMEMADE CROUTONS
SMALL \$6 LARGE \$9

ADD ANY OF THE FOLLOWING ITEM TO YOUR INSALATA ARANCIA, MISTA OR CESARE:

GRILLED CHICKEN \$4

GRILLED SHRIMP \$5

FRIED CALAMARI \$5

GRILLED NY STRIP \$6

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INSALATE

CHOP SALAD ITALIANO

CHOPPED GREENS, PANCETTA, MUSHROOMS, CUCUMBER, TOMATO, GORGONZOLA AND CHERRY PEPPERS IN CREAMY ROASTED GARLIC DRESSING TOPPED WITH CRISPY FRIED LEEKS
SMALL \$7 LARGE \$10.5

ALLA CAPRESE

HEARTY BEEFSTEAK TOMATOES, FRESH MOZZARELLA DI BUFALA, RED ONIONS, FRESH BASIL CHIFFONADE AND OUR SUNDRIED TOMATOES BALSAMIC VINAIGRETTE \$10

DELL'ARAGOSTA

LARGE CHUNKS OF LOBSTER SAUTÉED IN A WARM LEMON TARRAGON SAUCE DICED ROMA TOMATOES AND SEEDLESS CUCUMBERS OVER A BED OF BABY SPINACH \$14

PASTA FRESCA

OUR PASTA IS MADE FRESH ON THE PREMISES EVERY DAY. WE USE ONLY THE FINEST 100% DURUM FLOUR IMPORTED FROM ITALY, FARM FRESH EGGS, WATER, KOSHER SALT AND EXTRA VIRGIN OLIVE OIL. WE OFFER A VARIETY OF FRESH PASTA WHILE ADHERING TO TRADITIONAL METHODS AND RECIPES

PASTAS (MAKE YOUR CHOICE)

SPAGHETTI . LINGUINE . FETTUCCINE . RIGATONI . SQUID INK LINGUINE

SAUCES (MAKE YOUR CHOICE)

POMODORO . BOLOGNESE . PUTTANESCA . PESTO ALFREDO . CARBONARA
. ALFREDO . GORGONZOLA CREAM . BASIL PESTO . NAPOLITANO .
. WILD MUSHROOM MARSALA \$12

ADD (MAKE YOUR CHOICE)

CHICKEN . SHRIMP . VEGETARIAN \$16

SPECIALITAS DELLA CASA

FRUTTI DI MARE

FETTUCCINE TOSSED WITH SHRIMP, LOBSTER, SCALLOPS WITH OUR LOBSTER SAUCE WITH ARUGULA AND FRESH TOMATOES \$24

RIGATONI SICILIANA

GRILLED CHICKEN, ITALIAN SAUSAGE, GARLIC AND WILD MUSHROOMS IN POMODORO CREAM SAUCE TOSSED WITH FRESH RIGATONI AND PARMESAN BREADCRUMBS \$17

MEZZALUNA DI PESCE

HALF-MOON SHAPED RAVIOLI STUFFED WITH SALMON AND CRAB, PRESENTED WITH JULIENNE APPLES AND FRESH GINGER IN CHAMPAGNE LOBSTER CREAM SAUCE \$16

MEZZALUNA DI VITELLO

HALF-MOON SHAPED RAVIOLI STUFFED WITH VEAL AND SPINACH DILL WITH A SPICY ITALIAN NAPOLITANO SAUCE \$16

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LASAGNA AL FORNO ITALIANA

FRESH HOUSEMADE PASTA SHEETS, GROUND BEEF, ITALIAN SAUSAGE AND RICOTTA TOPPED WITH FRESH POMODORO SAUCE **\$15**

EGGPLANT "MELANZANE" PARMIGIANA

EGGPLANT PARMIGIANA STYLE WITH OUR POMODORO SAUCE AND MOZZARELLA, SERVED WITH A SIDE OF FRESH SPAGHETTI POMODORO **\$14**

RAVIOLI RICOTTA

RICOTTA AND SPINACH RAVIOLI WITH FRESH CHOPPED TOMATOES AND BASIL IN OUR PARMESAN ALFREDO SAUCE **\$13**

GNOCCHI DI PATATA

HOMEMADE POTATO PARMESAN DUMPLINGS WITH YOUR CHOICE OF: POMODORO OR BOLOGNESE SAUCE **\$13**

PESCE

COLD WATER LOBSTER TAILS

LIGHTLY SEASONED LOBSTER TAILS, BROILED AND SERVED OVER A FETTUCCINE TOSSED WITH WHITE WINE SAUCE, SPINACH AND CHOPPED TOMATOES

SINGLE **\$24** TWIN **\$36**

LINGUINE ADRIATICO

SHRIMP AND SCALLOPS SAUTÉED WITH ARTICHOKEs, CALAMATA OLIVES, SUNDRIED TOMATOES, CAPERS AND BASIL IN WHITE WINE LEMON SAUCE OVER FRESH LINGUINE **\$22**

GRILLED SALMON BEVUTTO

SALMON FILET WITH JACK DANIEL'S, BROWN SUGAR AND GINGER MARINADE SERVED WITH SAUTÉED VEGETABLES **\$22**

GRILLED BAY TUNA

MARINATED TUNA STEAKS GRILLED AND SERVED OVER CREAMY BLACK AND WHITE LINGUINE TOSSED WITH SPINACH AND LEMON BUTTER SAUCE **\$22**

FILET OF SOLE MILANESE

FRESH FILET OF SOLE BREADED WITH PARMESAN AND HERBS, SAUTÉED TILL GOLDEN WITH ROMA TOMATOES AND BASIL TOPPED WITH LEMON BUTTER SAUCE OVER CREAMY SAFFRON RISOTTO **\$23**

GAMBERI & CAPESANTE PESTO

SHRIMP AND SCALLOPS PERFECT TOSSED WITH LINGUINE, SUNDRIED TOMATOES AND PESTO CREAM SAUCE **\$19**

HORSERADISH CRUSTED SALMON

FRESH SALMON FILLET TOPPED WITH A BLEND OF HERBS, HORSERADISH AND CRUSHED ALMONDS CRUST SERVED WITH PROSECCO CREAM SAUCE AND PERFECT GRILLED ZUCCHINI AND SQUASH **\$19**

SEA BASS CAPICHE

SEA BASS BAKED TO PERFECTION WITH A LAYER OF CRAB MEAT TOPPED WITH HOLLANDAISE SAUCE SERVED WITH SAUTÉED MIXED VEGETABLES **\$18**

POLLO

SMOKED GOUDA RIPIENE

CHICKEN BREAST STUFFED WITH SMOKED GOUDA, PROSCIUTTO, ROASTED PEPPERS AND BASIL IN A LEMON WINE SAUCE, SERVED WITH FRESH SPAGHETTI AGLIO & OLIO **\$18**

POLLO PARMIGIANA ROMANA

CHICKEN BREADED WITH HERBS AND FRIED GOLDEN, TOPPED WITH POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA CHEESE, SERVED WITH A SIDE OF SPAGHETTI POMODORO **\$16.5**

POLLO MARSALA

CHICKEN WITH WILD MUSHROOMS IN OUR MARSALA WINE BUTTER SAUCE WITH A SIDE OF FRESH LINGUINE **\$16.5**

VITELLO AND BISTECCA

BISTECCA TOSCANA

NY STRIP STEAK MARINATED IN GARLIC, OLIVE OIL AND ROSEMARY, GRILLED AND SERVED WITH TUSCAN ROASTED POTATOES AND GRILLED ASPARAGUS **\$24**

VITELLO DELLA CASA

SAUTÉED VEAL AND ASPARAGUS TOPPED WITH MAINE CRAB MEAT, SERVED OVER SAFFRON RISOTTO WITH A TARRAGON LEMON BUTTER DRIZZLE **\$22**

VITELLO PARMIGIANA ALFREDO

FRIED GOLDEN HERB BREADED VEAL, TOPPED WITH FRESH HOUSEMADE POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA, SERVED WITH A SIDE OF FRESH FETTUCCINE ALFREDO **\$19**

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DESSERTS

CHOCOLATE CAKE

CHOCOLATE LAYER CAKE COVERED WITH SMOOTH CHOCOLATE GANACHE, SERVED WITH HOMEMADE RUM AND RAISIN GELATO DRIZZLED WITH CARAMEL \$8

CRÈME BRULÉE

PASSION FRUIT AND RASPBERRY CRÈME BRULÉE \$8

CROSTATA

WARM ITALIAN BAKED DESSERT TART WITH APPLES AND VANILLA GELATO \$8

TIRAMISU CAKE

ITALIAN CAKE WITH MASCARPONE CREAM WITH LADY FINGERS SOAKED IN COFFEE SYRUP TOPPED WITH FRESH CREAM \$8

GELATOS

SMALL \$5 LARGE \$8

THE CHOCOLATES

CHOCOLATE, CHOCOLATE HAZELNUT, MINT CHOCOLATE, NUTELLA, WHITE CHOCOLATE, STRACIATELLA, TORTUFO AND TIRAMISU

THE NUTS

PISTACHIO, ALMOND, HAZELNUT, TORRONE, WALNUT AND RUM RAISIN

THE CREAMS

ZABAIONE, COCONUT, COFFEE, CANOLI CREAM, VANILLA, COOKIES AND CREAM, CAPPUCCINO, DULCE DE LECHE

THE FRUITS

BANANA, BLACKBERRY, BLOOD ORANGE, GREEN APPLE, KIWI, MANGO, MELON, ORANGE, PAPAYA, PASSION FRUIT, PEACH, PINEAPPLE, RASPBERRY, STRAWBERRY, WILD FRUIT, FOREST BERRIES, LEMON DROP, LIMONCELLO, MALAGA, PUMPKIN AND SOUR CHERRY

OTHERS

CINNAMON, BUBBLE GUM, GREEN MINT AND MINT

- ASK YOUR WAITER FOR OUR DAILY FLAVORS SELECTION *

DESSERT WINES

<i>La Giaretta, Recioto della Valpolicella, Veneto, Italy, 2003.....</i>	\$ 8.00
<i>Banfi Rosa Regale, Brachetto D' Acqui, Piedmont, Italy 187ml bottle.....</i>	\$ 10.00
<i>Grahams 10 Year Tawny, Portugal.....</i>	\$ 9.00
<i>Cockburns 20 Year Tawny, Portugal.....</i>	\$ 15.00

****CHOOSE FROM OUR LIQUOR CART ****