

piazza italia

ristorante • gelateria • mercato

LUNCH MENU

ANTIPASTI

CALAMARI FRITTI

FRESH SQUID, SEMOLINA FLOUR AND HERBS, SERVED WITH OUR SIGNATURE BAGNA CAUDA AND POMODORO SAUCES GARNISHED WITH A GRILLED LEMON **\$9.5**

BRUSCHETTA ALLA ROMANA

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

COZZE MEDITERRANEO

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

RAVIOLI QUATTRO FORMAGGIO

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

INSALATE

INSALATA MISTA

FRESH GREENS WITH TOMATO, CUCUMBER, BLACK OLIVES, GARBANZO BEANS WITH 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 MISTA OR CESARE:

*GRILLED CHICKEN **\$4***

*GRILLED SHRIMP **\$5***

*FRIED CALAMARI **\$5***

*GRILLED NY STRIP **\$6***

ALLA CAPRESE

HEARTY BEEFSTEAK TOMATOES, FRESH MOZZARELLA DI BUFALA, RED ONIONS, FRESH BASIL CHIFFONADE AND OUR SUNDRIED TOMATOES BALSAMIC VINAIGRETTE **\$9**

CHOP SALAD ITALIANO

SMALL **\$6** LARGE **\$9**

CHOPPED GREENS, PANCETTA, MUSHROOMS, CUCUMBERS, TOMATOES, GORGONZOLA AND CHERRY PEPPERS IN CREAMY ROASTED GARLIC DRESSING WITH CRISPY FRIED LEEKS

DELL'ARAGOSTA

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

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PASTA FRESCA

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

DUE OPTIONS \$9.5

TRE OPTIONS \$12.5

UNO

SPAGHETTI
LINGUINE
FETTUCCINE
RIGATONI
SQUID INK LINGUINE

DUE

POMODORO
BOLOGNESE
PUTTANESCA
PESTO ALFREDO
CARBONARA
ALFREDO
GORGONZOLA CREAM
BASIL PESTO
NAPOLITANO
WILD MUSHROOM
MARSALA

TRE

CHICKEN
SHRIMP
VEGETABLES

PANINI \$6

ADD A CUP OF HOMEMADE SOUP OR A GREEN SALAD OR FRIES FOR \$2

PANINI SALAMI

SALAMI, ROASTED ZUCCHINI, ONIONS AND MOZZARELLA CHEESE

PANINI PROSCIUTTO

PROSCIUTTO, MOZZARELLA AND TOMATOES

PANINI EGGPLANT

GRILLED EGGPLANT, THREE COLOR PEPPERS, CARAMELIZED ONIONS AND FRESH GREENS

PANINI VEAL

PAN SEARED VEAL, PICKED ONIONS, PANCETTA, MOZZARELLA AND TOMATOES

CROSTINI \$2

ADD A CUP OF HOMEMADE SOUP OR A GREEN SALAD OR FRIES FOR \$2

CROSTINI RICOTA

RICOTTA CHEESE AND HERBS SPREAD, PROSCIUTTO AND CRACKED BLACK PEPPER

CROSTINI WILD MUSHROOM

WILD MUSHROOM AND RAGOUT ON CHEVRE

CROSTINI DRIED TOMATO

HOMEMADE DRIED TOMATOES, FRESH MOZZARELLA, DRIZZLED WITH BASIL OLIVE OIL

CROSTINI EGGPLANT

EGGPLANT & OLIVES TAPENADE TOPPED WITH ROMANO PECORINO CHEESE

CROSTINI SALMON

SALMON, CREAM CHEESE, FENNEL AND CAPERS

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SPECIALITÀ DELLA CASA

GNOCCHI DI PATATE

HOUSE MADE POTATO AND PARMESAN DUMPLINGS WITH YOUR CHOICE OF:
POMODORO OR BOLOGNESE SAUCE **\$9**

RAVIOLI DI RICOTA

RICOTTA & SPINACH RAVIOLI WITH TOMATOES AND BASIL IN OUR PARMESAN ALFREDO SAUCE **\$9**

EGGPLANT MELANZANE PARMIGIANA

EGGPLANT PARMIGIANA STYLE WITH OUR POMODORO SAUCE AND MOZZARELLA, SERVED WITH A SIDE OF FRESH SPAGHETTI POMODORO **\$10**

LASAGNA AL FORNO ITALIANO

FRESH PASTA SHEETS, GROUND BEEF, ITALIAN SAUSAGE, RICOTTA AND POMODORO SAUCE **\$11**

RIGATONI SICILIANA

GRILLED CHICKEN, ITALIAN SAUSAGE, GARLIC AND WILD MUSHROOMS IN POMODORO CREAM SAUCE TOSSED WITH FRESH RIGATONI AND PARMESAN BREADCRUMBS **\$12**

MEZZALUNA DI PESCE

HALF-MOON SHAPED RAVIOLI STUFFED WITH SALMON AND CRAB, PRESENTED WITH JULIENNE OF APPLES AND FRESH GINGER IN A CHAMPAGNE LOBSTER CREAM SAUCE **\$12**

POLLO, PESCE & VITELLO

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 **\$12**

POLLO MARSALA

CHICKEN WITH WILD MUSHROOMS IN OUR MARSALA WINE BUTTER SAUCE WITH A SIDE OF FRESH LINGUINE **\$13**

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 **\$13**

LINGUINE ADRIATICO

SHRIMP AND SCALLOPS SAUTÉED WITH ARTICHOKEs, CALAMATA OLIVES, SUNDRIED TOMATOES, CAPERS AND BASIL IN WHITE LEMON SAUCE OVER FRESH LINGUINE **\$15**

VITELLO PARMIGIANA ALFREDO

BREADED WITH HERBS AND FRIED GOLDEN, TOPPED WITH POMODORO SAUCE, PARMESAN AND BROILED MOZZARELLA, SERVED WITH A SIDE OF FETTUCCINE ALFREDO **\$13**

FILETTO DI SOLE MILANESE

FRESH SOLE BREADED WITH PARMESAN AND HERBS, SAUTÉED TILL GOLDEN WITH ROMA TOMATOES AND BASIL IN LEMON BUTTER SAUCE OVER CREAMY SAFFRON RISOTTO **\$15**

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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 BRULEE

PASSION FRUIT AND RASPBERRY CRÈME BRULEE \$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, CAPPUCCHINO, 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 ****

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WINE BY THE GLASS

WHITES

<i>Zonin, Pinot Grigio, Veneto, Italy, 2006.....</i>	\$ 6.00
<i>Argiolas Costamolino, Vermentino, Sardinia, Italy, 2007.....</i>	\$ 9.00
<i>Argiolas Selagus, Nuragus, Sardinia, Italy, 2006.....</i>	\$ 8.00
<i>Casal Garcia, Vinho Verde, Portugal, 2009.....</i>	\$ 6.00
<i>Dr. Loosen, Riesling, Mosel-Saar-Ruwer, Germany, 2007...</i>	\$ 8.00
<i>Rodney Strong, Chardonnay, Sonoma, California, 2007.....</i>	\$ 8.00
<i>Villa Maria, Sauvignon Blanc, Marlborough, New Zealand, 2007</i>	\$ 9.00
<i>Zenato, Pinot Grigio, Veneto, Italy, 2006.....</i>	\$ 8.00

REDS

<i>Charamba, Douro, Portugal, 2006.....</i>	\$ 6.00
<i>Coltibuono, Chianti, Tuscany, Italy, 2006.....</i>	\$ 7.00
<i>DaVinci, Chianti, Tuscany, Italy, 2006.....</i>	\$ 8.00
<i>Masciarelli, Montepulciano d' Abruzzo, Abruzzi, Italy, 2004.....</i>	\$ 7.00
<i>Penfolds Thomas Hyland, Shiraz, Australia, 2005.....</i>	\$ 9.00
<i>Sartori, Pinot Noir, Italy, 2006.....</i>	\$ 7.00
<i>Sebastiani, Cabernet Sauvignon, Sonoma, California, 2005.....</i>	\$ 10.00
<i>Tommasi Poggio al Tufo, Tuscany, Italy, 2004.....</i>	\$ 10.00
<i>Zenato, Valpolicella, Veneto, Italy, 2005.....</i>	\$ 9.00

PROSECCO

<i>Zardetto, Veneto, Italy, NV 187ml split.....</i>	\$ 10.00
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CLERICO

WHITE SANGRIA — PERFECT FLAVORED COMBINATION OF PINOT GRIGIO, FINE SUGAR, LEMON JUICE, APPLE AND ORANGE SLICES WITH A FRESH SPARKLING FLAVOR \$20 PITCHER

SANGRIA

DRY RED WINE, PEACH SCHNAPPS, SOUR APPLE SCHNAPPS, TRIPLE SEC. ORANGE JUICE, CRANBERRY JUICE, APPLE AND ORANGE SLICES WITH A FRESH SPARKLING FLAVOR \$20 PITCHER