

APPETIZER ~ SALAD ~ SOUP

antipasto “la piazza” 20

(assortments of cured meat, fish, cheese & marinated vegetables - serves 2)

radicchio all’italiana 12

*(red endive dressed with red wine vinegar & olive oil,
topped with fresh parmesan pedals)*

cesare 8

(classic caesar topped with fresh shaved parmesan petals)

insalata caprese di bufala 14

*(heirloom tomato & bufala bocconcini dressed
with balsamic reduction & extra virgin olive oil)*

avocado e gamberetti 14

*(avocado & shrimp topped with “la piazza’s” signature dressing
served over a bed of arugola)*

calamari fritti 16

(fried squid, served with homestyle sauce)

calamari grigliati 16

(lightly grilled with baby greens, lemon oil & spices)

gamberoni al pescatore 16

*(tiger prawns sautéed with garlic, white wine & lemon
topped with julienne vegetables)*

cozze alla marinara 16

(mussels sautéed in garlic, white wine & tomato sauce)

prosciutto e parmigiano 18

(thinly sliced & served with parmigiano cheese & olives)

stracciatella 8

(lightly beaten egg & spinach cooked in chicken broth)

minestrone ortolano 8

(mixed bean & vegetable soup)

PASTA

spaghetti con polpette 20

(mamma’s style meat balls in tomato sauce)

penne al pollo 18

(diced free range chicken breast in a creamy sauce)

fettuccine “affumicato” alla claudio 18

(sautéed sundried tomatoes, smoked ricotta chesse & arugola)

penne ciociara 18

(pancetta, peas & mushrooms sauteed in garlic & tomato sauce)

linguine alla “genovese” 16

(traditional pesto sauce- basil, garlic, parmesan cheese & extra virgin olive oil)

🍞 additional basket of bread – \$2 per person

🍞 please let your server know of any food allergies

tagliatelle delizie del bosco 18

(broad noodles served with sautéed gourmet mushrooms & herbs, finished in truffle oil)

risotto ai funghi misti 18

(pearl rice sautéed with wild mushrooms, garlic & fine herbs finished with parmesan cheese)

fettuccine al pistacchio 20

(pistachio pesto cream sauce)

cannelloni “la piazza” 20

(home made & filled with veal & spinach, baked in a bechamel & tomato sauce)

tortellini prosciutto e piselli 17

(tortellini with prosciutto & peas in a classic cream sauce)

linguine di mare 25

(seafood medley - prawns, mussels & calamari in a tomato sauce)

spaghetti alle vongole veraci 20

(fresh clams sauteed in garlic & white wine, drizzled with extra virgin olive oil)

gluten free quinoa pasta 18

(grape tomato & basil sauce)

🍗 add chicken to any dish \$6

FISH & MEAT

salmone “la piazza” 25

(fresh wild salmon filet sautéed in white wine, capers, olives & fine herbs)

vitello al limone 25

(veal medallions sautéed in lemon, white wine & spices)

vitello alla pizzaiola 25

(veal medallions sautéed in a caper, anchovie & tomato sauce)

anitra all’italiana 26

(pan seared duck breast with garlic & rosemary)

filetto di bue al pepe verde 35

(grilled AAA beef tenderloin topped with a light peppercorn sauce)

agnello alla “bortolussi” 35

(grilled rack of lamb finished with extra virgin olive oil)

vitello al portobello 26

(veal medallions sautéed with portobello mushroom sauce)

tagliata di manzo 34

(10 oz. grilled AAA rib eye steak drizzled with extra virgin olive oil)

“selvaggina” alla moda dello chef 38

(ask server for daily game meat selection)

pollo alla “valtellina” 26

(free range chicken breast topped with bresaola & mozzarella cheese)

pollo al gorgonzola 26

(free range chicken breast in a delicate gorgonzola sauce)

🍗 all main courses are served with seasonal vegetables 🍗 all substitutions are subject to extra charge

🍷 gratuity of 17% will be added to parties of 8 or more