

ANTIPASTI

Tagliere Misto 22

(assortment of italian cured meats & cheeses, marinated olives & pickled vegetables - serves 2)

Radicchio 12

(red endive dressed with red wine vinegar & olive oil)

Cesare 9

(classic caesar topped with fresh parmesan petals)

Caprese di Bufala 16

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

Insalata di Mare 16

(romaine lettuce topped with marinated calamari)

Pomodoro e Cipolla 13

(sliced heirloom tomato & onion, drizzled with our signature dressing)

Avocado e Gamberetti 16

(avocado & shrimp topped with our signature dressing served over a bed of arugola)

Calamari Fritti 17

(fried squid served with tomato sauce)

Calamari Grigliati 17

(grilled calamari steak topped with lemon oil & spices, served with baby greens)

Adriatico 18

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

Stracciatella 8

(egg drop & spinach in chicken broth)

Minestrone Ortolano 8

(mixed medley of beans & vegetables)

- ◆ additional basket of bread \$2 per person
- ◆ please let your server know of any food allergies

PRIMI

Spaghetti con Polpette 21

(chef claudio's style meat balls in tomato sauce)

Penne al Pollo 19

(diced free range chicken breast in a light cream sauce)

Fettuccine 'Affumicato' alla Claudio 20

(sautéed sundried tomatoes, smoked ricotta, topped with fresh arugola)

Penne alla Ciociara 20

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

Linguine alla Genovese 17

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

Tagliatelle Delizie del Bosco 19

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

Risotto ai Funghi Misti 19

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

Fettuccine al Pistacchio 23

(pistachio sauce)

Cannelloni 'La Piazza' 23

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

Tortellini Prosciutto e Piselli 19

(tortellini with prosciutto & peas in a cardinale sauce)

Linguine ai Frutti di Mare 26

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

Spaghetti alle Vongole Veraci 22

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

Quinoa Pasta (GF) 18

(chef claudio's authentic tomato & basil sauce)

Tortellini al Sugo di Ragu 19

(ground veal & beef in tomato sauce)

➤ add chicken 6

➤ we politely decline requests to modify menu items

SECONDI

– all our main courses are served with seasonal vegetables –

Salmone ‘La Piazza’ 28

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

Vitello al Limone 26

(veal medallions sautéed in lemon & white wine)

Vitello alla Pizzaiola 26

(veal medallions sautéed with capers, anchovies & tomato sauce)

Vitello al Portobello 28

(veal medallions sautéed in a portobello mushroom sauce)

Anatra all’Italiana 28

(pan seared duck breast with garlic & rosemary in a red wine reduction)

Filetto di Bue al Pepe Verde 36

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

Agnello alla Montanara 39

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

Costata di Manzo 35

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

Pollo agli Agrumi 28

(free range chicken breast topped with lemon & orange slices, cooked in white wine)

Pollo al Gorgonzola 29

(free range chicken breast glazed in a gorgonzola cheese sauce)

‘Selvaggina’ alla Moda dello Chef 39

(ask server for daily game meat selection)

◆ all substitutions are subject to extra charge

◆ gratuity of 18% will be added to parties of 8 or more