

APPETIZER SALAD & SOUP

antipasto “la piazza” 16

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

bruschetta 6

(diced tomatoes on toasted bread)

radicchio all’italiana 10

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

cesare 7

(classic caesar topped with fresh parmesan petals)

insalata di mare 12

*(romaine salad topped
with marinated calamari)*

insalata caprese di bufala 13

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

gamberoni alla pescatore 14

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

avocado e gamberetti 13

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

prosciutto e parmigiano 15

*(thinly sliced & served with
parmigiano cheese & olives)*

minestrone ortolano 7

(mixed bean & vegetable soup)

zuppa del giorno 7

(soup of the day)

🍞 additional basket of bread—\$2 per person

PASTA

penne alla bolognese 17
(ground veal & beef meat sauce)

risotto ai funghi 16
(italian rice sautéed with wild mushrooms)

penne al pollo 16
(diced chicken in a light cream sauce)

gluten free quinoa pasta 16
(grape tomato & basil sauce)

**fettuccine “affumicato”
alla claudio 17**
*(sautéed sundried tomatoes,
smoked ricotta, & arugola)*

tortellini prosciutto e piselli 16
*(tortellini with prosciutto & peas
in a classic cream sauce)*

cannelloni alla romana 18
*(pasta stuffed with veal & spinach baked
in bechamel & tomato sauce)*

linguine alla genovese 15
(traditional pesto sauce)


linguine ai gamberoni 18
*(prawns sautéed in a garlic,
cherry tomato & white wine sauce)*

spaghetti alle vongole veraci 18
(fresh clams sautéed in garlic & white wine)

spaghetti con polpette 18
(mamma’s style meat balls in tomato sauce)

penne alla ciociara 17
*(pancetta, peas & mushrooms
in a light tomato sauce)*

fettuccine al pistacchio 18
(pistachio pesto cream sauce)

 add chicken to any dish – \$6

FISH & MEAT

piccata di vitello 17

*(veal medallions sautéed in
lemon & white wine)*

scaloppine al portobello 18

(veal medallions in a portobello mushroom sauce)

scaloppine al marsala 17

(veal sautéed with marsala wine)

vitello alla pizzaiola 18

*(veal medallions sautéed in
tomato, capers & anchovies)*

pollo al gorgonzola 18

*(free range chicken breast in a
delicate gorgonzola sauce)*

salmone “la piazza” 20

*(fresh wild salmon filet, white wine,
capers & black olives)*

tagliata di manzo 28

*(grilled aaa rib eye steak drizzled
with extra virgin olive oil)*

agnello alla bortolussi 28

*(grilled rack of lamb drizzled
with extra virgin olive oil)*

- please let your server know of any food allergies
- 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