

## PIATTINI

### SMALL PLATES

PANE RUSTICO · 3   
housemade rustic bread, Olitalia  
extra virgin olive oil

FOCACCIA ROSSA · 8   
housemade focaccia, Mutti tomato

#### OSTRICHE

*raw oyster on the half shell with  
prosecco mignonette*

six · 24 | twelve · 48

BRUSCHETTA CON RICOTTA  
E PESCHE · 19   
grilled bread, ricotta, peach, plum

BURRATA CON UVA · 23   
housemade burrata, smoked grape compote, mint

CAPRESE · 24   
heirloom tomato, housemade mozzarella, basil

CARNE CRUDA · 21  
raw PEI beef, ROI carte noire extra virgin olive  
oil, caper aioli

SALUMI E FOCACCIA · 23  
chef's selection of Italian salumi, focaccia  
genovese, seasonal accompaniments

GRAN TAGLIERE · 39  
chef's selection of Italian meats, cheeses,  
seasonal accompaniments

## FRITTI

### FRIED BITES

ARANCINI DI FUNGHI · 15  
arborio rice, roasted mushroom, Fontina Val  
D'Aosta DOP

VERDURE FRITTE · 16   
lightly battered seasonal vegetables, pesto  
calabrese, lemon

SUPLI AL POMODORO · 15   
arborio rice, tomato, mozzarella, basil

FRITTO MISTO · 29  
polenta crusted shrimp, calamari,  
market fish, vegetables

## VERDURE

### SEASONAL VEGETABLES

BARBABIETOLE · 17   
marinated beets, ricotta, herbs, pistachio

INSALATA VERDE · 17   
mixed greens, shaved vegetables, prosecco  
vinaigrette, Pecorino Romano DOP

INSALATA DI TROTA · 21  
mixed lettuce, pecorino dressing, smoked trout,  
Pecorino Romano DOP, anchovy breadcrumbs

MELANZANE · 18   
eggplant, white balsamic vinegar,  
mint, ricotta salata



Vegetarian



Vegan



Gluten Friendly

Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

## PASTA FRESCA

### HOUSEMADE FRESH PASTA

CAPPELLACCI AL PROSCIUTTO | 29  
*handmade prosciutto filled pasta, butter, sage, saba*

CASARECCE TRAPANESE · 22   
tomato-almond pesto, basil, Pecorino Romano  
DOP

GNOCCHI CON POMODORO  
E RICOTTA · 26   
potato gnocchi, Così Com'è tomato, ricotta,  
basil

AGNOLOTTI VERDI AL  
FORMAGGIO DI CAPRA · 27   
goat cheese filled pasta, orange-fennel butter

RAVIOLI AI FUNGHI · 29  
mushroom and stracchino filled pasta,  
herb butter

TAGLIATELLE CON RAGÙ DI  
MANZO · 31  
PEI short rib ragù, Mutti tomato, Parmigiano  
Reggiano DOP®

MALFALDINE NERO CON  
GAMBERI · 35  
squid ink pasta, shrimp, calabrian chili, Così  
Com'è tomato, mint

## PIZZA AL PADELLINO

### TORINO STYLE PAN PIZZA

MARGHERITA · 17   
Mutti tomato, mozzarella, basil

SALSICCIA · 21  
Mutti tomato, fennel sausage, red onion, bell  
pepper, provolone, mozzarella

FUNGHI · 22  
roasted cremini mushrooms, salsa verde,  
mozzarella, scamorza, Pecorino Romano DOP

DIAVOLA · 23  
Mutti tomato, spianata spicy salami, mozzarella,  
taggiasca olives, red onion, calabrian chili,  
scamorza

PROSCIUTTO E RUCOLA · 26  
Mutti tomato, mozzarella, basil, prosciutto di  
parma DOP aged 18 months

BURRATA E PESTO · 26   
Mutti tomato, basil, housemade burrata, basil  
pesto, sea salt

## SECONDI

### MAIN DISHES

PARMIGIANA DI  
MELANZANE · 24   
eggplant, tomato sauce, mozzarella,  
Parmigiano Reggiano DOP®

POLLO ALLA MILANESE · 27  
breaded and fried chicken breast, gem lettuce,  
caper aioli, lemon

PESCE ALLA GHIOTTA · 35   
market white fish, Mutti tomato, red onion,  
taggiasca olives, capers, chili flake

TAGLIATA DI MANZO · 38   
PEI Grass Fed flat iron steak, potatoes,  
arugula, balsamic vinegar, Parmigiano  
Reggiano DOP®

# LA PIAZZA

RISTORANTE & BAR

EATALY