

PIOLA®

BRUNCH MENU

SATURDAY-SUNDAY
11AM-3PM

CUCINA

Steak & eggs* - 6 oz. NY strip steak served with two eggs* and roasted potatoes - \$16

Polpettine Piola – bite size meatball and tomato sauce served with focaccia bread - \$7

Caprese di Burrata – 4oz fresh burrata cheese, balsamic marinated cherry tomatoes, toasted bread - \$12

Avocado dip - fresh avocado smashed with fresh tomatoes, onions, basil and lime juice served with focaccia bread - \$11

Rina's baked eggs - two eggs* baked in our Spicy Ragu tomato sauce (tomato meat sauce) and mozzarella cheese. Served in a hot plate with focaccia bread - \$8

Three-ways poached egg* on toast – Italian bread slice toasted and topped with a poached egg* in its own way - \$15

- Brie cheese and ham, sprinkle of hot cayenne peppers
- Avocado and Smoked salmon, sprinkle of sumac spice
- Tomato sauce, mozzarella cheese, basil and shaved grana padano

Veggie Frittata – Italian style veggie omelet baked in our oven and served in a hot casserole \$7. Add cheddar cheese \$1

Mac'n Cheese ala Carbonara - A creamy cheddar & parmesan cheese with bacon and macaroni, topped with a poached egg* and more crispy bacon \$8

Gnocchi ala Sorrentina – homemade gnocchi, tomato sauce, fresh mozzarella and grana padano cheese baked in our oven and served in a hot casserole \$8.5

BAR SPECIALS

DIY TASTING BAR

\$17.95 BOTTOMLESS

Start with Prosecco or Sangria, and make your own signature drink by adding fresh fruits and any of our freshly made fruit concoctions

\$3.99 EACH

Sangria freshly made red or white

Prosecco sparkling wine

Mimosa orange juice and prosecco

Bellini peach purée and prosecco

Rossini strawberry purée and prosecco

Aperol Spritz Aperol (orange flavor liqueur), prosecco and club soda

Bloody Mary spiced tomato juice, vodka, olives

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PIZZERIA - same crust, same quality but shaped smaller

Regina Margherita – tomato sauce and fresh mozzarella topped with fresh basil - \$6.5

Carbonara – tomato sauce, mozzarella, grated parmesan cheese, bacon and eggs* - \$8

Malta (White pizza) – mozzarella cheese, thinly sliced potatoes, garlic and Rosemary - \$7

NY Lox (white pizza) – mozzarella, cream cheese and red onions, topped with smoked salmon, diced tomatoes and capers - \$8

Diavola – tomato sauce, mozzarella cheese and spicy Italian salami - \$7

Aleppo (white pizza) – “zaatar” - a blend of Middle Eastern spices mixed with olive oil - and fresh mozzarella, topped with arugula, cucumbers, tomatoes, olives and goat cheese - \$8

Poldo – tomato sauce, mozzarella cheese, sautéed spinach, bacon and a cracked egg* - \$7.5

Fresa y Nutella – Nutella chocolate spread topped with fresh strawberries and powdered sugar - \$7.5

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* We are required to inform you that consuming raw or undercooked meats, seafood, shellfish or eggs may increase food born illness. Substitutions or modifications are acceptable for an extra charge. Parties of 6 or more may include a Service charge of 18%