

Welcome to Pizzaioli

since 1995

Antipasti

Zuppa Del Giorno Soup of the Day \$6

Buffalo Mozzarella fresh basil, Roma tomatoes, stacked, drizzled with balsamic vinaigrette. \$10

Antipasto Toscana thinly sliced Prosciutto di Parma, mortadella, salami, Italian olives, gorgonzola, pecorino, parmigiano and provolone cheese. \$13

Wine Tasting Cheese Plate assortment of premium imported cheeses, nuts and dried fruit. \$10

Calamari Fritti crispy golden rings and tentacles with marinara dipping sauce. \$12

Gamberetti crispy battered shrimp in a lemon, garlic butter sauce. \$12

Vongole steamed clams sautéed in a light chardonnay sauce. \$10

Ahi Tuna pepper crusted, seared rare and served with arugula and marinated sun-dried tomatoes, drizzled with a sweet soy-wasabi dressing and topped with goat cheese. \$15

Carpaccio di Manzo peppercorn encrusted and flash seared beef tenderloin, served with arugula salad in a lemon herb dressing, topped with sun-dried tomatoes, pine nuts, feta cheese and basil oil. \$13

Polenta con Salsiccia Grilled Italian Sausage and roasted bell peppers over creamy parmesan polenta. \$10

Spinach Pizza Roma tomatoes, fresh basil, roasted garlic topped with buffalo mozzarella, feta and pecorino \$11

Artichoke Hearts Pizza, parmesan, feta, mayo, olive oil and mozzarella cheese. \$11

Calzone pizza dough stuffed with ricotta, pecorino, mozzarella and salami, side of Checca tomato sauce. \$13

Black Tiger Shrimp and Scallops sautéed in a creamy jalapeno sauce. \$13

Insalata

Insalata di Case mixed lettuce, topped with Roma tomatoes and mozzarella. \$6

Insalata di Salmone Caesar salad with fresh baked salmon filet. \$15

Zuppa e Insalata soup and salad. \$12

Endive, Arugula and Gouda cheese, sun dried tomatoes, and toasted pecans with olive oil. \$9

Dried Cranberries with toasted walnuts and pecorino cheese, served over spinach, marinated Portobello mushrooms and mixed greens in a port reduction vinaigrette. \$9

Insalata di Gamberetti black tiger shrimp, sun-dried tomatoes, pine nuts and feta cheese over lettuce. \$13

Insalata di Pollo marinated chicken breast strips, Roma tomatoes and mozzarella over mixed lettuce. \$14

Insalata di Arugula baby arugula drizzled with extra virgin olive oil, cracked black pepper and shaved Parmigiano-Reggiano. \$8 **add London Sirloin Steak** flame broiled and sliced \$9

Neapolitan Pizza

Margherita tomatoes, fresh white mozzarella, garlic, basil and marinara \$11

Roustica Italian sausage, pepperoni, salami, mozzarella and marinara \$13

Pollo al Pesto chicken, pesto, mushrooms, and mozzarella \$13

Kalamata Olives, gorgonzola, goat cheese and mozzarella, over a spicy caper marinara. \$12

Genoa Salami and over gorgonzola and provolone cheese, finished with fresh basil, Parmigiano-Reggiano and extra virgin olive oil. \$12

Americana mozzarella, pepperoni, black olives, mushrooms and marinara \$11

Piccante jalapenos, mozzarella, marinara, Italian sausage, and pepperoni \$11

Artichoke hearts, kalamata olives, feta, and mozzarella cheese, finished with extra virgin olive oil and cilantro. \$11

Mushroom, a blend of Portobello, porcini, and mozzarella, gouda, and goat cheese. \$11

Grilled Eggplant roasted bell peppers, onions, basil, sun-dried tomatoes, provolone and goat cheeses \$12

Pizza *12 inch / 16 inch*

Margherita tomatoes, fresh white mozzarella, garlic, basil and marinara. \$13/15

Create your own \$1.50/\$2.00 extra per item: anchovies, artichokes, bacon, bell peppers, chicken, feta, gorgonzola, ham, jalapenos, meatball, mushrooms, olives, onions, pepperoni, prosciutto, salami, sausage.

Panini

fresh baked Italian Panini or Focaccia bread, served with a side of rosemary potatoes

- Prosciutto di Parma** fresh basil, Roma tomatoes, buffalo mozzarella, arugula topped with balsamic vinaigrette. \$10
- Chicken Breast** mozzarella, tomato, lettuce, and Caesar dressing, toasted. \$11
- Italian Sausage**, mozzarella, marinara, and roasted peppers, toasted. \$10
- Meatball**, marinara sauce, and mozzarella, toasted. \$10
- Pastrami**, provolone, mustard, vinaigrette, and pepperoncini, toasted. \$10
- Turkey**, mozzarella, mayonnaise, tomato, and lettuce. \$10
- Club-** turkey, mortadella, salami, and mozzarella cheese served toasted and topped with Roma tomatoes, romaine lettuce and balsamic vinaigrette. \$11
- Vegetarian**, Grilled eggplant, Portobello, roasted peppers, onions, tomato, fresh basil and buffalo mozzarella topped with balsamic vinaigrette. \$10
- Kobe Beef Burger** half pound of "Snake River Farms" American-style Kobe beef, flame broiled and served on fresh baked pagnottella bread with Provolone, goat cheese, sautéed mushrooms and onions, side of potatoes, arugula and tomatoes. \$13

Pasta

- Capellini** angel hair pasta sautéed with fresh Roma tomatoes and basil. \$11
- Orecchiette Pasta** sauteed with spinach and extra virgin olive oil, topped with fresh basil, feta and shaved pecorino cheese. \$11
- Penne Pasta alla Checca** Roma tomatoes, fresh basil and olive oil, topped with buffalo mozzarella and Parmigiano-Reggiano. \$11
- Linguine e Polpette** linguine and meatballs in Bolognese meat sauce. \$12
- Penne e Salsicce** Italian sausage and penne pasta in a spicy marinara sauce. \$12
- Gnocchi** with sautéed spinach in a creamy lemon sauce with diced Roma tomatoes and feta cheese. \$11
- Fettuccine Alfredo** fettuccine pasta in a garlic- parmesan cream sauce. \$11
- Ravioli** filled with ricotta and parmesan cheeses, topped with marinara. \$12
- Manicotti** pasta sheets rolled with ricotta and mozzarella cheeses and topped with marinara sauce. \$13
- Lasagna** pasta sheets layered with beef, ricotta, mozzarella with a Bolognese sauce. \$15
- Eggplant Parmigiana** slices of eggplant layered with marinara and mozzarella, over penne pasta. \$15
- Pasta e Piselli** Penne pasta sautéed with green peas, pancetta, and onions in creamy garlic sauce. \$12
- Puttanesca** linguine, Roma tomatoes, kalamata olives, capers, red chilli and pecorino \$12
- Carbonara** linguine pasta, sauteed with bacon, eggs, green peas, olive oil and pecorino cheese. \$14
- Risotto** creamy Italian Arborio rice sautéed with Portabella and Porcini mushrooms. \$14

Pollo

- Pollo alla Parmigiana** breaded chicken breasts topped with marinara and mozzarella, baked with penne pasta. \$16
- Pollo Piccata** sauteed chicken breast, capers in a lemon butter sauce over linguine pasta topped with salata ricotta cheese. \$14
- Pollo al Vino** sliced chicken breasts with mushrooms, creamy marsala wine sauce over fettuccine. \$15
- Pollo alla Carciofi** sliced chicken breasts, artichokes, sun-dried tomatoes, garlic cream sauce, fettuccine. \$15
- Pollo alla Cacciatora** chicken breast braised and sauteed with porcini mushrooms, onions, Roma tomatoes, and Chianti wine, over fettuccine pasta. \$15
- Pollo con Pomodoro** chicken breast pan seared and sauteed with Roma tomatoes, kalamata olives, fresh basil and olive oil, over flinguine pasta. \$15
- Tortellini al Forno** spinach tortellini pasta stuffed with cheese, baked sliced chicken breasts, creamy jalapeno sauce and topped with mozzarella. \$17
- Pollo e Verdura** Chicken brest served over sautéed carrots, squash, asparagus, broccoli, mushrooms and zucchini drizzled with a balsamic reduction. \$14
- Pollo alla Milanese** chicken breasts pounded to thin cutlets, crusted with bread crumbs seared golden brown, served with Arugula salad with lemon, olive oil, and cheery tomatoes. \$16

Frutti di Mare

Vino Bianco Fettuccine with shelled snow crab, scallops, diced clams, langoustine, and black tiger shrimp sautéed in a creamy garlic and jalapeno sauce and topped with fresh diced tomatoes and herbs. \$19

Frutti di Mare fresh clams, mussels, snow crab claws, shrimp, and scallops sautéed in either an olive oil - garlic sauce or spicy marinara sauce served with linguine, topped with diced tomatoes and herbs. \$17

Linguine con Vongole shelled baby clams sautéed with linguine pasta, in sauvignon blanc brodetto. \$14

Linguine con Capesante alla Checca Scallops sautéed with linguine pasta with Roma tomatoes, fresh basil and olive oil. \$14

Gamberetti Fra Diavolo black tiger shrimp sautéed with linguine pasta with spicy marinara, parsley, garlic and olive oil. \$14

Capellini con Gamberetti black tiger shrimp, scallops, Roma tomatoes and basil with angel hair pasta. \$15

Atlantic Salmon 10 oz filet flame broiled and served over a bed of fettuccine topped with black tiger shrimp and snow crab, sautéed in a spicy tomato basil sauce. \$20

Salmone e Verdura salmon filet served over sautéed carrots, squash, asparagus, broccoli, mushrooms and zucchini topped with a basil, garlic and olive oil dressing. \$17

Cioppino shell fish stew of clams, mussels, crab claws, shrimp, scallops, and the white fish of the day served over toasted crostini with a tomato chardonnay brodetto. \$17

Bistecche e Tagli *(steak & chops)*

Prime Top Sirloin 10 oz. USDA Prime certified "baseball cut" flame broiled and served with mushroom ravioli sautéed in a creamy cognac reduction. \$19

New York Steak 14 oz. Certified Angus Beef flame broiled and served over linguine pasta sautéed with tomatoes, garlic, and oregano, shaved pecorino cheese. \$29

Rib Eye Steak 14 oz. Certified Angus Beef served with a side of spinach fettuccine and mushrooms sautéed in a creamy marsala sauce garnished with gorgonzola cheese. \$29

Filet Mignon 10 oz./ Petit 5 oz. USDA Prime Certified tenderloin center-cut filet, flame broiled and served over roasted garlic mashed potatoes, sautéed spinach with portabella mushrooms in a creamy cabernet reduction, with crispy onions. This beef is from the very finest corn-fed cattle the Midwest has to offer. Certified prime grade by the USDA, represents only 2 % of all the beef produced in the U.S. 10 oz. \$39 / Petit 5 oz. \$24

Scaloppini al Vino veal cutlets sautéed with mushrooms in a creamy marsala wine sauce served over fettuccine. \$19

Tagli di Agnello Lamb Chops served with asparagus and roasted tomatoes in a rosemary-garlic olive oil sauce, served over mascarpone basil crushed potatoes. \$25

Taglio di Vitello Veal Chop 14oz flame broiled, with porcini mushrooms in a Cognac butter sauce, served over mascarpone- parmesan mashed potatoes and sautéed rapine and garnished with crispy pepper pasta chips. \$32

Dolci

Vanilla bean Crème Brulee Rich chilled custard with a thin layer of caramelized sugar. \$7.50

New York Cheesecake Classic cheesecake with graham cracker crust, served with raspberry sauce. \$6.50

Chocolate Cake Three layers of Chocolate fudge cake. \$7.50

Cannoli Traditional Italian Dolce, crispy pastry shell filled with whipped, mascarpone and Grand Marnier cream. \$7.50

Tiramisu lady fingers soaked in espresso coffee, rum, and frangelico and layered with mascarpone cheese whipped with Kahlua and topped with ground dark chocolate. \$7.50

Chocolate Ganache dazzling hot chocolate cake. \$7.50

Featured Gelato \$8, Dyer's **Ice Cream** \$5.00

Caffe Vita Gourmet Coffee Regular and Decaf \$1.75, **Espresso Caffe Vita** espresso roast, smooth & satisfying \$2.25 Dbl \$3.25, **Espresso Con Panna** topped with whipped cream \$2.75 Double \$3.75, **Caffé Latte Espresso** & steamed milk \$3.50, **Caffé Mocha Espresso**, cocoa, steamed milk & whipped cream \$4.25, **Cappuccino Espresso**, steamed & foamed milk \$4.50, **Caramel Macchiato** Foamed milk marked with espresso, vanilla & caramel \$4.25, **Iced Caffé Latte** Espresso & milk poured over ice \$3.50, **Frappé** vanilla ice cream, milk, and espresso blended to a milkshake consistency \$5.75, **Iced Caramel Macchiato** Espresso, milk & vanilla over ice, & topped with real caramel \$4.75

Spirited Coffees Roast Gourmet Coffee and topped with Whipped Cream \$7.50 Kahlua Coffee, Baileys Coffee, Irish (with Old Bushmill), Keoki (Brandy& Kahlua), Mexican (Tequila & Kahlua), French Kiss (Gran Marnier & Hennessy), Caffe Amore (Amaretto, Baileys, & Kahlua), Spanish Coffee (Rum & Tia Maria),...

All Split Dishes add \$4. Gratuity of 18% added to parties of eight or more.