

Appetizers

Homemade Meatballs 12

Three Homemade Meatballs served in Marinara Sauce with a side of Garlic Bread

Eggplant Involtini 14

Sliced and Rolled Eggplant, stuffed with our Sicilian-Seasoned Ricotta Cheese on a bed of Marinara sauce

Fried Calamari 15

Hand Breaded Calamari tossed in Sea Salt and served with Spicy Marinara Sauce

Clams 16

Fresh Little Neck Clams steamed in Lemon Juice, with Extra Virgin Olive Oil, Garlic, Onions, Tomato, Fresh Herbs and White Wine

Fried Cheese Ravioli 13

Sweet Onions, Cream Sauce

House Specialties

Garlic Shrimp Crostini 16

Sautéed Shrimp with Onions, Tomatoes, Olive Oil, White Wine, Garlic and Fresh Herbs served over Toasted Homemade Crostini Bread

Baked Crab Dip – 22

Lump Crab, Toasted Homemade Crostini Bread and Fresh Herbs

Bruschetta 13

Toasted Homemade Crostini Bread topped with Chopped Tomato, Garlic, Basil, Onions and Extra Virgin Olive Oil

Prosciutto Mozzarella Crostini 15

Toasted Homemade Crostini Bread topped with Melted Fresh Mozzarella and Prosciutto finished with a Sage Butter drizzle

Soup & Salads

Dressings: House (Balsamic Vinaigrette), Pete's Secret (Italian Vinaigrette), Ranch, Bleu Cheese, Caesar, Honey Dijon, Pepper Parmesan, Raspberry Vinaigrette, Honey Cider, Greek Vinaigrette

Zuppa Del Giorno Cup 5 / Bowl 7

Soup of the Day (Made in House)

Piazza Favorite

Caprese Full 15/ Side 9

Fresh House-Made Mozzarella, Sliced Tomato, and Fresh Basil finished with a Balsamic Glaze Drizzle, Olive Oil and Oregano

Spinach & Apple 15

Apples, Grapes, Toasted Walnuts, and Bleu Cheese Crumbles tossed with Spinach and Lettuce served with a creamy Honey Cider Dressing

Bourbon Roasted Pear Salad 15

Bourbon Roasted Pears, Spring Mix, Crumbled Gorgonzola Cheese, Honey Maple Walnuts, Pomegranate Arils served with a Honey Cider Vinaigrette

Mediterranean Salad 15

Romaine Lettuce, Roasted Red Pepper, Pepperoncini, Olives, Feta Cheese, and Tomatoes served with our Greek Dressing

Arugula, Pear, Pecorino 15

Arugula, Asian Pears, and Pecorino Cheese, Toasted Almonds served with a creamy Honey Cider Dressing

Caesar Full 11/ Side 6

Romaine, Parmesan Cheese, House Baked Croutons 8

House Garden Full 11/ Side 5

Mixed Greens, Carrots, Cucumbers, Cherry Tomatoes, Red Onion, House Baked Croutons served with choice of dressing

Add: Chicken - 8 Shrimp - 11 Steak - 12 Fresh North Atlantic Salmon - 15 to any salad

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

*Prices and menu items subject to change without notice. We **cannot** separate checks for parties of **eight (8) or more**.
A **gratuity of 20% will automatically be added** for parties of **12 or more**

Pizza

All Dinner Pizzas are 10 Inches

Traditional 14

Pizza Sauce, Mozzarella Cheese, Thin Crust

Pairs with: #122 PINOT GRIGIO, Primsole - 11

White 14

Garlic Olive Oil Blend, Parsley and Mozzarella

Pairs with: #127 CHARDONNAY, Tonnino - 13

Mediterranean 18

Spinach, Feta Cheese, Black Olives, Roasted Red Peppers, Olive Oil and Mozzarella

Pairs with: #121 SAUVIGNON BLANC, Brancott - 13

Vegetarian 18

Traditional or White Pizza with Green Peppers, Onions, and Mushrooms

Pairs with: #122 PINOT GRIGIO, Primsole - 11

Arugula, Prosciutto, Pecorino 18

White Pizza topped with Prosciutto Fresh Arugula, and Shaved Pecorino Cheese

Pairs with: #127 CHARDONNAY, Tonnino - 13

Margherita 16

Sliced Tomato, Fresh Mozzarella, and Basil with a Garlic Olive Oil Blend

Pairs with: #120 MOSCATO, Chiarle - 11

Four Cheese 16

Mozzarella, Provolone, Parmesan and Romano Cheeses with Pizza Sauce

Pairs with: #122 PINOT GRIGIO, Primsole - 11

Sorrento Specialties

Old World 14

Provolone Cheese topped with Pizza Sauce and topped with Romano cheese and Oregano

Pairs with: #140 CHIANTI, Dorati - 11

Ham and Cheese Calzone 14

Ham, mozzarella cheese and ricotta with marinara on the side

Pairs with: #122 PINOT GRIGIO, Primsole - 11

Meat Lovers 18

Pepperoni, Ham, Sausage, Ground Beef on a Traditional Pizza

Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Buffalo Chicken 18

Grilled chicken with Buffalo Hot Sauce on a White Pizza Choice of Ranch or Blue Cheese Dressing Drizzle

Pairs with: #111 RIESLING, Chateau Ste Michelle - 11

Woodsmen 18

Sausage, Prosciutto, Pepperoni, Black Olives, Fresh Mushrooms and Roasted Red Peppers on a Traditional Pizza

Pairs with: #169 VALPOLICELLA, Corte de Sole - 14

BBQ Chicken Flatbread 20

Grilled Chicken tossed in Barbeque Sauce with Mozzarella Cheese, Red onions, and Bacon on a Flatbread

Pairs with: #138 PINOT NOIR, Italo Cescon - 12

Toppings: Extra Cheese, Sausage, Mushroom, Onion, Green Pepper, Roasted Red Pepper, Black Olives, Broccoli, Spinach, Ham, Bacon, Tomato, Pineapple, Fresh Garlic, Anchovies, Feta, Basil - 1 each

Fresh Mozzarella, Ricotta, Pepperoni - 1.5 each

Bacon - 2 each

Prosciutto, Ground Beef, Meatball, Chicken, Chopped Steak - 2.5 each

Oil plates for bread will be an additional 3.00 charge

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Pasta Entrees

Enjoy our Homemade Entrees with a Specially Paired Fine Wine... by the Glass or the Bottle.

Three Cheese Ravioli 22

Homemade Ravioli stuffed with Ricotta, Parmesan and Mozzarella Cheeses and Fresh Herbs with Marinara

Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Anna Maria's Lasagna 23

Homemade Pasta layered with Beef, Sausage, Pancetta, Ricotta, Parmesan and Homemade Mozzarella topped with our Bolognese sauce

Pairs with: #138 PINOT NOIR, Italo Cescon - 12

Pappardelle Bolognese 23

Homemade Pappardelle Pasta and our own Homemade Meat Sauce, Bolognese style

Pairs with: #140 CHIANTI, Dorati - 11

Piazza Signatures

Butternut Squash Ravioli w/ Sage Butter 28

Homemade butternut squash ravioli sautéed in brown butter and sage

Pairs with: #127 CHARDONNAY, Tonnino - 13

Butternut Squash Ravioli w/ Frangelico Cream Sauce 30

Prosciutto, dried figs, onions, Frangelico cream and toasted walnuts over butternut squash ravioli

Pairs with: #121 Chateau Ste Michelle, Riesling - 11

Our butternut squash is picked from local farms, cleaned and baked in the oven, then pureed, seasoned and placed into our fresh, homemade ravioli. Everything is local and

Pasta Favorites

Italian Sampler 31

A Portion of our Lasagna, Fettuccine Alfredo and Chicken Parmesan

Pairs with: #140 CHIANTI, Dorati - 11

Homemade Grilled Gnocchi 28

Grilled Gnocchi, Crumbled Sweet Sausage, Peas, Tomatoes, Sun Dried Tomatoes, Onions and Spinach in a Cream Sauce

Pairs with: #127 CHARDONNAY, Tonnino - 13

Nonno Vincenzo Sausage & Peppers 25

The Collura Family Recipe Hot or Sweet Sausage with Peppers and Onions in Marinara sauce over Penne Pasta

Pairs with: #158 NERO D'AVOLA, Tonnino - 11

Penne Vodka 22

Tomatoes, Peas, Onions, and Garlic in a creamy vodka sauce tossed with Homemade Penne Pasta

Pairs with: #127 CHARDONNAY, Tonnino - 13

Pete's Rigatoni 25

Roasted chicken, Mushrooms and Onions in a Marsala Cream Sauce tossed with Rigatoni Pasta

Pairs with: #114 PINOT GRIGIO, Primsole - 11

Baked Penne 23

Homemade Penne Pasta baked with Sliced Meatballs, a blend of Ricotta, Parmesan, and Mozzarella cheeses, Marinara Sauce and topped with more Melted Mozzarella

Pairs with: #136 PINOT NOIR, Italo Cescon - 12

Add: Chicken - 8 Shrimp - 11 Steak - 12 Fresh North Atlantic Salmon - 15

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Eggplant, Chicken & Veal, Steak

Eggplant Parmesan 23

Hand Breaded Eggplant with Marinara sauce and Mozzarella cheese served with a Side of Spaghetti Marinara

Pairs with: #157 MALBEC, Alamos - 11

Parmesan, Chicken 24 / Veal 29

Hand Breaded Chicken or Veal Cutlet with Marinara and Mozzarella Cheese served with a Side of Spaghetti Marinara

Pairs with: #140 CHIANTI, Dorati - 11

Piccata, Chicken 25 / Veal 29

Rich Lemon White Wine Sauce with Capers over Risotto

Pairs with: #110 MOSCATO, Chiarle - 11

Marsala, Chicken 25 / Veal 29

Rich Marsala Wine Sauce with Mushrooms over Risotto

Pairs with: #122 PINOT GRIGIO, Primsole - 11

House Specialties

Chicken & Penne 26

Grilled Chicken, Spinach, Sun Dried Tomatoes, Onions, Tomatoes, Garlic, Mushrooms, and Olive Oil

Pairs with: #122 PINOT GRIGIO, Primsole - 11

*Steak & Blue Cheese Alfredo 28

Grilled Tenderloin Steak Tips and Mushrooms over Homemade Fettuccine and Tossed with creamy Alfredo Sauce

Pairs with: #166 CABERNET SAUVIGNON, Federalist - 14

Vince's Chicken Fettuccine Alfredo 24

Grilled Chicken Breast over Homemade Fettuccine in a Creamy Alfredo Sauce

Pairs with: #121 SAUVIGNON BLANC, Brancott - 13

Seafood

Chef's Signatures

Homemade Lobster Ravioli 35

Shrimp, Corn, Onions and Prosciutto tossed in a Creamy Marsala Sauce over Homemade Lobster Ravioli

Pairs with: #122 PINOT GRIGIO, Primsole - 11

Linguini & Clams 26

White or Red sauce, Little Neck Clams, Tomatoes, Onions, Garlic and Fresh Herbs Over Homemade Linguini Pasta

White Sauce Pairs with: #122 PINOT GRIGIO, Primsole - 11

Red Sauce Pairs with: #140 CHIANTI, Dorati - 11

Crab & Tortellini 35

Cheese Tortellini tossed with Lump Crab Meat and Peas in Parmesan Cream Sauce

Pairs with: #111 RIESLING, Chateau Ste Michelle - 11

*Grilled North Atlantic Salmon & Spinach Risotto 27

Fresh grilled North Atlantic salmon with sun dried tomato butter on top of spinach risotto

Pairs with: #127 CHARDONNAY, Tonnino - 13

Garlic Shrimp Pasta 27

Shrimp, Roasted Garlic, Onion, Tomatoes and Fresh Herbs in a White Wine Sauce tossed with Homemade Linguini

Pairs with: #127 CHARDONNAY, Tonnino - 13

Linguini with Spicy Crab 35

Crab Meat with Fresh Herbs in a Spicy Marinara Sauce served over Homemade Linguini Pasta

Pairs with: #110 MOSCATO, Chiarle - 9

Seafood Fra Diavolo 35

Shrimp, clams, and calamari in a spicy red sauce over homemade linguini

Pairs with: #127 CHARDONNAY, Tonnino - 13

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Piazza Sorrento Signature Cocktails

Seasonal Cocktails

Bellini - 12

Prosecco and Peach Puree

Old Fashioned - 12

Bourbon, Simple syrup, Muddled fruits, and Bitters

Moscow Mule - 12

Vodka, Ginger beer, and Lime juice

Sicilian Cosmo - 13

Raspberry and Blood Orange vodka, Lime, and Cranberry Juice

Negroni - 13

Gin, Campari, and Sweet Vermouth

Raspberry Lemonade - 12

Raspberry vodka, Simple syrup, and Lemonade

Juicy Pear - 12

Pear vodka, Simple syrup, and Pineapple juice

White Chocolate Raspberry Martini - 13

White Chocolate Liqueur, Raspberry vodka, and Chocolate syrup

Espresso Martini - 13

Espresso, Vanilla vodka, and Kahlua

Peanut Butter Cup Martini - 13

Peanut butter vodka, Chocolate Liqueur, and Chocolate Syrup

Pesca Old fashioned - 13

Knob Creek rye, Peach puree, and Bitters

Red Wine Sangria - 13

Red wine, Fruits, Triple sec, Ginger liqueur, Sprite, and Peach vodka

White Wine Sangria - 13

Peach vodka, White wine, Triple sec, Fruit, and Sprite

Italian Margarita - 13

Tequila, Bauchant, Amaretto, Lime, and Sours mix

Blood Orange Margarita - 13

Tequila, Bauchant, Blood orange vodka, Lime, and Sours mix

Cranberry Margarita - 13

Tequila, Cranberry, Triple sec, and Lime juice

Villar Perosa - 13

Gin, Elderflower Liqueur, Grapefruit juice, and Prosecco

Rum Swizzle - 12

Rum, Lime, Cranberry, Orange, and Pineapple juices

Beverages

Soft Drinks

Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale, Root Beer . . . 3.50

Hot Drinks

Regular & Decaffeinated Coffee . . . 2.50
Hot Tea . . . 3.00

Cold Drinks

Milk, Chocolate Milk, Iced Tea, San Pellegrino (500ml) . . . 3.50
Flavored Iced Tea, Lemonade ... 3.50

Beer

Draft Beer

Miller Lite, Yuengling , 5 / 7 (14 / 22 oz)

Troegs Perpetual, Troegs Seasonal, Modelo Especial, Broken Heel IPA 6.5 / 8 (14 / 22 oz)

Stella Artois 7 (16oz)

Bottled Beer

Heineken · Yuengling · Miller Lite · Coors Lite · Bud Light · Troegs Perpetual · Troegs Seasonal(s) · Modelo Especial · Corona Extra · Corona Premium · Blue Moon · Stella Artois · Peroni Guinness · Corona NA · Labatt Blue · Sam Adams · Michelob Ultra ·

HOUSE WINE

CHARDONNAY, Albertoni, CA	10
PINOT GRIGIO, Albertoni, CA	10
MERLOT, Albertoni, CA	10
CABERNET SAUVIGNON, Albertoni, CA	10
WHITE ZINFANDEL, Albertoni, CA	10
LAMBRUSCO, Italy	10

SPARKLING WINE

103 PROSECCO, Ca'Sisa, Treviso, Italy	12 / 40
104 PROSECCO, Italo Cescon Vintage, Veneto, Italy	44

WHITE WINE

~ LIGHT-BODIED & SWEET ~

110 MOSCATO, Chiarle, Piemonte, Italy	11 / 36
111 RIESLING, Chateau Ste Michelle, Columbia Valley, WA	11 / 36

~ LIGHT-BODIED & DRY ~

120 SAUVIGNON BLANC, Ferrari Carano "Fume", Trentino, Italy	46
121 SAUVIGNON BLANC, Brancott, Marlborough, New Zealand	11 / 44
122 PINOT GRIGIO, Primosole, Italy	11 / 36
123 PINOT GRIGIO, Apostoli, Ormelle, Italy	40
124 PINOT NERO ROSÉ, Cantine Francesco Montagna, Lombardy, Italy	11 / 36

~ MEDIUM-BODIED & DRY ~

126 CHARDONNAY, Rodney Strong, Sonoma County, CA	44
127 CHARDONNAY, Tonnino, Sicily, Italy	13 / 42

RED WINE

~ LIGHT-BODIED & SWEET ~

136 RED BLEND, Tres Buhis "Nocturna", Spain	11 / 36
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~ LIGHT-BODIED & DRY ~

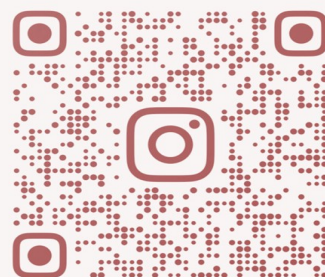
138 PINOT NOIR, Italo Cescon, Piave, Italy	12 / 40
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~ MEDIUM-BODIED & DRY ~

140 CHIANTI, Dorati, Tuscany, Italy	11 / 36
141 SANGIOVESSE, Sentimento, Tuscany, Italy	14 / 46
142 MONTEPULCIANO, Terre Dei Nobili, Abruzzo, Italy	41
143 MONTEPULCIANO D' ABRUZZO, Quattro Mani, Italy	11 / 36
155 CHIANTI CLASSICO, Terra di Seta Tuscany, Italy	58
156 BARBERA D'ALBA, Diego Pressenda Piedmont, Italy	57
157 MALBEC, Alamos, Mendoza, Argentina	11 / 36
158 NERO D'AVOLA, Tonnino, Sicily, Italy	11 / 36

~ FULL-BODIED & DRY ~

160 AMARONE "PIANISSIMO", Ca Della Scala, Veneto, Italy	87
161 BAROLO, Cascina Maria, Italy	87
165 BRUNELLO Di Montalcino, Serbolino DOCG, Tuscany, Italy	84
166 CABERNET SAUVIGNON, Federalist, Lodi, CA	14 / 46
167 CHIANTI CLASSICO RISERVA, La Maialina, Italy	48
168 CABERNET SAUVIGNON, Stemmari, Sicily, Italy	11 / 36
169 VALPOLICELLA, Corte de Sole, Ormelle, Italy	14 / 46



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