LaPiazza

CUCINA ITALIANA ▪ WINE BAR

Primi: *Fresh Imported Burrata cheese stuffed with finely diced sundried tomato, basil, Mediterranean sea salt and cracked black pepper served with side of sliced Prosciutto "Di Parma"* 21

Pasta: ***Nonna's Sunday Sauce:*** *Homemade Pork Braciole Slow cooked in our "Old World" style Italian Tomato Sauce served over Fresh Fusilli Pasta* 36

Pasta: *Orecchiette Barese: "Little Ear" shaped pasta tossed with fresh Broccoli Rabe, Pancetta (Italian Bacon) and Chickpeas sautéed in a Roasted Garlic and Extra Virgin Olive Oil Sauce* 26

Entree: *Fresh Pan seared Sea Scallops served over Chick Pea and Parmigiano cheese Polenta topped off with Applewood Smoked Bacon Crumbles* 40

Dessert: *Homemade NY Style Pumpkin Cheesecake* 12

Seasonal Beer: Shipyard Pumpkin Head - Cinnamon Sugar Rimmed Glass 9

Wine Specials

'The Prisoner" Red Blend	*21.5 Gl/93 Bt*
Truffle Hunter Barbera D'Asti	*17 Gl /72 Bt*
Banshee Cabernet Sauvignon	*17 Gl /72Bt*

~ Buon Appetito ~