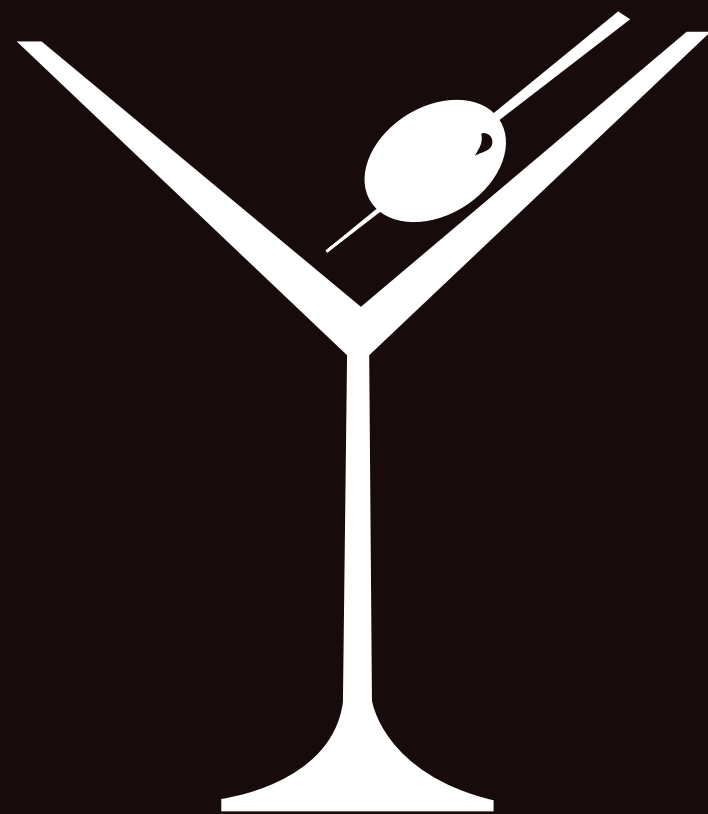


HAPPY HOUR

MONDAY - FRIDAY



• 4:30PM - 7:00PM •
SELECT 1/2 PRICE PIZZETTES &
APPETIZERS

DRINK SPECIALS

• AT BAR ONLY •

SIT BACK, RELAX & ENJOY



WE WOULD LIKE TO SEE YOU MAKE IT HOME SAFELY.
IF YOU DO NOT HAVE A DESIGNATED DRIVER,
PLEASE ALLOW US TO CALL YOU A CAB.

WWW.LAPIAZZAONLINE.COM



WINES • COCKTAILS • EATS

BICCHIERE DE VINO

Try our signature **Red Sangria 12 • White Peach Sangria 13**

VINO BIANCO

PINOT GRIGIO Anziano (Veneto, Italy)	12
PINOT GRIGIO Casata Monfort (Alto-Adige, Italy)	14
CHARDONNAY Landmark Overlook (California)	12
CHARDONNAY Mer Soleil Reserve (Santa Lucia, California)	14
CHARD/SAUV BLEND Saucha (Lazio, Italy)	12
RIESLING J&H Selbach (Mosel, Germany)	12
SAUVIGNON BLANC Oyster Bay (Marlborough, New Zealand)	12
GAVI La Raia (Novi Ligure, Italy)	13
VERMENTINO Alberto Loi, Theria (Sardegna, Italy)	14

VINO ROSSO

CABERNET Sterling "Meritage" (Central Coast, California)	12
CABERNET Shamon Ridge (Lake County, California)	14
MERLOT Ermacora (Friuli-Collio, Italy)	13
PINOT NOIR Torrevilla (Pavase, Italy)	11
PINOT NOIR Roblar (Healdsburg, California)	13
CHIANTI CLASSICO Tenuta poggio ai Mandorli (Tuscany, Italy)	13
SUPER TUSCAN Sentimento (Tuscany, Italy)	14
BARBERA D'ASTI Cacina Radice (Piedmont, Italy)	14
SHIRAZ Barossa Valley Estate (Barossa Valley, Australia)	13
MALBEC Kaiken (Mendoza, Argentina)	12

VINO ROSATO

WHITE ZINFADEL Beringer (California)	10
ROSE Flying Solo, Domaine Gayda (France)	12

DESSERT WINE

MALVASIA DELLE LIPARI PASSITO Carlo Hauner 2008	9
VIN SANTO POMINO DOC Sant' Antimo	10

SPARKLING

PROSECCO Maschio (Veneto, Italy)	10
BRUT Chandon (California) - Split	14
LAMBRUSCO Caprari (Reggio Emilia, Italy)	14
BLANC DE BLANCS Anna de Codorniu (Penedes, Spain) -Split	16
MOSCATO D'ASTI Paolo Sarocco (Piedmont, Italy)	12

BIRRA

BUDWEISER (Domestic)	7.5
BUD LIGHT (Domestic)	7.5
COORS LIGHT (Domestic)	7.5
SAM ADAMS "Seasonal Brew" (Domestic)	8
MENABREA "Birra Bionda" (Italy)	8.5
PERONI (Italy)	8
CORONA (Mexico)	8
HEINEKEN (Holland)	8
AMSTEL LIGHT (Holland)	8
MORETTI "La Rossa" (Italy)	8.5
SAN GABRIEL "Birra Bionda" (Italy)	12
STELLA ARTOIS (Belgium)	8

• SEE OUR WINE LIST FOR A FULL LINE OF WINES BY THE BOTTLE •

SPECIALTY COCKTAILS

Try our Fresh Pineapple Infused Vodka **Rocks 13 • Martini 14**

GRAPE GATSBY MARTINI 14
Tanqueray Gin, St. Germaine, Muddled Thompson Grapes, Fresh Sage

DIABLO MEXICANO 13
Bianco Mescal, Jalapeno Infused Tequila, Pineapple Juice, Fresh Lime

THE SICILIAN 13
Smooth Amber Whiskey, Aperol, Ramazzotti Amaro, Fresh Squeezed Lemon, Orange Peel

FAR EAST SIDER 13
Remy Martin, Makers Mark, Chai Tea Infusion, Pomegranate Juice

PISCO PUNCH 14
Capel Pisco, Maraschino Liqueur, Fresh Squeezed Lemon, Pineapple Juice

DARK N' STORMY 13
Goslings Black Sea Rum, Fresh Squeezed Lime, Goslings Ginger Beer

LEMON BASIL MARTINI 14
Ketel Citroen, Muddled Basil, Fresh Squeezed Lemon

MEDITERRANEAN MULE 13
Figenza Fig Vodka, Goslings Ginger Beer, Fresh Squeezed Lime

CUCUMBER GIN SMASH 13
Hendriks Gin, Ketel Citroen, St. Germain, Muddled Cucumber, Port Wine, Fresh Squeezed Lime

BOHEMIAN SILK 13
Ketel One, St. Germain, Grapefruit Juice, Cranberry, Fresh Squeezed Lime

POMEGRANATE MARGARITA 13
Patron Silver, Pama Liqueur, Pomegranate Juice, Fresh Squeezed Lime

BLOOD ORANGE BRAZILIAN 13
Brazilian Barrel Aged Cachaça, Muddled Lemons, Tupelo Honey, Blood Orange Puree

DRAGON BERRY MOJITO 13
Bacardi Dragon Berry, Muddled Lime & Strawberry, Fresh Mint, Lemon Soda

LA POIRE PEARTINI 14
Grey Goose La Poire, St. Germain, Fresh Pear

ASK YOUR BARTENDER ABOUT OUR "SPECIALTY COCKTAIL" OF THE DAY

CLASSIC COCKTAILS

DOLCE AMARO 13
Aperol Aperitif, Hendriks Gin, Fresh Lemon, Bitters, Orange Wedge

NEGRONI 13
Tanqueray Gin, Martini Rosso Sweet Vermouth, Campari, Orange Zest

ROSSINI 12
Fresh Strawberry Puree, Prosecco

SIDE CAR 13
Courvoisier VS Cognac, Fresh Squeezed Lemon, Cointreau Orange Liqueur, Sugar Rimmed, Lemon Zest

LUNCH OR DINNER MENUS AVAILABLE AT THE BAR. PLEASE ASK YOUR BARTENDER

PRIMI

BAKED CLAMS OREGANATE (1/2 Dozen) 13
Whole breaded baked Littleneck clams

*TORRE DI MOZZARELLA (Serves 2) 15.5
Fresh mozzarella, stacked with grilled portobello mushrooms, tomato & flame roasted peppers, drizzled with aged balsamic glaze, E.V.O.O & seasonings, topped off with warm frizzled onions

CALAMARI ARRABBIATA (Serves 2) 16.5
Fried calamari, flame roasted peppers, "spicy" Arrabbiata sauce

SHRIMP COCKTAIL (5 Per Order) 17
Jumbo "Chop house" style, served with traditional accompaniments

*STUFFED MUSHROOMS 13
Roasted red pepper duxelle, baked "oreganata style"

*CARCIOFI ALLA ROMANA 15
"Mediterranean style" pan fried baby artichokes, Chipotle Aioli

MARYLAND STYLE CRAB CAKES 16.5
Spicy Remoulade Sauce, Field Greens

*CALAMARI FRITTI (Serves 2) 15
Fried Calamari, Marinara -OR- Fra Diavolo

ZUPPA DI COZZE (red -OR- white) 14.5
Steamed P.E.I Mussels served in Marinara or white wine garlic & herb brodino, parmesan garlic toast

*ARANCINI (3 Per Order) 10.5
"Sicilian style" mini riceballs with ground beef, green peas, Fontina cheese, Italian tomato sauce, crowned with fresh Ricotta

*MOZZARELLA IMPANATA (3 Per Order) 11.5
Homemade pan-fried fresh mozzarella wedges, served over Marinara

*ZUCCHINE FRITTE 11.5
Fresh hand cut julienne zucchini, pan-fried and nested over Marinara

*EGGPLANT INVOLTINI 12
Battered eggplant rolled with mozzarella & seasoned Ricotta, baked & served with tomato basil sauce

*CAPELLINI CAKES (2 Per Order) 12.5
Pan-fried angel hair pasta cakes, stuffed with green peas, "Parma" prosciutto & mozzarella, over creamy pink sauce

*MAMMA'S HOMEMADE MEATBALLS (4 Per Order) 13
"Right outta the sauce", crowned with fresh ricotta

***1/2 PRICE AT HAPPY HOUR**

BRICK OVEN PIZZETTE

Also available
as Whole Wheat
2.00

*MARGHERITA 12
Neapolitan style "San Marzano" tomato sauce,
Fior di Latte mozzarella, basil, E.V.O.O drizzle

BROCCOLI RABE & SALSICCIA 17
Tomato, Fior di Latte mozzarella, "Hot" crumbled
sausage, sauteed broccoli rabe

*VEGETARIANA 15.5
Tomato, Fior di Latte mozzarella, spinach, broccoli,
mushrooms, flame roasted peppers

*MELANZANE 15.5
Tomato, Fior di Latte mozzarella, battered eggplant,
Reggiano, seasoned Ricotta

*FRA DIAVOLO 15.5
Tomato, Fior di Latte mozzarella, "Hot" crumbled
sausage, cherry peppers

INSALATA 15.5
Fresh chopped garden salad, low fat mozzarella,
house Italian dressing

*ULTRA THIN PIZZETTA 12
Whole wheat ULTRA THIN "Bar Style" pizzetta,
tomato sauce, mozzarella

CRUDO 16
Fior di latte mozzarella, imported Fontina,
"Parma" prosciutto, baby arugula, white truffle oil
drizzle, shaved Reggiano

*BUFFALO CHICKEN 17
Our Signature Louisiana style spicy chicken,
mozzarella, Blue cheese sauce

*AL FORMAGGIO 15.5
Fior di Latte mozzarella, imported Fontina,
Provolone, seasoned Ricotta, garlic oil drizzle

• GLUTEN-FREE PIZZA AVAILABLE 14 •
Shredded mozzarella & "San Marzano" tomato sauce

ADDITIONAL TOPPINGS:
Artichoke Hearts • Pepperoni • "Spicy" Sausage • Onion • Mushrooms • Anchovies • Cherry Peppers
Calamata Olives • "Parma" Prosciutto • Spinach • Broccoli • Flame Roasted Peppers
Ricotta Cheese • Fontina Cheese • Eggplant
2.5 Per Topping • Grilled Chicken 2 additional