

BRICK OVEN PIZZETTE

Classic Neapolitan 12" Artisanal pizza, prepared with only the finest homemade & imported ingredients, baked in our authentic "old world" brick oven

MARGHERITA	12
Classic Neapolitan style with San Marzano plum tomato sauce, Fior di Latte mozzarella, fresh basil, E.V.O.O. drizzle	
BROCCOLI RABE & SALSICCIA	15
San Marzano tomato sauce, Fior di Latte mozzarella, crumbled hot sausage, sautéed broccoli rabe	
VEGETARIANA	14
San Marzano tomato sauce, Fior di Latte mozzarella, sautéed fresh spinach, broccoli, mushrooms & flame roasted peppers	
MELANZANE	14
San Marzano tomato sauce, Fior di Latte mozzarella, battered eggplant, Pecorino, spooned fresh Ricotta	
FRA DIAVOLO	14
San Marzano tomato sauce, Fior di Latte mozzarella, crumbled hot sausage, cherry peppers	
INSALATA	14
Fresh chopped garden salad, low fat mozzarella, House Italian dressing	
BAR PIZZETTA	12
Whole Wheat ultra thin bar pizzetta, San Marzano tomato sauce & mozzarella	
CRUDO	15
Fior di Latte mozzarella, imported Fontina, Parma prosciutto, fresh baby Arugula, white Truffle oil drizzle & shaved Reggiano	
BUFFALO CHICKEN	16
Our <i>Signature</i> "Louisiana Style" spicy chicken, mozzarella, Blue Cheese sauce	
AL FORMAGGIO	15
Fior di Latte mozzarella, imported Fontina, creamy Robiola, Reggiano cheese & White Truffle Oil drizzle	
CAULIFLOWER PIZZA (Gluten Free)	14
10" N.Y. Style Cauliflower Crust Pizza, tomato sauce & mozzarella	

Ultra Thin Whole Wheat -OR- Gluten Free Cauliflower Crust available 3

NY STYLE 18" PIZZA

NEAPOLITAN	18
Crispy round NY Style thin crust pizza with mozzarella cheese & tomato sauce	
INSALATA	24
Crispy round pie baked with LOW FAT mozzarella cheese topped with our chopped garden salad & House Italian dressing	
BUFFALO CHICKEN <i>Our Signature Pizza</i>	28
Crispy round pie topped with "Louisiana Style" spicy Chicken pieces, Blue Cheese sauce & mozzarella cheese	
BIANCA (White Pie)	24
Crispy round pie topped with fresh mozzarella, aged Romano cheese & seasoned Ricotta drizzled with fresh garlic oil	
VEGETARIAN	24
Crispy round pie topped with a combination of sautéed fresh spinach, broccoli, mushrooms, flame roasted peppers, tomato sauce & mozzarella cheese	
HOUSE SPECIAL	26
Crispy round pie topped with a hearty combination of sliced sausage, meatballs, pepperoni, mushrooms, peppers, onions, black olives, extra cheese & tomato sauce (Anchovies available by request only)	
MARGHERITA	24
Crispy round Neapolitan pizza style topped with San Marzano tomato sauce, Fior di Latte mozzarella, basil, E.V.O.O. drizzle	

ADDITIONAL TOPPINGS:

ARTICHOKE HEARTS • PEPPERONI • SPICY SAUSAGE • ONION • MUSHROOMS
 ANCHOVIES • CHERRY PEPPERS • KALAMATA OLIVES • EGGPLANT • PARMA PROSCIUTTO
 SPINACH • BROCCOLI • FLAME ROASTED PEPPERS • RICOTTA CHEESE
 FONTINA CHEESE • SLICED MEATBALLS

BRICK OVEN PIZZETTA

2 PER TOPPING 12" • GRILLED OR FRIED CHICKEN 2 ADDL

NY STYLE 18" PIZZA

5 PER TOPPING • GRILLED OR FRIED CHICKEN 3 ADDL

• LA PIAZZA •

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PRIMI

BAKED CLAMS OREGANATE (1/2 dozen) Whole breaded & baked Littleneck clams	13
BURRATA E CAPONATA Fresh imported burrata cheese, (creamy stuffed mozzarella) homemade eggplant caponata, truffle crostini	15
CALAMARI ARRABBIATA Fried calamari, flame roasted peppers, Spicy Arrabbiata sauce	17
SHRIMP COCKTAIL (5 per order) Jumbo "Chop house" style, served with traditional accompaniments	16
STUFFED MUSHROOMS Roasted red pepper duxelle broiled "Oreganata" style	12
MARYLAND STYLE CRAB CAKES Spicy Remoulade sauce, field greens	17.5
MEDITERRANEAN CHIPS Lightly battered & pan fried Zucchini and Eggplant Chips, served with our house made Tzatziki sauce	13.5
CALAMARI FRITTI Fried calamari, Marinara -OR- Spicy Fra Diavolo	15
ZUPPA DI COZZE (red -OR- white) Steamed Prince Edward Island Mussels served in Marinara-OR- white wine garlic & herb brodino, grilled Caibatta	15
ARANCINI (3 per order) "Sicilian style" mini riceballs with ground beef, green peas, Fontina cheese, Italian tomato sauce, crowned with fresh whipped Ricotta	10
MOZZARELLA IMPANATA (3 per order) Homemade breaded & pan fried fresh mozzarella wedges, served over Marinara	10
EGGPLANT INVOLTINI Fresh battered eggplant stuffed with seasoned Ricotta baked with tomato basil sauce	10
CAPELLINI CAKES (2 per order) Pan fried angel hair pasta cakes, stuffed with green peas, Parma prosciutto, mozzarella, over creamy pink sauce	11.5
MAMA'S HOMEMADE MEATBALLS "Right outta the Sauce", crowned with Pecorino & fresh whipped Ricotta	10.5
GOLDEN FRIED CHICKEN FINGERS (4 per order) Served with a side of honey mustard -OR- tomato sauce	9.5
GARLIC BREAD Freshly toasted Italian bread wedges basted with E.V.O.O. & seasonings add melted mozzarella	6.5 7

♦ TRY OUR ARTISANAL BRICK OVEN BAKED PIZZETTE ♦
Great to share as an appetizer!

ZUPPE (1 pint)

HOMESTYLE CHICKEN NOODLE Broken fettuccine pasta, white meat chicken, fresh vegetables, chicken brodino	8
PASTA E FAGIOLI Ditalini pasta, cannellini beans, roasted garlic & tomato brodino	8
LENTIL Homemade... like Nonna used to make with Italian lentils & fresh vegetables	8
VEGETABLE MINISTRONE Ditalini pasta, fresh vegetable medley, tomato brodino	8

INSALATE

	SIDE	ENTREE
GARDEN SALAD Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, mushrooms, black olives, House Italian dressing	7	10
CAESAR SALAD Romaine hearts, focaccia croutons, shaved Reggiano, Dijon Caesar dressing	8	11
MEDITERRANEAN SALAD Romaine hearts, cherry tomatoes, diced cucumbers, sliced pepperoncini, Kalamata olives, red onions, crumbled Feta Cheese, red wine & herb vinaigrette	9	12
PECAN SALAD Mesclun field greens, baby Arugula, honey roasted pecans, Gorgonzola crumbles, balsamic vinaigrette	10	13
BUFFALO CHICKEN SALAD Romaine hearts, diced plum tomatoes, shredded carrots & red onions, crumbled Blue Cheese dressing, warm buffalo chicken pieces	N/A	16
HUDSON VALLEY BEET SALAD Roasted red beets, mesclun field greens, baby Arugula, red onion, California walnuts, crumbled Goat Cheese, balsamic vinaigrette	N/A	14
CAPRINO SALAD (Add grilled shrimp 8) Mesclun field greens, flame roasted peppers, grilled baby asparagus, crumbled Goat cheese, cherry tomatoes, red onions, balsamic vinaigrette	N/A	13
WEDGE SALAD Iceberg wedge, beefsteak tomatoes, Applewood slab bacon, crumbled Blue Cheese dressing	N/A	12

SUGGESTED ADD-ONS:

GRILLED CHICKEN 5.5 • FRIED CHICKEN CUTLETS 5.5 • SPICY BUFFALO CHICKEN 5.5
MARINATED SKIRT STEAK 8 • JUMBO GRILLED SHRIMP (4) 8 • PAN SEARED SALMON 12
CHOPPED SALAD: SIDE 1/ENTREE 2

PASTA

PENNE, RIGATONI, LINGUINE, FUSILLI, CAPELLINI, SPAGHETTI, FRESH CAVATELLI

	LUNCH	DINNER
STUFFED RIGATONI, CHEESE TORTELLINI, ZUCCHINI LINGUINE, WHOLE WHEAT & GLUTEN FREE PENNE LUNCH 2 / DINNER 3		
PENNE ALLA VODKA Creamy vodka pink sauce, diced Parma prosciutto	11.5	18
PENNE MADEIRA Chicken pieces, crushed tomato, Madeira wine brown sauce, tossed with mozzarella	13.5	20
RIGATONI FIORENTINA Chicken pieces, spinach, creamy pink sauce, tossed with mozzarella	14	21
LINGUINE SHRIMP MARINARA Sautéed shrimp, Classic Marinara –OR– Spicy Fra Diavolo tomato sauce	14	22
FUSILLI CASALINGA Broccoli rabe, grilled chicken, roasted garlic & herb brodino	13	20.5
RIGATONI BELLA NAPOLI Fresh stuffed rigatoni, creamy pink sauce, diced fresh mozzarella, julienne basil	14	21
PENNE MELANZANE Diced roasted eggplant, Marsala infused plum tomato sauce, fresh Ricotta crown	12	18.5
LINGUINE DI MARE (red -OR- white) Fresh shrimp, P.E.I. Mussels, New Zealand Clams, roasted garlic & E.V.O.O. –OR– Classic Marinara sauce	14	22
CAPELLINI PRIMAVERA (red -OR- white) Fresh vegetable medley, tomato basil sauce –OR– roasted garlic & E.V.O.O. brodino	12	19
PENNE OREGANATE Fresh shrimp, asparagus, garlic & white wine Scampi sauce, toasted bread crumbs	13.5	21
LINGUINE CON VONGOLE New Zealand Clams, diced tomato, roasted garlic & E.V.O.O. sauce	13	20
CAVATELLI BOLOGNESE "Southern Italian" style veal meat sauce (add fresh Ricotta \$1.50)	12.5	18.5
FUSILLI BOSCAIOLLA Spicy crumbled sausage, wild mushrooms, spring peas, creamy marinara pink sauce	13.5	21
LINGUINE AL CARTOCCIO Fresh shrimp, crumbled fennel sausage, Sambuca infused creamy pink sauce, baked & served in a aluminum foil pouch	13.5	21
RIGATONI PUGLIESE Escarole, Tuscan white beans, crumbled fennel sausage, roasted garlic & E.V.O.O. brodino	13	20.5
ZUCCHINI LINGUINI Julienne cut zucchini, fresh shrimp, Classic Marinara sauce	15	23

Lunch portions are smaller than
dinner portions & only available until 4pm

PASTA AL FORNO

BAKED STUFFED RIGATONI	15
BAKED ZITI	14
BAKED LASAGNA	15.5
BAKED ZITI SICLIANA	15

CONTORNI

SAUTÉED SPINACH	8	HERB ROASTED POTATOES	8
BROCCOLI SPEARS	8	TUSCAN TRUFFLE FRIES	8
BROCCOLI RABE	9	RICE PILAF	7.5
ESCAROLE & CANNELLINI BEANS	8.5	JARDINIERE VEGETABLES	8

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♦ \$25 minimum ♦

Extra charge for all substitutions • Sales tax not included in prices

SECONDI

ADD A SIDE TOSSED GARDEN SALAD-OR- PASTA MARINARA TO YOUR ENTREE 4 ADDL

• Extra charge for all side salad or pasta sauce substitutions •

	Chicken	Veal
CLASSICI		
MARSALA side of herb roasted potatoes	25	26.5
OREGANATA side of rice pilaf	25	26.5
FRANCESE side of rice pilaf	25	26.5
VEAL CHOP MILANESE Parmesan crusted, Center-Cut Veal Chop, pan fried & topped with baby Arugula, red onion, cherry tomatoes & shaved Reggiano cheese		35
VEAL CHOP PARMIGIANA Parmesan crusted, Center-Cut Veal Chop, pan fried & baked with mozzarella & "Old World" Italian tomato sauce, side of penne pasta		35
CHICKEN SCARPARIELLO Country style oven roasted Chicken pieces, fennel sausage, sliced roasted potatoes, red vinegar peppers & mushrooms, garlic & rosemary brown sauce		26.5
HERB ROASTED CHICKEN Cast-iron skillet organic chicken, fresh herb Au Jus, side of vegetable jardiniere & herb roasted potatoes		26.5
CHICKEN ROLLATINE TOSCANA Chicken Breast stuffed with sautéed spinach & mozzarella, Marsala wine brown sauce, with fresh mushrooms, side of herb roasted potatoes		26
CHICKEN CHOP PARMIGIANA Parmesan crusted, French boned Chicken Breast, pan fried & baked with mozzarella & "Old World" Italian tomato sauce, side of penne pasta		27.5
CHICKEN PRIMAVERA Grilled Balsamic Chicken, piled high with sautéed garden vegetables, side of rice pilaf		25
CHICKEN MADEIRA Egg battered Chicken Breast, topped with asparagus & mozzarella, mushroom Madeira wine brown sauce, side of herb roasted potatoes		26
EGGPLANT ROLLATINE Fresh battered Eggplant, stuffed with Reggiano cheese & seasoned Ricotta, baked Parmigiana style, side of penne pasta		22
PORK CHOPS & VINEGAR PEPPERS Skillet braised Center-Cut Pork Chops, caramelized onions, hot & sweet vinegar peppers, rosemary brown sauce, side of herb roasted potatoes		27.5
LEMON SOLE MEUNIERE Pan-seared Lemon Sole, sliced caper berries & asparagus, white wine & lemon butter sauce, side of rice pilaf		28
HALIBUT & WILD LEEKS Pan-seared Pacific Halibut, Chardonnay & braised wild leek brodino, side of rice pilaf		29.5
SALMONE ALLA GRIGLIA Fresh grilled Atlantic Salmon, over sautéed broccoli rabe & Tuscan white beans		28
SHRIMP OREGANATE Baked Jumbo Shrimp, garlic & white wine Scampi sauce, toasted bread crumbs, side of rice pilaf		27
FILET MIGNON 10 oz. Beef Tenderloin, Cognac & Whole-Grain Mustard Cream Sauce with Cremini mushrooms, side of herb roasted potatoes		38
BRANZINO MARECHIARA Pan-seared Mediterranean Sea Bass, PEI Mussels & fresh shrimp, simmered in a roasted cherry tomato & herb brodino, side of rice pilaf		29
BRANZINO MEDITERRANEO Oven roasted Mediterranean Sea Bass, drizzled with a fresh lemon & herb infused E.V.O.O., served over sautéed spinach		29
SOGLIOLA OREGANATA Broiled fillet of Lemon Sole, garlic, white wine Scampi sauce, toasted bread crumbs, side of rice pilaf		27
SALMONE PICCATA Pan-seared Atlantic Salmon, artichoke hearts & capers, white wine & lemon Beurre Blanc sauce, side of rice pilaf		28
STEAK FRITES Grilled Prime Flat Iron steak, Cabernet braised onions, side of Tuscan truffle fries		24.5
BISTRO BURGER Wisconsin white cheddar, Cabernet braised onions, Applewood slab bacon, buttered brioche bun, side of Tuscan Truffle fries		16
HEROS & PLATTERS PARMIGIANA PLATTERS SERVED WITH CHOICE OF TOSSED GARDEN SALAD -OR- PASTA POMODORO • Extra charge for all side salad or pasta sauce substitutions •		
MEATBALL PARMIGIANA	HEROS 11	PLATTERS 20
EGGPLANT PARMIGIANA	11	20
CHICKEN CUTLET PARMIGIANA	12	21
POLLO E RABE Grilled Chicken, broccoli rabe, flame roasted peppers & fresh mozzarella	13	22
CHICKEN CLUB (GRILLED/FRIED) Baby Arugula, sliced tomatoes, Mediterranean seasonings & House Italian dressing (add melted mozzarella 1)	11	N/A
SAUSAGE, PEPPERS & ONIONS (red -OR- white)	11	20