

BRICK OVEN PIZZETTE	
Classic Neapolitan 12"Artisinal pizza, prepared with only the finest homemade & imported ingredients, baked in our authentic "old world" brick oven	
MARGHERITA	16
Classic Neapolitan style with San Marzano plum tomato sauce, Fior di Latte mozzarella, fresh basil, E.V.O.O. drizzle	
BAR PIZZETTA	17
Whole Wheat ultra thin bar pizetta, San Marzano tomato sauce & mozzarella	
CAULIFLOWER PIZZETTA (Gluten Free)	18
N.Y. Style Cauliflower Crust Pizza , tomato sauce & mozzarella	
BROCCOLI RABE & SALSICCIA	18
San Marzano tomato sauce, Fior di Latte mozzarella, crumbled hot sausage, sautéed broccoli rabe	
VEGETARIANA	17
San Marzano tomato sauce, Fior di Latte mozzarella, sautéed fresh spinach, broccoli, mushrooms & flame roasted peppers	
MELANZANE	18
San Marzano tomato sauce, Fior di Latte mozzarella, battered eggplant, Pecorino, spooned fresh Ricotta	
FRA DIAVOLA	18
San Marzano tomato sauce, Fior di Latte mozzarella, crumbled hot sausage, cherry peppers	
INSALATA	18
Fresh chopped garden salad, low fat mozzarella, House Italian dressing	
Add Grilled Chicken 4	
CRUDO	21
Fior di Latte mozzarella, imported Fontina, Parma prosciutto, fresh baby Arugula, white Truffle oil drizzle & shaved Reggiano	
BUFFALO CHICKEN	20
Our Signature "Louisiana Style" spicy chicken, mozzarella, Blue Cheese sauce	
AL FORMAGGIO	18
Fior di Latte mozzarella, imported Fontina, seasoned whipped Ricotta, Reggiano cheese & White Truffle Oil drizzle	
BURRATA "HOT" HONEY New!	21
Fresh tomato & basil sauce, topped with mozzarella, pepperoni, sliced cherry peppers & creamy hand-pulled burrata cheese, finished with a drizzle of "Mike's Hot Honey" & shaved pecorino	

ULTRA THIN WHOLE WHEAT -OR- GLUTEN FREE CAULIFLOWER CRUST AVAILABLE 3.00

NY STYLE 18” PIZZA	
NEAPOLITAN	24
Crispy round NY Style thin crust pizza with mozzarella cheese & tomato sauce	
INSALATA	33
Crispy round pie baked with LOW FAT mozzarella cheese topped with our chopped garden salad & House Italian dressing	
Add Grilled Chicken 8.25	
BUFFALO CHICKEN <i>Our Signature Pizza</i>	37.5
Crispy round pie topped with "Louisiana Style" spicy Chicken pieces, Blue Cheese sauce & mozzarella cheese	
BIANCA (White Pie)	33
Crispy round pie topped with fresh mozzarella, aged Romano cheese & seasoned Ricotta drizzled with fresh garlic oil	
VEGETARIAN	33
Crispy round pie topped with a combination of sautéed fresh spinach, broccoli, mushrooms, flame roasted peppers, tomato sauce & mozzarella cheese	
MARGHERITA	33
Crispy round Neapolitan pizza style topped with San Marzano tomato sauce, Fior di Latte mozzarella, basil, E.V.O.O. drizzle	
BURRATA "HOT" HONEY New!	38.5
Fresh tomato & basil sauce, topped with mozzarella, pepperoni, sliced cherry peppers & creamy hand-pulled burrata cheese, finished with a drizzle of "Mike's Hot Honey" & shaved pecorino	

ADDITIONAL TOPPINGS:

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

BRICK OVEN PIZZETTA

2.00 PER TOPPING 12” • GRILLED OR FRIED CHICKEN 2.00 ADDL.

NY STYLE 18” PIZZA

5.25 PER TOPPING • GRILLED OR FRIED CHICKEN 3.00 ADDL.

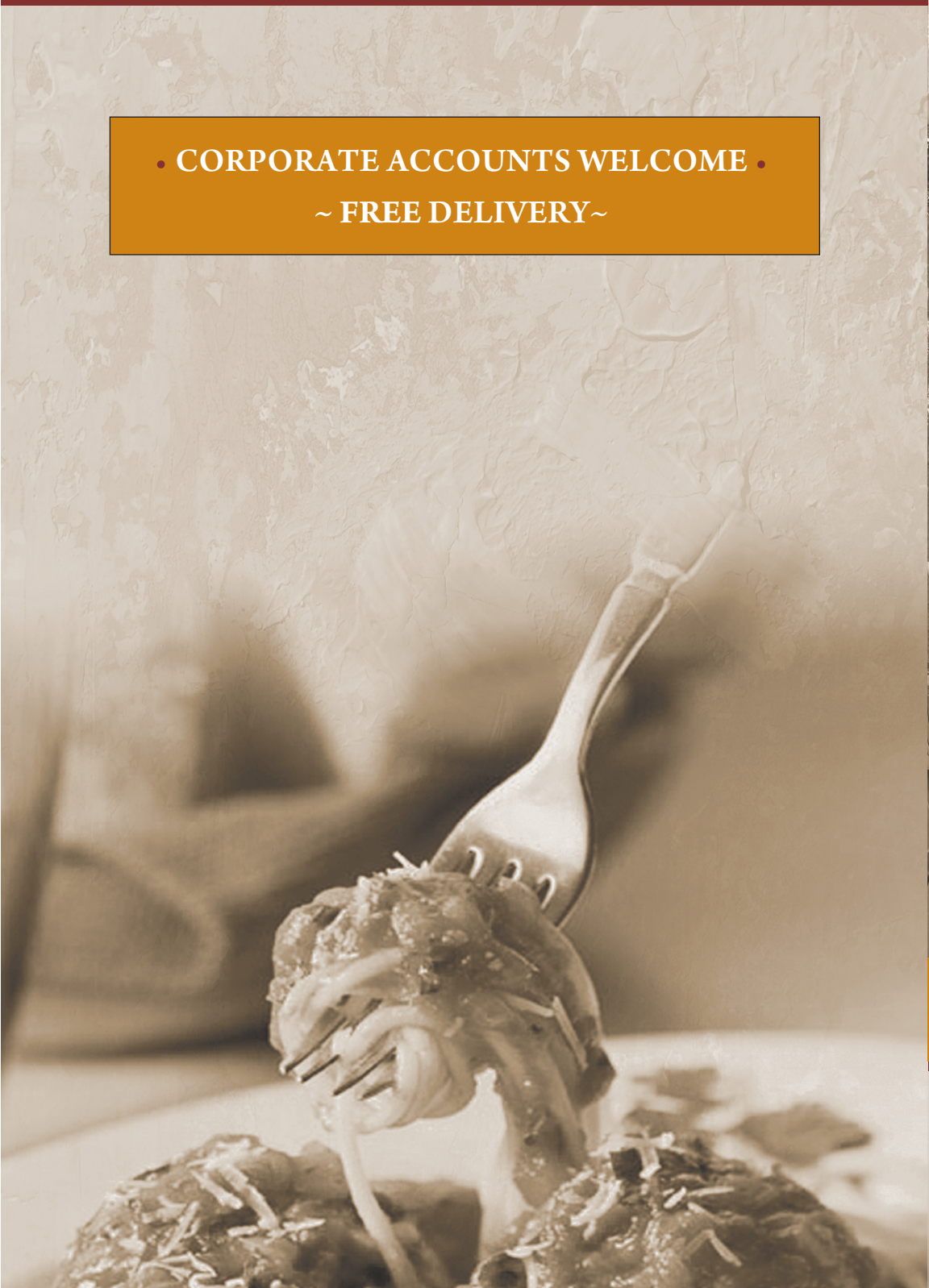
OFF PREMISE CATERING



LET LA PIAZZA CATER YOUR NEXT EVENT.
Our impeccable service & flavorful food will leave a lasting impression on your guests. Whether you are entertaining an intimate party or trying to impress a client, our unique menu is designed to satisfy all your needs.

• CORPORATE ACCOUNTS WELCOME •

~ FREE DELIVERY ~



A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH.



WE DELIVER!
“From Our Store to Your Door”

TAKE OUT MENU

WE DELIVER! 631-425-0500

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www.lapiazzaonline.com

ALSO AVAILABLE ON



PRIMI

BAKED CLAMS OREGANATE <i>(1/2 dozen)</i> Whole breaded & baked Littleneck clams	17.5
BURRATA E CAPONATA Fresh imported burrata cheese, homemade “Sicilian style” eggplant caponata, truffle crostini	20
CALAMARI ARRABBIATA Fried calamari, flame roasted peppers, Spicy Arrabbiata sauce	22
SHRIMP COCKTAIL <i>(5 per order)</i> Jumbo “Chop house” style, served with traditional accompaniments	22
STUFFED MUSHROOMS Roasted red pepper duxelle broiled “Oreganata” style	17
MARYLAND STYLE CRAB CAKES Grilled corn confetti & spicy rémoulade drizzle	22
ZUCCHINI FRITTI Julienne style hand cut fresh zucchini, golden fried & nested over classic marinara	16
CALAMARI FRITTI Fried calamari, Marinara -OR- Spicy Fra Diavolo	20
MUSSELS POSILLIPO <i>(red -OR- white)</i> Steamed Prince Edward Island Mussels served in Marinara-OR- white wine garlic & herb brodino, toasted crostini bread	20.5
ARANCINI <i>(3 per order)</i> “Sicilian style” mini riceballs, stuffed with ground beef, green peas, Fontina cheese, tomato sauce, crowned with fresh whipped Ricotta	17
MOZZARELLA IMPANATA <i>(3 per order)</i> Homemade breaded & pan fried fresh mozzarella wedges, served over classic Marinara	15
EGGPLANT INVOLTINI Fresh battered eggplant stuffed with seasoned Ricotta baked with light tomato basil sauce	15
CAPELLINI CAKES <i>(2 per order)</i> Pan fried angel hair pasta cakes, stuffed with green peas, Parma prosciutto & Imported cheeses, creamy pink sauce	16
MAMA’S HOMEMADE MEATBALLS “Right outta the Sauce,” crowned with Pecorino & fresh whipped Ricotta, toasted crostini bread	17
GOLDEN FRIED CHICKEN FINGERS <i>(4 per order)</i> Served with a side of honey mustard -OR- tomato sauce	14
GARLIC BREAD Freshly toasted Italian bread wedges basted with E.V.O.O. & seasonings Add Melted Mozzarella 1.5	9

ZUPPE *(1 pint)*

HOMESTYLE CHICKEN NOODLE Broken fettuccine pasta, pulled white meat chicken, fresh vegetables, chicken brodino	11	PASTA E FAGIOLI Ditalini pasta, cannellini beans, roasted garlic & tomato brodino	11
LENTIL Homemade... like Nonna used to make with Italian lentils & fresh vegetables	11	TORTELLINI STRACCIATELLA Cheese tortellini, fresh spinach, eggdrop brodino	11
		VEGETABLE MINISTRONE Ditalini pasta, fresh vegetable medley, tomato brodino	11

INSALATE

	SIDE	ENTREE
GARDEN SALAD Iceberg & Romaine mix, cherry tomatoes, cucumbers, carrots, red onions, red peppers, black olives, House Italian dressing	9.5	14.5
CAESAR SALAD Romaine hearts, focaccia croutons, shaved Reggiano, Dijon Caesar dressing	10.5	15.5
MEDITERRANEAN SALAD Romaine hearts, cherry tomatoes, diced cucumbers, sliced pepperoncini, Kalamata olives, red onions, Imported Feta Cheese, red wine & herb vinaigrette	12	17
PECAN SALAD Mesclun greens, baby Arugula, honey roasted pecans, Gorgonzola crumbles, balsamic vinaigrette	12	17
BUFFALO CHICKEN SALAD Romaine hearts, diced plum tomatoes, shredded carrots & red onions, crumbled Blue Cheese dressing, warm buffalo chicken pieces	N/A	21
HUDSON VALLEY BEET SALAD Locally farmed roasted red beets, mesclun greens, baby Arugula, red onion, California walnuts, crumbled Goat Cheese, balsamic vinaigrette	N/A	19
CAPRINO SALAD Mesclun field greens, flame-roasted peppers, grilled asparagus, crumbled goat cheese, cherry tomatoes, red onions, & balsamic vinaigrette, topped with grilled jumbo shrimp	N/A	22
WEDGE SALAD Iceberg wedge, beefsteak tomatoes, Applewood slab bacon, crumbled Blue Cheese dressing	N/A	17.5
GIGI SALAD <i>New!</i> A classic chop house-style salad with chopped French green beans, shrimp, applewood smoked bacon, red onion, roasted red peppers & vine ripened tomatoes, all tossed in a classic red wine vinaigrette	17.5	22

SUGGESTED ADD-ONS:

Grilled Chicken 9 • Fried Chicken Cutlets 9 • Spicy Buffalo Chicken 9 • Grilled Skirt Steak 12
Jumbo Grilled Shrimp (4) 10 • Grilled Salmon 14
Chopped Salad: Side 1/Entree 2

PASTA

ZUCCHINI LINGUINE, GLUTEN FREE PENNE, WHOLE WHEAT, STUFFED RIGATONI & CHEESE TORTELLINI: ADD 3.00		
	LUNCH	ENTREE
SPICY RIGATONI ALLA VODKA <i>New!</i> Calabrian Chili, "spicy" vodka pink sauce	15	24
TAGLIATELLI AL FUNGHI <i>New!</i> Wild mushrooms, pecorino cheese, Marsala wine brown sauce, touch of cream	15	25
RIGATONI FIORENTINA Chicken pieces, spinach, creamy pink sauce, fresh mozzarella	14.5	27
LINGUINE SHRIMP MARINARA Sautéed shrimp, Classic Marinara –OR– Spicy Fra Diavolo tomato sauce	17	30
FUSILLI CASALINGA Broccoli rabe, grilled chicken, roasted garlic & herb brodino	14.5	27
RIGATONI BELLA NAPOLI Fresh stuffed rigatoni, creamy pink sauce, fresh mozzarella, julienne basil	15	27
LINGUINE DI MARE <i>(red -OR- white)</i> Sautéed fresh shrimp, P.E.I. Mussels & Baby Clams, roasted garlic & E.V.O.O. –OR– Classic Marinara sauce	17	30
CAPELLINI PRIMAVERA <i>(red -OR- white)</i> Fresh vegetable medley, tomato basil sauce –OR– roasted garlic & E.V.O.O. brodino	16.5	25
PENNE OREGANATE Fresh shrimp, asparagus, garlic & white wine Scampi sauce, toasted bread crumbs	17	30
LINGUINE CON VONGOLE Fresh baby clams, crushed plum tomatoes, roasted garlic & E.V.O.O. sauce	17	29
CAVATELLI BOLOGNESE “Southern Italian” style veal meat sauce Add Whipped Ricotta 1	15	26
CAVATELLI ALLA NORMA Oven roasted eggplant, creamy burrata, Pecorino Romano, crushed garlic plum tomato sauce, Pesto di basilico drizzle	15	26
SPAGHETTI CACIO E PEPE CON ZUCCHINI “Roman style” with cracked black peppercorn, imported Pecorino, julienne fresh zucchini, touch of cream	15	26
RIGATONI PUGLIESE Escarole, Tuscan white beans, crumbled fennel sausage, roasted garlic & E.V.O.O. brodino	15	26

PASTA AL FORNO

BAKED ZITI	20	BAKED ZITI SICLIANA	22
LASAGNA RONDELLI	23	BAKED STUFFED RIGATONI	21

ARTISANAL SANDWICHES

TUSCAN STEAK SANDWICH <i>New!</i> Fresh grilled skirt steak, aged Wisconsin cheddar, pickled onions, horseradish aioli, fresh arugula & tomato on a toasted French banquette. Served with truffle & herb shoestring fries	17
BUTTERMILK FRIED CHICKEN SANDWICH <i>New!</i> Crispy fried chicken breast, homemade coleslaw, pickles & sriracha aioli on a toasted brioche bun. Served with truffle & herb shoestring fries	15.5
BISTRO BURGER Pat LaFreida Signature burger, aged Wisconsin cheddar, Applewood bacon, shredded lettuce, beefsteak tomatoes, red onion, Brioche bun, Served with choice of Truffle shoestring fries	17
CHICKEN CLUB (GRILLED/FRIED) <i>(Add melted mozzarella 1.5)</i> Baby Arugula, sliced tomatoes, Mediterranean seasonings & House Italian dressing	14

HEROS & PLATTERS

PLATTERS SERVED WITH CHOICE OF TOSSED GARDEN SALAD -OR- PASTA POMODORO • Extra charge for all side salad or pasta sauce substitutions •		
	HERO	PLATTER
MEATBALL PARMIGIANA	14	28
EGGPLANT PARMIGIANA	14	28
CHICKEN CUTLET PARMIGIANA	15	31
SHRIMP PARMIGIANA	18	35
CHICKEN VODKA <i>New!</i>	15.5	32
SAUSAGE, PEPPERS & ONIONS <i>(red -OR- white)</i>	14	28
POLLO E RABE Grilled Chicken, broccoli rabe, flame roasted peppers & fresh mozzarella	15.5	33

SECONDI

VEAL CHOP MILANESE Parmesan crusted, Center-Cut Veal Chop, pan fried & topped with baby Arugula, red onion, cherry tomatoes & shaved Reggiano cheese	46.5
VEAL CHOP PARMIGIANA Parmesan crusted, Center-Cut Veal Chop, pan fried & baked with mozzarella & old world Italian tomato sauce, served over mezze rigatoni	48.5
CHICKEN SCARPARELLO Country style oven roasted Chicken pieces, fennel sausage, sliced roasted potatoes, red vinegar peppers & mushrooms, garlic & rosemary brown sauce	34
HERB ROASTED CHICKEN (ADDITIONAL COOK TIME) Cast-iron skillet organic chicken, fresh herb Au Jus, side of vegetable jardiniere & roasted potatoes	34
CHICKEN ROLLATINE TOSCANA Chicken Breast stuffed with sautéed spinach & mozzarella, Marsala wine brown sauce, wild mushrooms, side of herb roasted potatoes	34
PINK CADILLAC VEAL CHOP <i>New!</i> Pounded, panko & parmesan cheese-crusted veal chop, topped with diced cherry peppers, fresh mozzarella & “Spicy” pink sauce, served over mezze rigatoni	49.5
CHICKEN PRIMAVERA Grilled Balsamic Chicken, piled high with sautéed garden vegetables, side of rice pilaf	34
CHICKEN MADEIRA Egg battered Chicken Breast, topped with asparagus & mozzarella, mushroom Madeira wine brown sauce, side of herb roasted potatoes	34
EGGPLANT ROLLATINE Fresh battered Eggplant, stuffed with Reggiano cheese & seasoned Ricotta, baked Parmigiana style, served over mezze rigatoni	29
PORK CHOP & VINEGAR PEPPERS Skillet braised "Berkshire Farms" pork chop, topped with flame-roasted & semi-hot cherry peppers, served over sautéed broccoli rabe, with a side of herb-roasted potatoes	32
PORK CHOP MARTINI <i>New!</i> Pan-fried, panko-breaded pork chop topped with chopped cherry peppers & mozzarella, baked & served in a Vermouth bianco butter sauce, with a side of herb-roasted potatoes	32.5
HALIBUT & WILD LEEKS Pan-seared Pacific Halibut, Chardonnay & braised wild leek brodino, side of rice pilaf	38
SALMONE ALLA GRIGLIA Fresh grilled Atlantic Salmon, over sautéed broccoli rabe & Tuscan white beans	38
SALMONE PICCATA Pan-seared Atlantic Salmon, simmered with artichoke & capers, in a white wine, lemon Beurre Blanc sauce, side of rice pilaf	38
SHRIMP OREGANATE Baked Jumbo Shrimp, garlic & white wine Scampi sauce, toasted bread crumbs, side of rice pilaf	37
BRANZINO MEDITERRANEO Oven roasted Mediterranean Sea Bass, drizzled with a fresh lemon & herb infused E.V.O.O., served over sautéed spinach	38
SHRIMP LUCIANO <i>New!</i> Fresh jumbo shrimp sautéed in a garlic white wine & crushed plum tomato brodino served over a bed of sautéed spinach	37
STEAK FRITES Grilled Prime skirt steak, Cabernet braised onions, side of Truffle shoestring fries	34
CHICKEN CLASSICI FRANCESE with a side of rice pilaf PICCATA with a side of rice pilaf MARSALA with a side of herb-roasted potatoes	30

CONTORNI

STRING BEANS	11	TUSCAN TRUFFLE FRIES	9
SPINACH	11	HERB ROASTED POTATOES	11
BROCCOLI SPEARS	11	RICE PILAF	7
BROCCOLI RABE	12	JARDINIERE VEGETABLES	11
ESCAROLE & CANNELLINI BEANS	11	GRILLED OR FRIED CHICKEN	14

Extra charge for all substitutions • Sales tax not included in prices.
Attention: we cannot guarantee that our gluten & nut free products are 100% allergen-free.
*Cooked to order. Consuming undercooked meat may cause food borne illness, especially if you have a medical condition.

A 3.5% Discount will be applied if paying with cash.