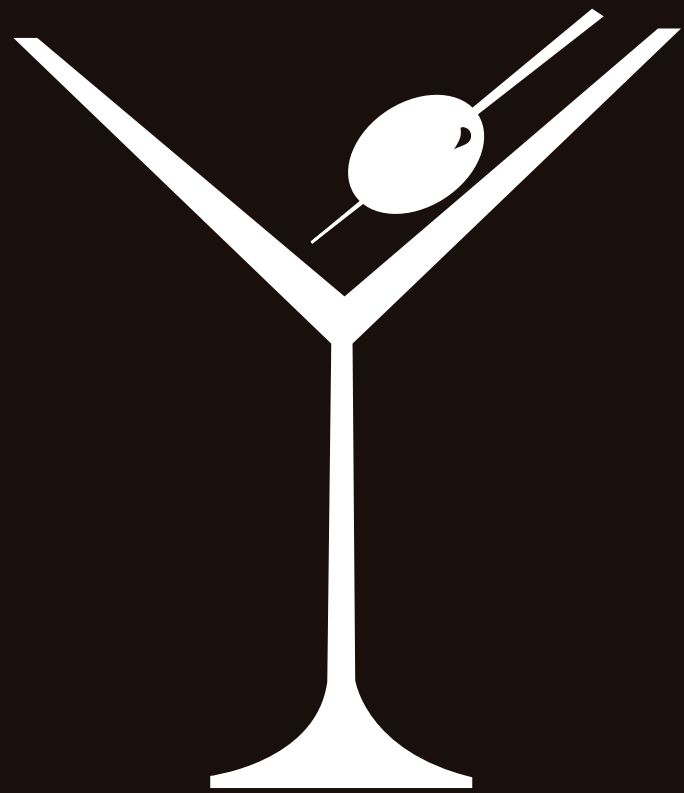


HAPPY HOUR

MONDAY - FRIDAY



• 4:30PM - 7:00PM •
DISCOUNTED 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 14.5 • White Peach Sangria 14.5**

VINO BIANCO

PINOT GRIGIO Bertani “Velante” (Friuli-Venezia Giulia, Italy)	9
PINOT GRIGIO Anziano (Veneto, Italy)	9
CHARDONNAY Matthew Fritz (California)	9
CHARDONNAY Landmark Overlook (California)	10.5
WHITE BURGUNDY Christophe LePage (Burgundy, France)	11.5
RIESLING Urban by Nik Weiss (Mosel, Germany)	9
SAUVIGNON BLANC Mohua (Marlborough, New Zealand)	9
VERMENTINO Podere Don Cataldo (Puglia, Italy)	9
SANCERRE Isla (Sancerre, France)	13.5

VINO ROSSO

CABERNET Tentuta Il Poggiolo (Tuscany, Italy)	9
CABERNET Shannon Ridge (Lake County, California)	10.5
MERLOT Ermacora (Friuli-Collio, Italy)	9.5
PINO NOIR Half Dome (Napa Valley, California)	7.5
CHIANTI CLASSICO Marco Gavio (Chianti, Italy)	9.5
SUPER TUSCAN Modus (Ruffino Toscana) (Toscana)	10.5
CABERNET FRANC Bedell (North Fork, Long Island)	9.5
MALBEC Felino (Mendoza, Argentina)	9
RED BLEND The Prisoner (Napa Valley, California)	20.5

SPARKLING

PROSECCO Millenio (Veneto, Italy)	9
MOSCATO D’ASTI Paolo Saracco (Piedmont, Italy)	7.5

VINO ROSATO

ROSE Bertani “Bertarose” (Verona, Italy)	9
GRENACHE Notorious Pink (Provence, France)	9.5

BIRRA

BUDWEISER (Domestic)	7
BUD LIGHT (Domestic)	7
COORS LIGHT (Domestic)	7
STELLA ARTOIS (Belgium)	7.5
SAM ADAMS “Seasonal Brew” (Domestic)	7.5
LAGUNITAS IPA (Domestic)	7.5
MENABREA “Birra Bionda” (Italy)	7.5
PERONI (Italy)	7.5
CORONA (Mexico)	7.5
HEINEKEN (Holland)	7.5
HEINEKEN “00” (Holland)	7.5
AMSTEL LIGHT (Holland)	7.5

MONDAY BOTTLE OF WINE OVER \$50 1/2 PRICE ALL DAY
• SEE OUR WINE LIST FOR A FULL LINE OF WINES BY THE BOTTLE •

SPECIALTY COCKTAILS

Try our **Fresh Pineapple Infused Vodka Rocks 14.5 • Martini 16.5**

FULL OF PASSION	15.5
<i>El Tequileño Tequila, Passion Fruit Puree, Fresh Squeezed Lime</i>	
THE SICILIAN	15.5
<i>Whuskte Pig “Piggyback” Rye Whiskey, Aperol, Ramazzotti Amaro, Fresh Squeezed Lemon, Orange Peel</i>	
PISCO PUNCH	15.5
<i>Capel Pisco, Maraschino Liqueur, Fresh Squeezed Lemon, Pineapple Juice</i>	
DARK N’ STORMY	14.5
<i>Myer’s Dark Rum, Gosling’s Ginger Beer, Fresh Squeezed Lemon, Pineapple Juice</i>	
LEMON BASIL MARTINI	16.5
<i>Ketel One Citroen, Muddled Basil, Fresh Squeezed Lime</i>	
MEDITERRANEAN MULE	15.5
<i>Figenza Fig Vodka, Gosling’s Ginger Beer, Fresh Squeezed Lime</i>	
CUCUMBER GIN SMASH	16.5
<i>Hendrick’s Gin, Ketel One Citroen, St-Germain, Muddled Cucumber, Port Wine, Fresh Squeezed Lime</i>	
POMEGRANATE MARGARITA	16.5
<i>El Tequileño Tequila, Pama Liqueur, Pomegranate Juice, Fresh Squeezed Lime</i>	
BLOOD ORANGE BRAZILIAN	15.5
<i>Brazilian Barrel-Aged Cachaca, Muddled Lemons, Honey, Blood Orange Puree</i>	
DRAGON BERRY MOJITO	15.5
<i>Bacardi Dragon Berry, Muddled Lime & Strawberry, Fresh Mint, Club Soda</i>	
LA POIRE PEARTINI	16.5
<i>Grey Goose Pear, St-Germain, Fresh Squeezed Lemon, Fresh Pear</i>	
BOHEMIAN SILK	15.5
<i>Tito’s Handmade Vodka, St-Germain, Grapefruit Juice, Cranberry, Fresh Squeezed Lime</i>	

***DON’T SEE YOUR FAVORITE COCKTAIL? PLEASE ASK YOUR BARTENDER!**

CLASSIC COCKTAILS

APEROL SPRITZ	13.5
<i>Aperol Aperitif, Prosecco, Fresh Squeezed Lemon, Orange Wedge</i>	
NEGRONI	15.5
<i>Tanqueray Gin, Martini & Rossi Sweet Vermouth, Campari, Orange</i>	
ROSSINI	13.5
<i>Fresh Strawberry Puree, Prosecco</i>	
SIDE CAR	15.5
<i>Courvoisier VS Cognac, Fresh Squeezed Lemon, Cointreau Orange Liqueur, Sugar Rimmed, Lemon</i>	

*Lunch or dinner menus available at the bar - Please ask your bartender
A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH.

PRIMI

ARANCINI	8
<i>“Sicilian style” mini riceballs, served with ground beef, green peas & fontina cheese, served with tomato sauce & fresh whipped Ricotta crown</i>	
STUFFED MUSHROOMS	9
<i>Roasted red pepper duxelle broiled “Oreganata” style</i>	
ZUCCHINI FRITTI	9
<i>Julienne style hand cut fresh zucchini, golden fried & nested over classic marinara</i>	
CALAMARI FRITTI	9.5
<i>Fried Calamari, Marinara -OR- Fra Diavolo</i>	
MOZZARELLA IMPANATA	8
<i>Homemade breaded & pan fried fresh mozzarella wedges served over Marinara</i>	
BRUSCHETTA	8
<i>Freshly toasted garlic bread, topped with melted Fior di Latte Mozzarella & fresh “Chilled” diced tomato, red onion & basil salad</i>	
MOZZARELLA DI CASA	9.5
<i>Fresh imported Buffalo Mozzarella, served with Vine Ripened Tomatoes roasted red peppers, drizzled with E.V.O.O. & seasonings</i>	
EGGPLANT INVOLTINI	9
<i>Fresh battered eggplant stuffed with seasoned Ricotta, baked with tomato basil sauce</i>	
CAESAR SALAD	8
<i>Romaine hearts, focaccia croutons, shaved Reggiano, Dijon Caesar dressing</i>	
CAPELLINI CAKES	9
<i>Pan fried angel hair pasta cakes, stuffed with green peas, Parma prosciutto & Imported cheeses over creamy pink sauce</i>	
MAMA’S HOMEMADE MEATBALLS	9
<i>“Right outta the Sauce,” crowned with Pecorino & fresh whipped Ricotta, grilled crostini bread</i>	
AL FORMAGGIO PIZZETTE	10.5
<i>Fior di Latte Mozzarella, imported Fontina, creamy Robiola, Reggiano cheese & white Truffle oil drizzle</i>	
DIAVOLA PIZZETTE	10.5
<i>San Marzano plum tomato sauce, Fior di Latte Mozzarella, crumbled hot sausage, cherry pepper</i>	
BAR PIZZETTE	9.5
<i>Whole Wheat ultra thin bar pizzetta, San Marzano tomato sauce & mozzarella</i>	
MARGHERITA PIZZETTE	9
<i>Classic Neapolitan style with San Marzano plum tomato sauce, Fior di Latte Mozzarella, fresh basil, E.V.O.O. drizzle</i>	

Additional Toppings add \$2 • Ultra thin whole wheat -OR- Cauliflower Crust add \$3

Attention: we cannot guarantee that our gluten & nut free products are 100% allergen-free.