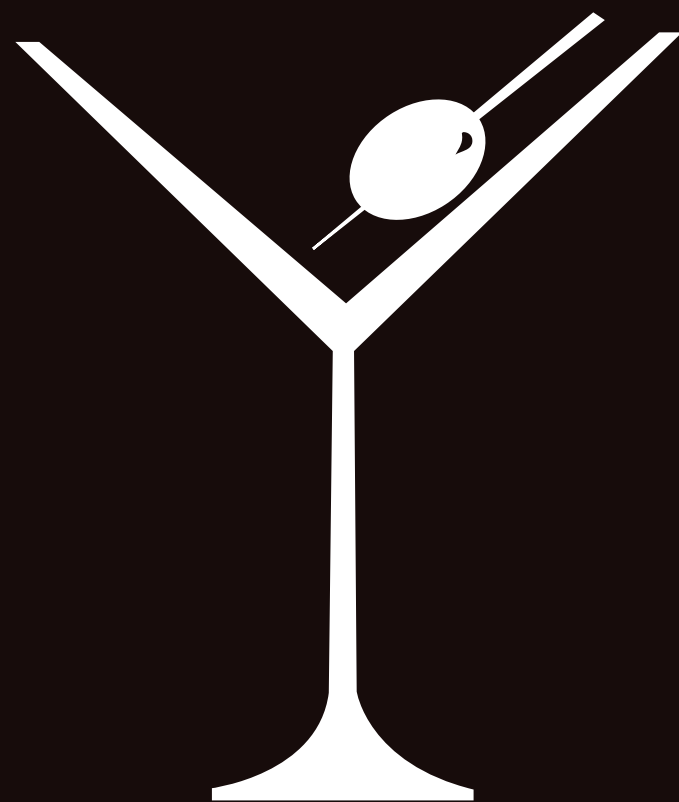


HAPPY HOUR

MONDAY - FRIDAY



• 4:00PM - 6:30PM •
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 16.5 • White Peach Sangria 16.5

VINO BIANCO

PINOT GRIGIO Bertani “Velante” (Friuli-Venezia Giulia, Italy)	11.5
PINOT GRIGIO Anziano (Veneto, Italy)	10
CHARDONNAY Stillman (Sonoma County, California)	10
CHARDONNAY Shannon Ridge (Lake County, California)	11.5
WHITE BURGUNDY Christophe LePage (Burgundy, France)	11.5
RIESLING Urban by Nik Weiss (Mosel, Germany)	10.5
SAUVIGNON BLANC Mohua (Marlborough, New Zealand)	11
VERMENTINO Trambusti (Tuscany, Italy)	10
SANCERRE Isla (Sancerre, France)	12.5

VINO ROSSO

CABERNET Tentuta Il Poggiolo (Tuscany, Italy)	10
CABERNET Shannon Ridge (Lake County, California)	11.5
MERLOT Ermacora (Friuli-Collio, Italy)	10.5
PINO NOIR Half Dome (Napa Valley, California)	10
CHIANTI CLASSICO Tenuta Poggio Ai Mandorli (Chianti, Italy)	10.5
SUPER TUSCAN Modus (Ruffino Toscana)	12.5
CABERNET FRANC Bedell (North Fork, Long Island)	10.5
MALBEC Felino (Mendoza, Argentina)	10
RED BLEND The Prisoner (Napa Valley, California)	21.5

SPARKLING

PROSECCO Millenio (Veneto, Italy)	10.5
MOSCATO D’ASTI Paolo Saracco (Piedmont, Italy)	10.5

VINO ROSATO

ROSE Les Sarrins (Provence, France)	10
GRENACHE Notorious Pink (Provence, France)	12

BIRRA

BUDWEISER (Domestic)	7.5
BUD LIGHT (Domestic)	7.5
COORS LIGHT (Domestic)	7.5
STELLA ARTOIS (Belgium)	8
SAM ADAMS “Seasonal Brew” (Domestic)	8
LAGUNITAS IPA (Domestic)	8
MENABREA “Birra Bionda” (Italy)	8
PERONI (Italy)	8
CORONA (Mexico)	8
HEINEKEN (Holland)	8
AMSTEL LIGHT (Holland)	8
PERONI “00” Non-Alcoholic (Italy)	8

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 15 • Martini 16.5

FULL OF PASSION	16
Casamigos Silver Tequila, Passionfruit Puree, Fresh Squeezed Lime	
THE SICILIAN	16
Redemption Rye, Aperol, Ramazotti Amaro, Fresh Squeezed Lemon, Orange Peel	
BLUSHING LADY	16
Tanqueray Gin, Fresh Squeezed Lime Juice, Pomegranate Juice, Pomegranate Seeds	
KIWI KRUSH	16
Malibu Rum, Bacardi Rum, Muddled Kiwi, Fresh Squeezed Lime Juice	
LEMON BASIL MARTINI	17
Ketel One Citroen, Muddled Basil, Fresh Squeezed Lime	
MEDITERRANEAN MULE	16
Figenza Fig Vodka, Gosling’s Ginger Beer, Fresh Squeezed Lime	
CUCUMBER GIN SMASH	17
Hendrick’s Gin, Ketel One Citroen, St-Germain, Muddled Cucumber, Port Wine, Fresh Squeezed Lime	
POMEGRANATE MARGARITA	17
El Tequileño Tequila, Pama Liqueur, Pomegranate Juice, Fresh Squeezed Lime	
BLOOD ORANGE BRAZILIAN	16
Brazilian Barrel-Aged Cachaca, Muddled Lemons, Honey, Blood Orange Puree	
AROMA	16
Limoncello, Grapefruit Juice, Angostura Bitters, Tonic Water	
DRAGON BERRY MOJITO	16
Bacardi Dragon Berry, Muddled Lime & Strawberry, Fresh Mint, Club Soda	
LA POIRE PEARTINI	17
Grey Goose Pear, St-Germain, Fresh Squeezed Lemon, Fresh Pear	
“VECCHIO STILE” (OLD FASHIONED)	17.5
Buffalo Trace, Angostura Orange Bitter, Muddled Orange, Sicilian Black Cherry	
NEGRONI SBAGLIATO	16
Campari, Rossi Sweet Vermouth, Prosecco, Sicilian Black Cherry	
ESPRESSO MARTINI	17
Fresh Brewed Espresso, Stoli Vanilla, Kahlua, Coffee Beans	
APEROL SPRITZ	15
Aperol Aperitif, Prosecco, Fresh Squeezed Lemon, Orange Wedge	

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

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

PICCOLI MORSI

SAN GENARO TACOS (2 PC)	12.5
“Italian Street Fair” spicy crumbled sausage sautéed with diced bell peppers & onions, topped with shredded mozzarella, in a toasted flour tortilla	
ARANCINI	12.5
“Sicilian style” mini riceballs, served with ground beef, green peas & fontina cheese, served with tomato sauce & fresh whipped Ricotta crown	
CALAMARI FRITTI	12.5
Fried Calamari, Marinara -OR- Fra Diavolo	
CRABCAKE SLIDERS (2 PC)	15
Maryland style crabcakes, spicy Remoulade drizzle, Arugula on toasted Brioche slider buns	
“HOT HONEY” PIZZETTE	13
Fresh mozzarella, pepperoni & cherry peppers, spotted with garlic & San Marzano crushed tomato sauce, E.V.O.O.	
BURRATA E CAPONATA	12.5
Fresh imported burrata cheese, homemade “Sicilian Style” eggplant caponata, grilled crostini bread	
BRUSCHETTA	10
Freshly toasted garlic bread, topped with melted Fior di Latte Mozzarella & fresh “Chilled” diced tomato, red onion & basil salad	
MEATBALL PARM SLIDERS (3 PC)	13.5
Our Homemade meatballs, topped with pomodoro sauce and baked with mozzarella on toasted Brioche buns	
CAESAR SALAD	9
Romaine hearts, focaccia croutons, shaved Reggiano, Dijon Caesar dressing	
EGGPLANT INVOLTINI	10
Fresh battered eggplant stuffed with seasoned Ricotta, baked with tomato basil sauce	
STUFFED MUSHROOMS	11
Roasted red pepper duxelle broiled “Oreganata” style	
MOZZARELLA IMPANATA	10
Homemade breaded & pan-fried fresh mozzarella wedges served over marinara	
DIAVOLA PIZZETTE	13
San Marzano plum tomato sauce, Fior di Latte Mozzarella, crumbled hot sausage, cherry peppers	
CAPPELINI CAKES	10.5
Pan fried angel hair pasta cakes, stuffed with green peas, Parma prosciutto & Imported cheeses over creamy pink sauce	
MARGHERITA PIZZETTE	10
Classic Neapolitan style with San Marzano plum tomato sauce, Fior di Latte Mozzarella, fresh basil, E.V.O.O. drizzle	

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.