



La Piazza is a VPN certified Neapolitan Pizzeria, VPN stands for Verace Pizza Napoletana (True Neapolitan Pizza). The VPN association is the only non-profit organization that safe guards and promotes the culture of the real artisan Neapolitan Pizza worldwide. Since 1984 with the help from the local chamber of commerce and regional Italian government in Naples, the association certifies pizzerias that produce pizza strictly adhering to the set guidelines based Neapolitan tradition.

La Piazza is very proud and humbled to be part of VPN, and we guarantee that all ingredients used are of the highest quality and comply with all Neapolitan standards.

PIZZE

PIZZA ABOUT 12". SERVED AS INDIVIDUALS.
NO SUBSTITUTIONS. COOKED AT 800-900 DEGREES FOR
60-90 SECONDS.

REGINA MARGHERITA D.O.C. 14.5
San Marzano Tomatoes D.O.P., Mozzarella di
Bufala, E.V.O.O, Basil (Served traditionally uncut)

MARINARA D.O.C. 10.5
San Marzano Tomatoes D.O.P., Basil, Garlic,
Sicilian Oregano, E.V.O.O.

MARGHERITA D.O.C. 12
San Marzano Tomatoes D.O.P., House-made
Mozzarella, E.V.O.O, Basil

NAPOLETANA 14.5
San Marzano Tomatoes D.O.P., House-made
Mozzarella, Anchovies, Capers, Parmesan, Olives,
Basil

ITALIAN STALLION 16.5
San Marzano Tomatoes D.O.P., House-made
Mozzarella, Sausage, Pepperoni, Prosciutto
di Parma (cotto), Sopressata (spicy salami)

DOLCE DIAVOLO 15.25
San Marzano Tomatoes D.O.P., House-made
Mozzarella, Sopressata, Calabrian Chile, Honey, Basil

LASAGNA 16
San Marzano Tomatoes D.O.P., House-made
Mozzarella, Parmesan, Sausage, Ricotta, Basil

SALVATORE 16
San Marzano Tomatoes D.O.P., House-made
Mozzarella, Prosciutto (crudo), Arugula,
Parmesan

BIANCA 13.5
House-made Mozzarella, Ricotta, Parmesan, Basil,
Garlic, Sicilian Oregano, E.V.O.O.

FILETTI D.O.C. 13.5
House-made Mozzarella, Imported Pomodorini
Tomatoes, Garlic, Basil, E.V.O.O.

QUATTRO FORMAGGIO 14.5
House-made Mozzarella, Ricotta, Fontina,
Provolone, Oregano, E.V.O.O

FUNGHI 14.5
House-made Mozzarella, Fontina, Parmesan,
Mushroom, Rosemary, E.V.O.O.

MEDITERRANEAN 14.5
House-made Pesto, House-made Mozzarella,
Sun-dried Tomatoes, Feta Cheese

PIZZA FRITTA 13.5
Fried Calzone stuffed with Salami, Ricotta, Olives,
Mozzarella, San Marzano Tomato Sauce

INSALATE

SPINACI 9.25
Bacon, Balsamic Vinaigrette,
Fresh Spinach, Feta Cheese

HOUSE 6.25
Mixed Greens Tomato,
Cucumber, Parmesan
(Prosciutto \$3)

INSALATA PIAZZA 13.75
Mixed Greens, Prosciutto diParma,
Salami, Olives, Red Onion, Tomato,
Cucumber, Parmesan

NO SPLIT CHECKS, ONE CHECK PER TABLE. 18% IS ADDED TO PARTIES 6 OR MORE.

ANTIPASTI

- FRA DIAVOLO** 14.5
Mussels, Calamari, sautéed in a Spicy Tomato Sauce served with Focaccia
- TAVOLA MISTA** 15.5
Chef's choice of imported Meats, Cheese, Seasonal Vegetables, Olives, and Focaccia
- CALAMARI FRITTI** 11
Calabrian Chile add \$1
- STUFFED SHRIMP** 13
Shrimp stuffed with crab, fresh herbs, Bread Crumb
- CAPRESE** 10
Vine-ripened Tomato, House-made Mozzarella, Basil, Roasted Red Bell Peppers
- RAVIOLI FRITTI** 9.5
Cheese Ravioli breaded, fried served with Marinara
- BRUSCHETTE** 10
Diced Tomatoes, Basil, Garlic, E.V.O.O, served with Focaccia
- POLPETTE** 10.5
House-made fried meatballs

DOLCE

Desserts made in house

- CHEESECAKE** 7.5
- CANNOLI** 5.25
- CHOCOLATE CANNOLI** 6.25
- ZEPPOLIS** 8.5
- ITALIAN WINE CAKE** 6
(Weekend only)

BEVANDE

- COKE, SPRITE, ORANGE** 3.25
- ASSORTED ITALIAN SODA** 2.5
- FRESHLY BREWED ICED TEA** 3
- IMPORTED ITALIAN NATURAL OR SPARKLING WATER** 3
- CAFE/ESPRESSO** 3.5
- CAPPUCCINO/LATTE** 4.5

CENE

Dinners served with Focaccia upon request.

- FRUITTI DI MARE** 20
Shrimp, Mussels, Clams, Calamari, sautéed in a Spicy White or Spicy Red Sauce and Linguine
- LINGUINE AND CLAMS** 13.5
Clams in a Spicy Red or Spicy White wine Sauce and Linguine
- BOLOGNESE** 13.5
Meat Sauce and Rigatoni
- CHICKEN MARSALA** 14
Chicken Breast, Mushroom, sautéed in a Marsala wine sauce, and Spaghetti
- RIGATONI ALFORNO** 14
Chicken Artichoke, Broccoli, Sun-dried Tomato, Garlic, rigatoni sautéed in a white wine sauce, baked with Mozzarella
- CHICKEN PESTO CANNELLONI** 14
Chicken, Ricotta, Pesto Sauce, rolled in pasta sheets baked with Mozzarella
- ARRABIATTA** 13.5
Spicy Tomato Sauce, Sausage, and Rigatoni
- POMODORO** 12
San Marzano Tomatoes, Garlic, Basil, E.V.O.O. and Spaghetti
- QUATTRO FORMAGGIO** 13
Pecorino, Asiago, Ricotta, Mozzarella, and Rigatoni
- PUTTANESCA** 13.5
San Marzano Tomatoes, Anchovies, Olives, Garlic, Capers, Red Chili Flakes, and Spaghetti
- PANINO**
Served 11am - 3pm only
- TOMATO E MOZZARELLA** 10
Wood-Fired Bread, House-made Mozzarella, Vine-ripened Tomato, Arugula, E.V.O.O.
- PROSCIUTTO E MOZZARELLA** 11
Wood-Fired Bread, Prosciutto (crudo), House-made Mozzarella, Vine-ripened Tomato, Arugula, E.V.O.O.
- CAPO** 12
Wood-Fired Bread, Prosciutto (crudo), Pepperoni, Salami, House-made Mozzarella, Mixed Greens, Sicilian Oregano, E.V.O.O.

