PIZZAIOLI

Family Owned & Operated Since 1995

Appetizers

Vongole
White wine brodetto, fresh parsley, lemon zest. 24.

Four Cheese Gnocchi
Cacio e Pepe sauce, breadcrumbs, crispy pancetta. 18.

Truffle Burrata
Pistachios, cherry tomatoes, herb crostini. 20.

Jumbo Shrimp
Garlic, butter, chilli flakes. 26.

Brunch

Vegetable Frittata
Eggs, spinach, mushrooms, onions, cherry tomatoes, mozzarella cheese. 16.

Polenta & Sausage
Italian sausage, onions, bell peppers, poached eggs. 20.

Mattinaloni *"Breakfast Cannelloni"*
Pasta sheets filled with eggs, sausage, bacon, mozzarella, creamy tomato sauce. 26.

8 oz. Grass Fed Top Sirloin
Two fried eggs, sliced sirloin, sautéed spinach, Portobello mushrooms, potatoes. 28.

Sandwiches

Made with our fresh baked Italian bread, toasted, served with rosemary potatoes. Substitute side salad or cup of soup $3

Grilled Chicken
Buffalo mozzarella, tomato, red onion, arugula, pepperoncini, jalapeno aioli. 22.

Top Sirloin Steak
Mozzarella, roasted bell peppers, caramelized onions, salsa verde. 27.

Half Sandwiches Available until 3pm

Half Sandwich $16 | Full Sandwich $20
Served with rosemary potatoes & side salad or cup of soup

Porchetta Olive tapenade, mozzarella, tomato, basil.

Meatball Grass-fed, mozzarella,marinara.

Pastrami Pepperoncini, mozzarella, mustard.

Vegetariano Grilled vegetables, mozzarella, balsamic.

Misto Turkey, mortadella, salami, mozzarella, tomato, lettuce, vinaigrette.

Salads

Panzanella
Arugula, roasted eggplant, portobello mushrooms, bell peppers, tomatoes, basil, homemade croutons. 15.

Pasta Insalata
Arugula, Gouda cheese, cherry tomatoes, red onions, olives, arugula, pesto olive oil, balsamic. 15.

Peppered Chicken Caesar
Chicken breast, butter lettuce, pepperoncini, capers, parmesan, black pepper. 19.

Salmon
Mixed greens, marinated artichokes, kalamata olives, cherry tomatoes, basil, goat cheese. 27.

5 oz USDA Prime Filet Caprese Salad
Arugula, cherry tomato, buffalo mozzarella, basil, balsamic. 40.

8" Pizzas

Breakfast
Olive oil, mozzarella, cherry tomatoes, prosciutto, red onions, fried eggs, baby arugula. 23.

Sopressata
Marinara, mozzarella, spicy sopressata, kalamata olives, honey, oregano. 23.

Porchetta
Pesto, mozzarella, porchetta, arugula, heirloom tomato. 23.

Americana
Marinara, mozzarella, pepperoni, olives, mushroom, basil. 22.

Pastas

Ricotta & Spinach Panzarotti Pesto, pine nuts, pecorino. 20.

Carbonara Linguine pasta, eggs, pancetta, basil. 22.

Amatriciana Fettucini, marinara, pancetta, onions, tomato. 22.

Chicken Piccata Linguini, capers, white wine, lemon. 24.

All split entrees will be charged $6
All split salads & sandwiches will be charged $2
Corking fee $25 per bottle | Corking fee 3+ bottles $45 per bottle
Any outside dessert $25 fee | 18% Gratuity added to all parties of 8 or more

Since 1995 Pizzaioli takes pride in using the freshest and finest ingredients of the season, including local cage-free eggs, grass-fed butter, non-GMO produce, no trans-fat oil, and All-natural certified pasture-raised chicken. We use 100% Certified Pasture-raised grass-fed beef for our lasagna, meatballs, steak sandwiches, and Bolognese sauce. Our Ribeye and Filet Mignon steaks are USDA Prime Certified beef from cattle raised on family ranches, they are never administered antibiotics or growth hormones and fed a 100% vegetarian diet. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.