FULL MENU

Available all day, every day

+ CHEF SPECIALS

APPETIZERS

Fresh Baked Italian Bread 6 Each.

Homemade Bruschetta Diced Roma tomatoes, basil, olive oil, balsamic. 6 Each.

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

Polpette Three homemade grass-fed beef meatballs, ricotta, marinara, basil. 18.

Antipasto Toscana Charcuterie, artisan cheeses, nuts, olives. 24.

Artichoke Crostini Garlic, mayo, mozzarella, artichoke hearts, basil. 19.

Black Tiger Shrimp & Scallops Sautéed, creamy jalapeno sauce. 27.

Calamari Fritti Lightly fried tender rings and tentacles with marinara. 19.

Caprese Buffalo mozzarella, basil, heirloom tomatoes, balsamic vinaigrette. 20.

Gamberetti Crispy battered shrimp in a lemon, garlic butter sauce. 22.

SALADS

Add protein to any salad!

Chicken Breast. 9.
Tiger Shrimp. 12.
Salmon. 18
Scallops. 18.
5 oz Filet Mignon. 36.

Di Casa Mixed lettuce, shredded mozzarella, Roma tomatoes. 14.

Caesar Mixed lettuce, Caesar, Parmigiano cheese, homemade croutons. 14.

PZ Arugula, dried cranberries, Gouda cheese, cherry tomatoes, toasted pecans, walnuts, balsamic vinaigrette. 15.

Wedge Butter lettuce, cherry tomatoes, bacon, gorgonzola, blue cheese. 17.

Genovese Mixed greens, mozzarella, black olives, Roma tomatoes, mushrooms, pepperoncinis, salami, Italian vinaigrette. 20.

Octopus Salad Arugula, artichokes, radicchio, heirloom tomatoes, avocado, green olives, lemon vinaigrette. 25.

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

PIZZAS

8" Serves 1 $23 | 12" Serves 2 to 3 $29 | 16" Serves 3 to 4 $36
12" Cauliflower crust available. $5.

Americana Marinara, mozzarella, pepperoni, olives,mushrooms

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

Porchetta Pesto, mozzarella, porchetta, arugula, heirloom tomato

Margherita Crushed tomatoes, buffalo mozzarella, garlic, basil

Fungi Olive oil, wild mushrooms, brie, mozzarella, truffle oil

Salami Mozzarella, gorgonzola, salami, shishito peppers, onions

Italian Sausage Olive oil, spinach, tomatoes, sausage, chili oil

Pastrami Mustard, mozzarella, onions, pepperoncini

Create Your Own Pizza

12" Starts at. 20. | 16" Starts at. 26.

Extra toppings 1.00 /4.00 per item: anchovies, artichokes, bacon, bell peppers, gorgonzola, jalapenos, meatball, mushrooms, olives, red onions, pepperoni, prosciutto, salami, sausage.

Chicken. 12" Add 9. 16" Add 18.

Shrimp. 12" Add 12. 16" Add 20.

SANDWICHES

Made with our fresh baked Italian bread, toasted, served with rosemary potato wedges. Substitute side salad. 3.

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

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

Porchetta Olive tapenade, mozzarella, tomato, basil. 20.

Meatball Grass-fed, mozzarella,marinara. 20.

Pastrami Pepperoncini, mozzarella, mustard. 20.

Vegetariano Grilled vegetables, mozzarella, balsamic. 20.

Misto Turkey, mortadella, salami, mozzarella, tomato, lettuce, balsamic. 20.

SOUPS

Tuesday: Seasonal Vegetable

Wednesday: Chicken & Rice

Thursday: Spinach Lentil

Friday: Clam Chowder

Sat & Sun: Tomato Bisque

SIDES

Mashed Potatoes. 10
Rosemary Potatoes. 10.
Shishito Peppers. 12.
Asparagus. 12.
Mushrooms. 14.
Brussels Sprouts. 14.
Seasonal Vegetables. 14.
Brie Mac n' Cheese. 14.

CHICKEN

All-natural certified pasture raised

Chicken Parmigiana Breaded chicken breast, marinara, mozzarella, side of penne marinara. 29.

Chicken Marsala. Chicken breast, mushrooms, creamy Marsala wine sauce, served over fettuccine. 29.

Chicken & Roasted Bell Peppers Penne, chicken breast, alfredo. 29.

Chicken Tortellini Spinach tortellini, baked mozzarella, jalapeno cream. 33.

CLASSICS & PASTAS

Gluten free pasta available. 5.

Risotto Mushroom & Spinach. 27.

Eggplant Parmigiana. Eggplant slices layered, marinara, mozzarella. 27.
Side of penne or arugula. Add 4.

Linguine & Meatballs. Grass-fed Beef, Bolognese sauce. 27.

Lasagna. Pasta sheets, grass-fed beef, ricotta, mozzarella, Parmigiano-Reggiano, Bolognese sauce. 28.

Cacio de Pepe Linguini, black pepper, Parmigiano- Reggiano, olive oil. 25.

Pomodoro San Marzano tomatoes, basil, buffalo mozzarella. 25.

Piselli Penne, green peas, pancetta, onions, alfredo. 27.

DESSERTS

Homemade Specialties

Tiramisu

Chocolate Ganache

Cannoli

Creme Brulee

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

Gratuity of 18% added to all parties of 7 or more

STEAKS **USDA Certified Prime Angus Beef**

*Less than 2% of beef produced in the US is certified as USDA Prime. Pizzaioli proudly serves **USDA Prime Certified** aged 28 days for enhanced flavor and tenderness.*

Filet Mignon
Mashed potatoes, sautéed spinach, portobello cabernet reduction.
5 oz. 42. 10 oz. 69.

Filet Mignon Stroganoff
Penne, Cabernet reduction, sautéed Portobello and white mushrooms, caramelized onions, sour cream. 42.

Rib Eyes are served with seasonal harvest vegetables.

Rib Eye Steak 16 oz. 69.

Rib Eye Steak Cap-On Center Cut 18 oz. 89.

FRESH SEAFOOD

Linguini & Clams Olive oil, garlic, parsley, white wine. 28.

Jumbo Shrimp & Angel Hair Olive oil, Roma tomatoes, basil. 34.

Vino Bianco Fettuccine,snow crab, diced clams, langoustine, black tiger shrimp, jalapeno cream sauce, tomato relish. 36.

Frutti di Mare Linguine, clams, snow crab claws, langoustine, shrimp. *Choice of garlic olive oil or spicy marinara sauce*. 34.

Cioppino Fish of the day, crostini, clams, calamari, snow crab claws, langoustine, shrimp. *Choice of white wine or tomato brodetto*. 36.

Salmon Filet. Served with this week's selection of seasonal vegetables. 38.

KIDS MENU

House Salad Lettuce, cheese, tomato. 8.

Cheese Pizza. 10.

Pepperoni Pizza. 12.

Turkey Sandwich Lettuce, tomato, mozzarella, mayo. 14.

Meatball Sandwich Marinara, mozzarella. 14.

Penne & Butter. 12.

Linguini Marinara. 14.

Linguini & Meatball. 16.

Mac n' Cheese. 15.

Fettuccine Alfredo. 16.

Chicken Fettuccine Alfredo. 19.

Petite Filet with Mashed Potatoes. 38.

Scoop of Vanilla Ice Cream. 6.

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.