

PIAZZETTA

PIZZE

homemade plain or whole wheat
organic dough

MELENZANE, EGGPLANT, GREEN OLIVES AND PROVOLONE

TARTUFO CON FUNGHI, TRUFFLED TALEGGIO AND MUSHROOMS

PRIMAVERA, MUSHROOM, CAMPARI TOMATOES, ROASTED PEPPERS,
BROCCOLI, BLACK OLIVES, AND ARTICHOKE HEARTS

SALMONE, SMOKED SALMON, RICOTTA, CARAMELIZED RED ONIONS, SLICED
PLUM TOMATOES AND FRESH DILL

BLUE MARGHERITA, MOZZARELLA, TOMATO SAUCE, BASIL, WITH
ARUGULA AND GORGONZOLA TOSSED IN VINAIGRETTE

ANTIPASTI, PESTO, ARTICHOKE, SALAMI, PORCINI MUSHROOMS,
PEPPERS, OLIVES, SUNDRIED TOMATOES AND MOZZARELLA

FARM FRESH CHEESE, MOZZARELLA, FONTINA, GORGONZOLA AND
PARMESAN

REGINELLA TOMATOES, OLIVE OIL, GARLIC, BASIL

CAPRICCIOSA TOMATO, MOZZARELLA, MUSHROOMS, HAM, BLACK
OLIVES, AND ARTICHOKE

SUSHI BAR

Available from 5:00 pm - 11:00 pm

SUNOMONO

CONCH, OCTOPUS, CRAB ROLL WITH CUCUMBER SEAWEEED AND VINNAIGRETTE

TUNA TATAKI

SEARED TUNA WITH ONION, SCALLION, KAIWARE, GARLIC PONZU

SALMON CUCUMBER WRAP

CUCUMBER ROLLED WITH SALMON, CRAB MEAT, AVOCADO, AND SEAWEEED

HAMACHI JALAPEÑO

SLICED HAMACHI, JALEPENO PEPPER, CILANTRO, YUZU PONZU

SASHIMI

HAMACHI, SALMON, TUNA

SNOW CRAB ROLL

CRAB MEAT, CUCUMBER, AVOCADO, MASAGO, SESAME

RAINBOW ROLL

CRAB, AVOCADO, MASAGO, ASSORTED FISH

SALMON CREAM CHEESE ROLL

CREAM CHEESE, SCALLIONS, AVOCADO, AND SALMON

VEGETARIAN RAINBOW ROLL

LOBSTER ROLL

ASPARAGUS, SPICY MAYO, AND AVOCADO WITH MASAGO

THE PIAZZETTA PLATTER

NIGIRI ~ TUNA, SALMON, HAMACHI, WHITE FISH,
SHRIMP, CONCH, MASAGO
SALMON CUCUMBER WRAP, KING CRAB ROLL

THE SORELLA PLATTER

NIGIRI ~ TUNA, SALMON, RED SALMON, TOBIKO,
CONCH, TAKO, IKURA, WHITE FISH, EEL, SHRIMP,
HAMACHI
TUNA TATAKI
LOBBSTER ROLL

MARKET

a selection of fresh and
unique light fairs

PROSCIUTTO CROSTINI

BASIL, PROSCIUTTO, TOMATO, MOZZARELLA, OLIVE OIL

VEGETABLE CROSTINI

ZUCHINI, EGGLPLANT, SUNDRIED TOMATO, BASIL

FRESH RICOTTA CROSTINI

SHAVED PARMESAN, WHITE TRUFFLE OIL

MEAT & CHEESE BOARD

(CHOICE OF 5)

MORTADELLA, PROSCIUTTO, SOPRESSATA
GORGONZOLA , MOZZARELLA, BRIE, PROVOLONE,
PARMESAN REGIANNO

PRIME BURGER SLIDERS

LETTUCE, TOMATO, AMERICAN CHEESE

MARKET SALAD

TOSSED ARUGULA, FENNEL, CARROTS, TOMATO, RADICCIO,
ONION, AND RED WINE VINAIGRETTE

BABY FRISEE

TOSSED FRISSE, TOMATO, AND RED WINE VINAIGRETTE
TOPPED WITH SHAVED PARMESAN

STRAWBERRY WALNUT SALAD

TOSSED SPINACH, FRISEE, CANDIED WALNUTS, GOAT CHEESE
AND FRESH STRAWBERRIES WITH RASPBERRY VINAIGRETTE

ROASTED BEET SALAD

FRISEE TOPPED WITH RED AND YELLOW ROASTED
GARLIC BEETS AND RED WINE VINAIGRETTE

CIPOLINNI ONION SOUP

CIPOLINI ONINS IN WHITE WINE AND HERB BROTH, TOPPED
WITH A SEASOED CROSTINI AND PROVOLONE

SMOKED SALMON

SMOKED SALMON SERVED WITH A BAGEL, CAPERS, EGG
ONION , TOMATO AND CREAM CHEESE

LASAGNA DI NAPOLITANO

BAKED WITH GROUND BEEF, SPINACH AND RICOTTA

MACARONI AND FOUR CHEESE

BAKED WITH PROVOLONE, WHITE AMERICAN, YELLOW
AMERICAN AND PARMESAN

PROCIUTTO PANINI

PROCIUTTO, MOZAREALL, OLIVE OIL

TURKEY PANINI

TURKEY, PROVOLONE, OLIVE OIL

MOZZARELLA PANINI

TOMATO, MOZZARELLA, BASIL, OLIVE OIL

ANTIPASTI PANINI

ROASTED PEPPERS, TOMATOES, GRILLED EGPLANT,
OLIVE OIL

ROASTED MARINATED CHIKCEN

MARINATED ROASTED CHICKEN WITH GREEN BEANS,
TOMATO AND SCALLIONS

GRILLED WILD TIGER SHRIMP

MARINATED WITH HERB AND LEMON

FRESH FISH ON THE GRILL

FRESH CATCH OF THE DAY

GRILLED NEW YORK STRIP

MARINATED WITH HERBS, TOPPED WITH A BAROLO AND
PORCINI REDUCTION

BRAISED SHORT RIB

WITH A HERB DEMI

CAVIAR & CHAMPAGNE

OSCETRA

SEVRUGA

BELUGA MOLOSSOL

DOM PERIGNON

LOUIS ROEDERER CRYSTAL

VEUVE CLIQUOT

ON THE SIDE

TOMATO AND BOCONCCINI

GRILLED VEGETABLES

ROASTED BABY BEETS

MARINATED MUSHROOMS

MARINATED CHICK PEAS

TRUFFLE PERUVIAN MASH