

La Piazza Dario

Lunch

Antipasti - Appetizers

Bruschetta (<i>topped with sautéed mushrooms</i>)	6
Bruschetta (<i>diced tomatoes on toasted bread</i>)	6
Antipasto della Casa (<i>platter for two - ask your server</i>)	15
Adriatico (<i>garlic prawns</i>)	8
Lumache alla Pavarotti (<i>escargot in a light tomato sauce</i>)	8
Avocado e Gamberetti (<i>avocado & shrimp with house dressing</i>)	9

Insalate - Salads

Insalata di Mare (<i>house salad topped with marinated calamari</i>)	11
Pomodoro e Cipolla (<i>tomato & onion</i>)	6
Insalata Caprese (<i>fresh mozzarella & tomato</i>)	8
Radicchio (<i>red endive</i>)	7
Cesare (<i>caeser salad</i>)	6
Lattuga e Pollo (<i>house salad topped with grilled chicken</i>)	11

Minestre - Soups

Zuppa del Giorno (<i>soup of the day</i>)	6
Tortellini in Brodo (<i>veal stuffed pasta rings in consomme</i>)	6
Minestra del Contadino (<i>7 grain & bean vegetable soup</i>)	7



Pasta

Pasta di Farro (<i>organic spelt pasta with tomato & garlic sauce</i>)	14
Tortellini Cardinale (<i>veal stuffed pasta in a cream & tomato sauce</i>)	13
Cannelloni alla Romana (<i>pasta stuffed with ground veal & spinach</i>)	16
Linguine al Pesto (<i>pesto sauce</i>)	12
Penne alla Bolognese (<i>meat sauce</i>)	14
Linguine con Gamberoni (<i>prawns sautéed in a white wine & garlic sauce</i>)	15
Spaghetti alle Vongole (<i>red or white clam sauce</i>)	14
Risotto ai Funghi (<i>Italian rice sautéed with wild mushrooms</i>)	14
Penne alla Ciociara (<i>prosciutto, peas & mushrooms in a light tomato sauce</i>)	14
Spaghetti alla Claudio (<i>sautéed garlic & sundried tomatoes</i>)	13
Manicotti Vegetariano (<i>pasta stuffed with spinach & ricotta</i>)	16
Penne al Pollo (<i>diced chicken in a light cream sauce</i>)	14
Fettuccini Prosciutto e Piselli (<i>prosciutto & peas in cream sauce</i>)	15

Piatto forte - Main course

Scaloppine al Portobello (<i>veal in a portobello mushroom sauce</i>)	17
Pollo alla Salvia (<i>chicken breast in a sage & tomato sauce</i>)	16
Vitello alla Valtelina (<i>veal topped with bresaola & mozzarella cheese</i>)	18
Calamari Fritti (<i>deep fried squid</i>)	14
Scaloppine alla Marsala (<i>veal sauteed with marsala wine</i>)	16
Pesce del Giorno (<i>fish of the day</i>)	market price
Piccata di Vitello (<i>veal in a lemon & white wine sauce</i>)	16
Agnello ai Ferri (<i>grilled lamb chops topped with extra virgin olive oil</i>)	23
Vitello alla Pizzaiola (<i>veal sautéed in tomato, capers & anchovies</i>)	16
Pollo al Funghetto (<i>chicken breast with a mushroom sauce</i>)	16
Bistecca ai Ferri (<i>grilled AAA T-bone steak</i>)	22
Vitello e Gamberoni (<i>veal mushroom & prawns</i>)	18
Pollo al Gorgonzola (<i>chicken breast in a gorgonzola sauce</i>)	17
Gamberoni al Limone (<i>prawns in a garlic, white wine & lemon sauce</i>)	17

FOR GROUPS OF 8 OR MORE 17% GRATUITY WILL BE ADDED TO THE BILL BEFORE TAXES

ANY SUBSTITUTIONS ARE SUBJECT TO AN EXTRA CHARGE