



Antipasti



POLPETTE PIAZZA

Meatball on a bed of cheese polenta with marinara sauce and topped with fresh cheese 8

GAMBERI SCAMPI

Shrimp sauteed with roasted nato garlic butter sauce, served on polenta cakes and pickled onions 11

PORTOBELLO RIMINI Stuffed portobello mushrooms baked with fresh tomato, mozzarella and basil. Served on a bed of polenta with marinara sauce

FUNGHI CON CROSTINO
E UOVA
Assorted sauteed mushrooms with
shallots, herbs, served on local
bread with parmesan cream sauce
and aurugula pesto topped with
one fried egg 9

BACON PANAZZANELA

crispy bacon, radish, red onion our own special recipe bread, mixed greens and fresh mozzarella 9

Insalate

CLASSIC CAESAR SALAD

Crisp Romaine lettuce, our own Caesar dressing, parmesan cheese and toasted croutons 7

CAPRESE SALAD Seasonal tomatoes, red onion, fresh mozzarella,basil, olive oil and balsamic 8

BARBABIETOLE CON PERA

Roasted beets with pears, pecans, gorgonzola cheese, mixed greens and balsamic 8



Consuming raw and/or undercooked foods may increase the risk of foodborne illness



POLLO IN AGRODOLCE Braised cornish hen served with sour cherry balsamic honey sauce, polenta cake and green beans 16

CHICKEN PICCATA

Chicken breast pounded with white wine, capers, lemon, cherry tomatoes and served with garlic mashed potatoes and spinach 14

CHICKEN SALTIMBOCCA

Chicken breast pounded with proscciuto ham, sage, marsala mushroom sauce, polenta cake and green beans 16

POLLO VESUVIO

Roasted cornish hen with white wine roasted tomato butter sauce and served with roasted potatoes and seasonal vegetables 14

POLLO RIPIENO

Stuffed chicken breasts with goat cheese, sun dried tomatoes, black olives, served with a pesto cream sauce, polenta cake and spinach 16





SALMONE ALLA GRIGLIA Grilled salmon served with saffron rice and Italian salsa verde 17

TILAPIA AL FORNO

Oven roasted tilapia with crab meat, shrimp served with lemon butter sauce, poached leeks and roasted potatoes 19

COD PORTOFINO

Cod sauteed with canellini beans, shrimp, cherry tomatoes, juliened snow peas, served with roasted potatoes 19

Carne

BISTECCALLA FLORENTINA

FLOKENTINA
Grilled rib-eye steak topped with
a red wine demi-glaze and served
with seasonal vegetables and
garlic mashed potatoes 23

PIAZZA SHORT RIBS

Brasied beef short ribs prepared in red wine and served with garlic mashed potatoes and crisp green beans 22

LAMB SHANK ALFORNO

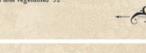
Braised lamb shank with canellini beans, vegetables, tomatoes and served with soft polenta & gremolata 24

DINO'S PORK BELLY

Braised pork belly with vegetables served on a bed of soft polenta with spinach and pickled onions 17

TOMMASO TENDERLOIN

Beef tenderloin served with a brandy green peppercorn butter sauce, garlic mashed potatoes and vegetables 32



BIBOS VEGETABLE PASTA

Spaghetti, broccoli, shallots, mushrooms, zucchini and olive oil and parmesan cheese 15

LINGUINI AL VONGOLE

Linguini noodles with clams, shrimp, white wine, garlic, chili flakes, basil and parsley 19

RIGATONI TOSCANA

Sausage, chilis, roasted red peppers, onions, peas, tomatoes, herb goat cheese tossed in rigatoni pasta 15

FETTUCCINI DI MARE

Fettuccini, scallops, calamari, shrimp and clams served in cherry tomatoes and white wine sauce 19

PENNE PIAZZA

Penne with chicken, red bell peppers, spinach, peas, chili flakes in a tomato cream sauce 15

PENNE VODKA CON SALMONE

Fresh salmon in penne pasta and topped with our own creamy vodka to-mato sauce with peas 15

BUCCATINI CON POLLO

Buccatini pasta with roasted chicken, broccoli and cherry tomatoes in a parmesan cream sauce 15





