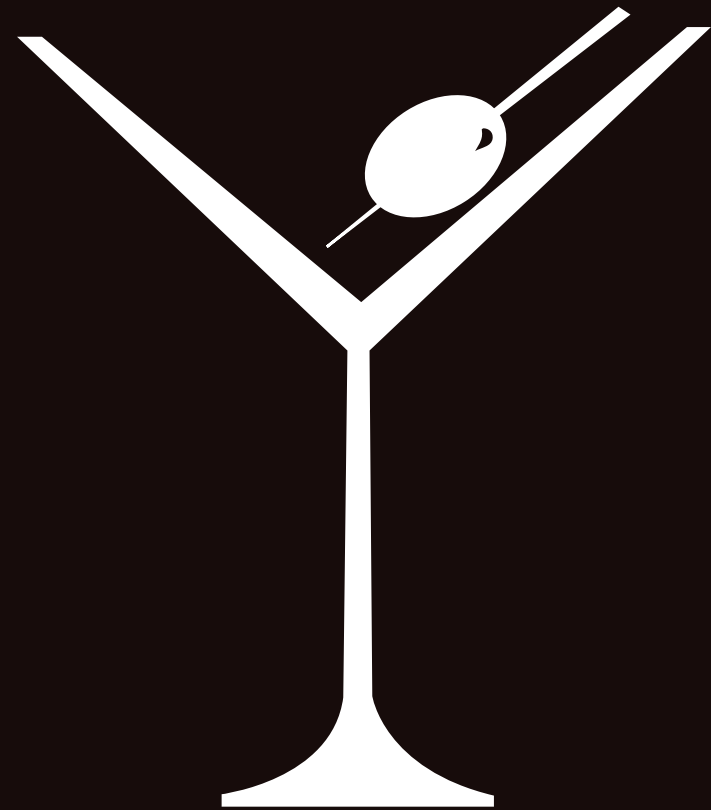


HAPPY HOUR

MONDAY - FRIDAY



4:30PM - 6:30PM
• 1/2 PRICE APPETIZERS •
DRINK SPECIALS

SIT BACK, RELAX & ENJOY

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WINES • COCKTAILS • EATS



BICCHIERE DI VINO

• **OUR SIGNATURE RED SANGRIA AVAILABLE 8** •

VINO BIANCO

PINOT GRIGIO <i>Livon "Collio"</i> (Friuli, Italy)	11	RIESLING <i>J&H Selbach Bernkasteler Kurfurstlay</i> (Mosel-Saar-Ruwer, Germany)	8
PINOT GRIGIO <i>Il Giardino</i> (Veneto, Italy)	8	SAUVIGNON BLANC <i>Domaine du Tariquet</i> (Gascony, France)	7
CHARDONNAY <i>Lotus</i> (California "Blend")	8	GAVI <i>Battastina</i> (Piedmont, Italy)	12
CHARDONNAY <i>Hook & Ladder</i> (Russian River Valley-Sonoma, CA)	11	GRECO <i>Ocone Greco "Taburno"</i> (Campania, Italy)	10
TREBBIANO <i>Masciarelli</i> (Abruzzo, Italy)	8		

VINO ROSSO

CABERNET <i>Sterling "Meritage"</i> (Central Coast, CA)	8	CHIANTI CLASSICO <i>Coltibuono "Cetamura"</i> (Tuscany, Italy)	8
CABERNET <i>Pine Ridge "Forefront"</i> (Napa Valley, CA)	12	SUPER TUSCAN <i>Rodano, Poggialupi IGT</i> (Tuscany, Italy)	12
MERLOT <i>Powers</i> (Columbia Valley, WA)	8	MONTEPULCIANO D'ABRUZZO <i>Masciarelli</i> (Abruzzo, Italy)	8
PINOT NOIR <i>Dobbes Family "Wines by Joe"</i> (Dundee, OR)	12	SHIRAZ <i>Hesketh "The Protagonist"</i> (Barossa Valley, South Australia)	10
PINOT NOIR <i>Mandolin</i> (Monterey, CA)	10		

VINO ROSATO

WHITE ZINFANDEL <i>Beringer</i> (Napa Valley, CA)	7	ROSÉ <i>Masciarelli</i> (Abruzzo, Italy)	8
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DESSERT WINE

MALVASIA DELLE LIPARI PASSITO <i>Carlo Hauner 2008</i>	8	VIN SANTO POMINO DOC <i>Frescobaldi 2004</i>	10
MOSCATO D'ASTI <i>Paolo Saracco 2009 (Sparkling)</i>	7	BRACHETTO D'ACQUI <i>Banfi Rosa Regale 2006 (Sparkling)</i>	8

SPUMANTE

PROSECCO <i>Botter Spago Verduzzo</i> (Veneto, Italy)	8	CHAMPAGNE <i>Piper-Heidsieck Brut NV</i> (Champagne, France)	14
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BIRRA

BUDWEISER (<i>Domestic</i>)	6	STELLA ARTOIS (<i>Belgium</i>)	6.5
BUD LIGHT (<i>Domestic</i>)	6	PERONI (<i>Italy</i>)	6.5
SAM ADAMS "SEASONAL BREW" (<i>Domestic</i>)	6.5	CORONA (<i>Mexico</i>)	6.5
COORS LIGHT (<i>Domestic</i>)	6	HEINEKEN (<i>Holland</i>)	6.5
		AMSTEL LIGHT (<i>Holland</i>)	6.5

• See our wine list for a full line of wines by the bottle •

SPECIALTY COCKTAILS

• **FRESH PINEAPPLE INFUSED VODKA AVAILABLE, GREAT AS A MARTINI OR OVER ICE 9** •

MARTINI

BELLINI MARTINI Ketel Citroen, Peach Nectar, Prosecco	11
LA POIRE PEARTINI Grey Goose La Poire, St. Germain Liqueur, Fresh Pear	11
ESPRESSO MARTINI Stoli Vanilla, Godiva Liqueur, Espresso Shot	10
♥MOPOLITAN Ketel Citroen, Pama Liqueur, Pomegranate Juice, Lemon Twist	11
LEMON BASIL MARTINI Ketel Citroen, Muddled Basil, Fresh Squeezed Lemon	11

ON THE ROCKS

BOHEMIAN SILK Ketel One, St. Germain Liqueur, Grapefruit Juice, Lime, Cranberry Splash	10
POMEGRANATE MARGARITA Patron Silver, Pama Liqueur, Pomegranate Juice, Fresh Lime	11
CAIPIRINHA Brazilian Barrel aged Cachaca, Cubed Limes, Granulated Cane Sugar	10
MAPLE STREET MANHATTAN Makers Mark, Di Saronno, Sweet Vermouth, Maple Syrup	11
DRAGON BERRY MOJITO Bacardi Dragon Berry, Muddled Lime, Muddled Strawberry, Fresh Mint, Lemon Soda	10

• **ASK YOUR BARTENDER ABOUT OUR "SPECIALITY COCKTAIL" OF THE DAY** •

DESSERT MARTINIS

CHOCOLATE MARTINI Stoli Vanilla, Van Gogh Dutch Chocolate Vodka, Godiva Chocolate Liqueur, fudge swirl, shaved Belgian chocolate garnish	10
BISCOTTINI Faretti Biscotti Liqueur, cream, crushed biscotti rim	9
FRENCH KISS Ketel One, Chambord, Godiva Chocolate Liqueur, cream, shaved Belgian chocolate garnish	9
CAFFÉ SHAKERATO Van Gogh Double Espresso Vodka, Frangelico, Espresso Shot, cream, chocolate coffee bean garnish	9

• Our lunch or dinner menus available at the bar. Please ask your server •

APPETIZERS

BAKED CLAMS OREGANATE (<i>6 per order</i>) Whole baked Littleneck clams	11
MOZZARELLA DI CASA Fresh mozzarella, vine ripe tomatoes, flame roasted peppers, aged balsamic glaze	11.5
CALAMARI ARRABBIATA (<i>serves 2</i>) Fried calamari, flame roasted peppers, "spicy" Arrabbiata sauce	14.5
SHRIMP COCKTAIL (<i>5 per order</i>) Jumbo "Chop House" style, traditional accompaniments	14
STUFFED MUSHROOMS Broiled Oreganata style	11
MINI CALZONES Italian "Street Fair" fried mini cheese calzones, marinara dipping sauce	9
ANTIPASTO TUSCANO (<i>serves 2</i>) Artesian style Prosciutto "Di Parma", hot Capocollo, Sopressata, Speck, aged Parmigiano cheese, Mediterranean mixed olives	17
CALAMARI FRITTI (<i>serves 2</i>) Fried calamari, Marinara -OR- Fra Diavolo	12.5
ZUPPA DI COZZE (<i>red -OR- white</i>) Steamed Prince Edward Island mussels: Marinara or white wine garlic & herb brodino	12.5
MINI RICEBALLS (<i>3 per order</i>) "Sicilian style" arancini stuffed with ground beef, green peas, Fontina cheese, marinara sauce	8
MOZZARELLA IMPANATA (<i>3 per order</i>) Homemade pan-fried fresh mozzarella wedges, served over Marinara	9
ZUCCHINE FRITTE Fried hand cut julienne zucchini, over Marinara	9.5
BRUSCHETTA CAPRESE (<i>3 per order</i>) Toasted Tuscan Italian bread wedges, melted fresh mozzarella, tomato & red onion bruschetta	8
CAPELLINI CAKES (<i>2 per order</i>) Golden fried capellini pasta cakes, stuffed with green peas, "Parma" prosciutto, mozzarella, over pink sauce	11

BRICK OVEN PIZZETTE

Classic Neapolitan 10" pizzetta, prepared with only the finest homemade & imported ingredients, baked in our authentic "old world" style brick oven

MARGHERITA "Neapolitan" style San Marzano tomato, Fior di Latte mozzarella, basil, E.V.O drizzle	10	FRA DIAVOLO Tomato, Fior di Latte mozzarella, hot crumbled sausage, cherry peppers	13
QUATTRO STAGIONI Tomato, Fior di Latte mozzarella, four segments: mushrooms, artichoke hearts, Calamata olives, "Parma" prosciutto	13	INSALATA Low fat mozzarella, chopped garden salad, house Italian dressing	13
BROCCOLI RABE & SALSICCIA Tomato, Fior di Latte mozzarella, hot crumbled sausage, sauteed broccoli rabe	14.5	BAR PIZZETTA Whole wheat ultra thin "Bar Style" pizzetta, tomato, mozzarella	10
VEGETARIANA Tomato, Fior di Latte mozzarella, spinach, broccoli, mushrooms, flame roasted peppers	13	PROSCIUTTO E ARUGULA Fior di Latte mozzarella, imported Fontina, "Parma" prosciutto, arugula, white truffle oil drizzle, shaved Reggiano cheese	14.5
MELANZANE Tomato, Fior di Latte mozzarella, eggplant, Reggiano cheese, seasoned Ricotta	13	BUFFALO CHICKEN (<i>Our signature pizza</i>) "Louisiana style" spicy chicken, mozzarella, Blue cheese sauce	14.5
PORTOBELLO Tomato, Fior di Latte mozzarella, Portobello, grilled chicken, Pesto "Di Basilico" drizzle	14	AL FORMAGGIO Fior di Latte mozzarella, imported Fontina, Provolone, Ricotta, garlic oil drizzle	13

• **GLUTEN-FREE PIZZA AVAILABLE 12** •

PANINI

Traditional Italian, "HOT" brick oven baked focaccia sandwiches served with side of mesclun greens salad

RUSTICO "Parma" prosciutto, sliced vine ripe tomatoes, fresh mozzarella, Pesto aioli	8	MELENZANE Grilled marinated eggplant, flame roasted peppers, fresh mozzarella, Pesto aioli	8
POLLO E RAPE Grilled chicken, broccoli rabe, roasted peppers, fresh mozzarella, E.V.O drizzle	8	BISTECCA Grilled Skirt Steak, sauteed onions, smoked mozzarella, garlic basted focaccia	8
AMERICANO Grilled chicken, green leaf lettuce, sliced tomato, fresh mozzarella, E.V.O drizzle, seasonings	8	TOSCANO Sliced oven roasted chicken, fresh mozzarella, oven dried tomatoes, Pesto aioli	8