

LA PIAZZA

WINE BAR & CUCINA

EAT ALY

1.10.2023

ANTIPASTI

PLATES TO SHARE

ARANCINI CON FUNGHI
E TARTUFO 16
*Carnaroli fried rice, mozzarella, mushroom,
Urbani truffle sauce, Parmigiano Reggiano® DOP*

CAPENSANTE CON TARTUFO 29
*Seared local scallops, celery root pureè, Urbani
black winter truffle*

SPIEDINO DI MANZO 21
*Creekstone Farm hanger steak skewer,
rustic bread, porcini rub*

BRUSCHETTA E UOVO* 18
*Housemade prosciutto and provolone rustic bread,
fontina fondu, over easy-egg, Urbani black
winter truffle*

SPIEDINO DI GAMBERI 19
Grilled shrimp skewer, salmoriglio, sea salt

CALAMARI FRITTI 20
*Crispy local squid, lemon, parsley,
chili maionese*

CRUDO DEL GIORNO* MP
*Raw sliced fish of the day with
seasonal accompaniments*

CARNE CRUDO* 22
*Hand-chopped Creekstone Farms beef, Olitalia
extra virgin olive oil, sea salt, rustic bread, Urbani
black winter truffle*

OSTRICHE* 18/36

*lemon, prosecco mignonette
Ask your server for today's selection of Island Creek Oysters*

MOZZARELLA BAR

HOUSEMADE FRESH DAILY

CHOOSE YOUR CHEESE

MOZZARELLA CLASSICA 12 // BURRATA 19 // STRACCIATELLA 13

CHOOSE YOUR PAIRING

*Marinated Mushrooms 7 // Giardiniera 3 // Tarrali 3 // Olives 3 //
Housemade Mostarda 3 // Tanara 18-Month Prosciutto di Parma DOP 9*

VERDURE

SEASONAL VEGETABLES

ZUCCA D'INVERNO 15
*Delicata squash, pecan, dried cranberries, sage,
Parmigiano Reggiano® DOP, brown butter
vinaigrette*

CAVOLETTI DI BRUXELLES 16
*Brussels sprouts, bagna cauda, lemon
bread crumbs*

INSALATA DI CAVOLETTI 16
*Shaved Brussels sprouts, Tuscan kale, Genuine Fulvi® Pecorino Romano DOP,
anchovy dressing, lemon breadcrumbs*

SALUMI E FORMAGGI

SOME OF OUR FAVORITE MEATS AND CHEESES

PROSCIUTTO DI CARPEGNA DOP,
GNOCCO FRITTO 18
*Pesante Padano or 'heavy pigs,' massaged with sea
salt and spices, then cured for 20-months*

MOLITERNO AL TARTUFO NERO 18
*Aged Pecorino from Lazio with the addition
of black truffle*

GRAN TAGLIERE 36
*A selection of chef's favorite five meats & five cheeses, served with
mostarda and housemade rustic bread*

BUILD YOUR OWN BOARD

With housemade mostarda and bread

SALUMI

Recca Speck 7
Ferrarini Spicy Emilia 8
Rovagnati Mortadella 6

FORMAGGI

12-Month Aged Parmigiano Reggiano® DOP 8
Mila Alta Badia 7
Taleggio DOP 8

PASTA

DRIED AND HOUSEMADE

GNOCCHI CREMA DI
PARMIGIANO 29
*Housemade ricotta gnocchi, Parmigiano crema,
Piedmontese hazelnuts*

MAFALDINE CON RAGÙ
DI MANZO 26
*Mafaldine pasta, ragù bianca, Parmigiano
Reggiano® DOP*

RAVIOLI DI PATATE 22
*Housemade potato-filled ravioli, chives, smoked
scamorza*

PACCHERI ALLO SCOGLIO 26
*Afeltra paccheri pasta, Mutti cherry tomatoes,
Rhode Island calamari, Manila clams*

FUSILLI ALLA NORCINA 31
*Housemade fusilli pasta, Urbani black winter truffle sauce, sausage ragù,
mushrooms, Genuine Fulvi® Pecorino Romano DOP*



URBANI TRUFFLES

BLACK WINTER TRUFFLE SUPPLEMENT 25/3G

*Please inform your server of any allergies or dietary restrictions. *The consumption of raw or undercooked
eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*