La Piazza Al Forno is a VPN Certified Neapolitan Pizzeria. VPN stands for Verace Pizza Napoletana (True Napoletana Pizza). The VPN association is the only non-profit organization that safeguards and promises the culture of real artisan Neapolitan Pizza Worldwide. Since 1984 with help from the local chamber of commerce and regional Italian government in Naples, the association certifies pizzerias that produce pizza strictly adhering to the set of guidelines based on Neapolitan tradition. La Piazza Al Forno is very proud and humbled to be a part of the VPN association and we guarantee that all ingredients from the 00 flour, the house made mozzarella to the San Marzano tomatoes D.O.P. are of the highest quality and comply with all Neapolitan standards.

STAY IN TOUCH VIA SOCIAL MEDIA + UPDATES
YouTube.com/LaPiazzaAlForno | Follow us Twitter: @LaPiazzaAlForno
Find us on Facebook.com | www.LaPiazzaAlForno.com
CHECK OUT OUR NEW PHOENIX LOCATION: LaPiazzaLocale.com
**PIZZE**

- **REGINA MARGHERITA D.O.C.** $14
  - San Marzano Tomatoes D.O.P., Mozzarella di Bufala, E.V.O.O., Fresh Basil. Served uncut, just like in Naples!

- **MARINARA D.O.C.** $9
  - San Marzano Tomatoes D.O.P., E.V.O.O., Garlic, Fresh Basil

- **MARGHERITA D.O.C.** $11
  - San Marzano Tomatoes D.O.P. House Made Mozzarella, E.V.O.O., Fresh Basil

- **FILETTI D.O.C.** $13
  - House Made Mozzarella, E.V.O.O., Imported Pomodorini Tomatoes, Garlic, Basil

- **ITALIAN STALLION (MEAT PIE)** $16
  - San Marzano Tomatoes D.O.P. House Made Mozzarella, Schreiners Sausage, Pepperoni, Prosciutto di Parma (Cotto), Soppessata

- **SALVATORE** $15
  - San Marzano Tomatoes D.O.P. House Made Mozzarella, E.V.O.O., Prosciutto di Parma (crudo)

- **MEDITERRANEAN** $14
  - House Made Pesto Cream Sauce, House Made Mozzarella, Sundried Tomatoes and Feta Cheese

- **BIANCA** $13
  - House Made Mozzarella, Ricotta, E.V.O.O., Fresh Garlic, Basil

- **DOLCE DIAVOLO** $15
  - San Marzano tomatoes D.O.P., House Made Mozzarella, Soppessata, Calabrian Chiles, Basil and Honey

- **CALZONE** $10
  - Stuffed with Ricotta, House Made Mozzarella and San Marzano tomatoes. Add up to 3 toppings for $1 each. Prosciutto $2

- **REGINA MARGHERITA D.O.C.** $14
  - San Marzano Tomatoes D.O.P., Mozzarella di Bufala, E.V.O.O., Fresh Basil. Served uncut, just like in Naples!

- **MARINARA D.O.C.** $9
  - San Marzano Tomatoes D.O.P., E.V.O.O., Garlic, Fresh Basil

- **MARGHERITA D.O.C.** $11
  - San Marzano Tomatoes D.O.P. House Made Mozzarella, E.V.O.O., Fresh Basil

- **FILETTI D.O.C.** $13
  - House Made Mozzarella, E.V.O.O., Imported Pomodorini Tomatoes, Garlic, Basil

- **ITALIAN STALLION (MEAT PIE)** $16
  - San Marzano Tomatoes D.O.P. House Made Mozzarella, Schreiners Sausage, Pepperoni, Prosciutto di Parma (Cotto), Soppessata

- **SALVATORE** $15
  - San Marzano Tomatoes D.O.P. House Made Mozzarella, E.V.O.O., Prosciutto di Parma (crudo)

- **MEDITERRANEAN** $14
  - House Made Pesto Cream Sauce, House Made Mozzarella, Sundried Tomatoes and Feta Cheese

- **BIANCA** $13
  - House Made Mozzarella, Ricotta, E.V.O.O., Fresh Garlic, Basil

- **DOLCE DIAVOLO** $15
  - San Marzano tomatoes D.O.P., House Made Mozzarella, Soppessata, Calabrian Chiles, Basil and Honey

- **CALZONE** $10
  - Stuffed with Ricotta, House Made Mozzarella and San Marzano tomatoes. Add up to 3 toppings for $1 each. Prosciutto $2

**ANTIPASTI**

- **ANTIPASTO DI ANGELO** $12
  - Prosciutto di Parma, Salami, Gaeta Olives, Cherry Tomato, Fresh Mozzarella, Roasted Peppers, Artichokes

- **FRIED CALAMARI** $10
  - Fried Calamari

- **STUFFED SHRIMP** $11
  - Shrimp stuffed with Ricotta, House Made Mozzarella, House Made Pesto Cream Sauce, and Fresh Basil.

- **FRIED RAVIOLI** $8
  - Fried Ravioli

- **MUSSELS & CALAMARI** $12
  - Mussels and Calamari, served in a spicy red sauce, served with Focaccia

- **FRA DIAVOLO** $12
  - Muscles and Calamari, sautéed in a spicy red sauce, served with Focaccia

- **CAPRESE** $9
  - Focaccia served with Fresh Tomatoes, Garlic and Herbs

- **POLPETTE** $10
  - Fried Meatballs

- **CENE**
  - Focaccia upon request. (Add House Salad for $5)

- **FRUITS DI MARE** $18
  - Shrimp, Clams, Calamari and Mussels in a White Wine or Red Spicy Sauce served over Linguine

- **LINGUINE AND CLAM SAUCE** $12
  - Clams in a Red or White Spicy Sauce served over Linguine

- **CHICKEN MARSALA** $13
  - Chicken Breast and Mushroom sautéed in a Marsala Wine Sauce served with a side of Spaghetti

- **RIGATONI AL FORNO** $13
  - Rigatoni, Sausage, Fresh Tomatoes, Artichoke and Fresh Garlic sautéed in Olive Oil and baked with Mozzarella

- **CHICKEN PESTO LASAGNA** $13
  - Chicken Pesto Lasagna

- **ARRABBIATA** $12
  - Rigatoni with Spicy Tomato Sauce

- **QUATTRO FORMAGGI** $12
  - Rigatoni, Pecorino, Asiago, Ricotta and Mozzarella cheese. Add Prosciutto, Speck $2

- **SPAGHETTI ALLA PUTTANESCA** $12
  - Spaghetti, tomato sauce, Olives, Garlic, Capers, Crushed Red Pepper, and Anchovies

**DOLCI**

- **CHEESECAKE** $6.5
- **CHOCOLATE CANNOLI** $5.5
- **CANNOLI** $5
- **ZEPPOLIS** $5
- **WINE CAKE** $5

- **INSALATE**
  - **INSALATA PIZZA (FAMILY SIZE)** $13
    - Mixed Greens, Prosciutto, Salami, Cherry Tomatoes, Red Onions, Cucumber, Olives, Shaved Parmesan

  - **SPINACH SALAD** $9
    - Bacon sautéed in a Balsamic Vinigrette Dressing served over a bed of Fresh Spinach topped with Feta

  - **HOUSE SALAD** $6
    - Mixed Greens, Tomato, Cucumber and Shaved Parmesan

- **PANINO**
  - Served 11am-3pm

  - **PANINO** $9
    - Wood fired House-Made Bread, with our House-Made Mozzarella, Vine-Ripened Tomato, Arugula, and E.V.O.O. Add a slice of Prosciutto $1

- **ADDITIONAL Toppings**

  - Mushrooms 2
  - Spinach 2
  - Sun-dried Tomatoes 2
  - Anchovies 2
  - Cherry Tomato 2
  - Prosciutto di Parma 3
  - Anchovies 2
  - Calabrian Chiles 2
  - Speck 3

  - **NO SUBSTITUTIONS**

- **ADDITIONAL TOPPINGS**

  - Mushrooms 2
  - Spinach 2
  - Sun-dried Tomatoes 2
  - Anchovies 2
  - Cherry Tomato 2
  - Prosciutto di Parma 3
  - Anchovies 2
  - Calabrian Chiles 2
  - Speck 3

- **CENE**
  - Focaccia upon request. (Add House Salad for $5)

- **FRUITS DI MARE** $18
  - Shrimp, Clams, Calamari and Mussels in a White Wine or Red Spicy Sauce served over Linguine

- **LINGUINE AND CLAM SAUCE** $12
  - Clams in a Red or White Spicy Sauce served over Linguine

- **CHICKEN MARSALA** $13
  - Chicken Breast and Mushroom sautéed in a Marsala Wine Sauce served with a side of Spaghetti

  - **RAGU ALLA BOLOGNESE** $12
    - Rigatoni with Meat sauce

- **ARRABBIATA** $12
  - Rigatoni, Sausage in a spicy Tomato sauce

- **QUATTRO FORMAGGI** $12
  - Rigatoni, Pecorino, Asiago, Ricotta and Mozzarella cheese. Add Prosciutto, Speck $2

- **SPAGHETTI ALLA PUTTANESCA** $12
  - Spaghetti, tomato sauce, Olives, Garlic, Capers, Crushed Red Pepper, and Anchovies