

# *Pizzeria Napoletana and Italian Kitchen*

**Pizza**– A word that is known all over the world, from Phoenix to New York City, from Europe to Asia. It is a word used to describe many different products. Anything from deep dish, to cracker crust, to stuffed crust, or whatever you prefer, it's all there. However, the meaning of the word “**Pizza**” has been misunderstood over the years. “**Pizza**” only means one thing. It is Neapolitan. The definition of the word and the product. The word itself comes from a Neapolitan slang for the pronunciation of the word “Pita”. The history of pizza can be traced back 2,000 years to a flatbread baked in Pompeii. This is the same pizza being cooked in wood fired brick ovens in Naples today. At La Piazza Al Forno, we use the same methods and ingredients, from San Marzano Tomatoes and Double “00” Flour for our homemade dough, and House Made Mozzarella on every Pizza prepared and baked to order in our wood fired brick oven. So, that being said, all the square, round, extra thick or stuffed dough maybe what your used to, **It's just not Pizza.**

## *Pizza*

<b>Marinara D.O.C. (No Cheese)</b> .....	<b>8</b>
San Marzano Tomatoes, Extra Virgin Olive Oil, Garlic, and Basil	
<b>Margherita D.O.C.</b> .....	<b>10</b>
San Marzano Tomatoes, House Made Mozzarella, Extra Virgin Olive Oil and Basil	
<b>Italian Stallion (Meat Pie)</b> .....	<b>13</b>
San Marzano Tomatoes, House Made Mozzarella, Schreiners Sausage, Pepperoni, Prosciutto di Parma, Sopressata	
<b>Piazza Verde (Veggie Pie)</b> .....	<b>13</b>
San Marzano Tomatoes, House Made Mozzarella, Roasted Peppers, Carmelized Onions, Mushrooms, Olives and Fresh Arugula	
<b>Piazza Bianca (White Pie)</b> .....	<b>12</b>
Ricotta, House Made Mozzarella, Garlic, Extra Virgin Olive Oil and Basil	
<b>Mediterranean</b> .....	<b>12</b>
Pesto Cream Sauce, House Made Mozzarella, Sundried Tomatoes, and Feta Cheese	
<b>Goodfella (Plain Cheese)</b> .....	<b>9</b>
San Marzano Tomatoes and House Made Mozzarella	

### **NO SUBSTITUTIONS ON SPECIALTY PIZZAS**

#### **Additional Toppings**

Garlic	<b>1</b>	Spinach	<b>2</b>	Tomatoes	<b>2</b>	Schreiners Sausage	<b>2</b>	Pepperoni	<b>2</b>
Arugula	<b>2</b>	Mushrooms	<b>2</b>	Sundried Tomatoes	<b>3</b>	Sopressata	<b>2</b>	Mozzarella	<b>2</b>
Artichoke	<b>2</b>	Roasted Peppers	<b>2</b>	Carmelized Onion	<b>2</b>	Prosciutto Di Parma	<b>3</b>	Ricotta	<b>2</b>
Black Olives	<b>2</b>	Red Onion	<b>2</b>	Chicken	<b>2</b>	Anchovies	<b>3</b>	Feta Cheese	<b>2</b>

## *Antipasti*

<b>Fried Calamari</b> .....	<b>8.5</b>
<b>Stuffed Shrimp</b> (Shrimp Stuffed with Crab Meat, Sauteed in Olive Oil and Garlic Served over toasted Italian Bread)	<b>8.5</b>
<b>Fried Ravioli</b> (Full Moon Four Cheese Ravioli breaded, fried and served with marinara).....	<b>8</b>
<b>Fresh Mozzarella and Tomato</b> (Caprese).....	<b>7</b>
Sliced Tomatoes and Fresh Mozzarella, topped with Roasted Peppers, Fresh Basil, and Extra Virgin Olive Oil	
<b>Bruschette</b> (Toasted Bread topped with chopped Tomatoes, Olive Oil, Garlic, Fresh Herbs).....	<b>6</b>
<b>House Made Bread</b> (When not served with a Dinner Entrée)	<b>2.5</b>

No Split Checks, one check per table  
18% Gratuity will be added to parties 6 or more

## *Insalate*

<b>Insalata Piazza</b> (family size).....	<b>10</b>
Mixed Greens, Mozzarella, Prosciutto, Salami, Cherry Tomatoes, Red Onions, Cucumbers, and Olives	
<b>Spinach Salad</b> .....	<b>8</b>
Fresh Bed of Spinach topped with Bacon sautéed in a Balsamic Vinaigrette Dressing and Feta Cheese	
<b>Chicken Caesar Salad</b> .....	<b>9</b>
Mixed Greens topped with Caesar Dressing, Grilled Chicken, Parmigiano Reggiano, and toasted Italian Bread	
<b>House Salad</b> .....	<b>4</b>
Mixed Greens, Cherry Tomatoes, Cucumbers, and Cheese	

## *Cene*

All Dinners served with House Made Bread ( Add house salad for 3.00)

<b>Frutti de Mare</b> .....	<b>15</b>
Shrimp, Clams, Calamari, Mussels, in a Spicy White or Red Sauce served over Linguine	
<b>Linguine and Clam Sauce</b> .....	<b>11</b>
Clams in a Spicy Red or White Sauce served over Linguine	
<b>Chicken Marsala</b> .....	<b>11</b>
Chicken Breast and Mushrooms in a Marsala Wine Sauce served with a side of Spaghetti and Marinara	
<b>Fettuccine Al Pesto</b> (Chicken or Shrimp).....	<b>11/13</b>
Fettuccine, Chicken or Shrimp tossed in a Pesto Cream Sauce	
<b>Rigatoni Al Forno</b> .....	<b>11</b>
Rigatoni Pasta, Chicken, Broccoli, Sundried Tomatoes, Artichokes, Olive Oil, Garlic and baked with Mozzarella	
<b>Baked Meat Lasagna</b> (Old world Italian Classic).....	<b>10</b>
<b>Spaghetti and Meatballs or Sausage</b> .....	<b>10</b>
<b>Chicken Pesto Lasagna</b> .....	<b>10</b>
Family Recipe combining Chicken and a Pesto Cream sauce with Traditional Lasagna and Mozzarella baked to perfection	
<b>Mediterranean Ravioli</b> .....	<b>11</b>
Full Moon Four Cheese Ravioli sautéed in Olive Oil, Balsamic Vinegar, Mushrooms, Garlic and topped with Feta Cheese	
<b>Baked 4 Cheese Ravioli</b> .....	<b>9</b>
Full Moon Four Cheese Ravioli in a Red Cream Sauce and baked with Mozzarella	

## *Bevande*

<b>Coke, Coke light, Sprite, Fanta Orange, Fresh Brewed Iced Tea</b> .....	<b>2.5</b>
<b>San Benedetto Sparkling or Natural Water</b> .....	<b>3</b>
<b>Caffé</b> .....	<b>2</b>
<b>Espresso</b> .....	<b>2.5</b>
<b>Cappuccino or Caffé Latte</b> .....	<b>3</b>
<b>Caffé di Piazza (Iced Coffee)</b> .....	<b>3.5</b>