

## Starters

**Caprese** creamy fresh mozzarella, basil, tomatoes, balsamic vinaigrette 15

**Mushroom Flatbread** olive oil base, Gorgonzola, mozzarella, feta, spinach, mixed mushrooms 14

**Gamberetti** crispy battered shrimp in a lemon, garlic butter sauce 16

**Black Tiger Shrimp & Scallops** sautéed in a creamy jalapeno sauce 18

**Calamari Fritti** homemade marinara 15

**Antipasto Toscana** selection of freshly cut meats, seasonal cheeses, nuts & olives 15

## Greens

Add Chicken Breast, Blackened Scallops, Black Tiger Shrimp 8 & Salmon 10

**Di Casa** mixed lettuce, Roma tomatoes, shredded mozzarella 9

**Caesar** crisp mixed greens, Caesar, pecorino cheese, homemade croutons 11

**PZ arugula**, dried cranberries, Gouda cheese, cherry tomatoes, toasted pecans, walnuts, balsamic vinaigrette 13

**Filet & Arugula** sliced filet mignon, arugula, caper berries, fennel, cherry tomatoes, lemon vinaigrette 29

## Fresh Baked Sandwiches

Fresh baked Italian bread with rosemary potatoes or Salad add 3

**Polpette** Meatball and mozzarella, toasted 16

**Misto** turkey, mortadella, salami, mozzarella, tomatoes, lettuce and vinaigrette, toasted 16

**Grilled Chicken** mozzarella, tomato, lettuce, & Caesar, toasted 16

**Vegetariano** eggplant, Portobello, peppers, onions, tomato, basil, buffalo mozzarella, and vinaigrette 16



## Italian Classics

**Risotto** Italian Arborio rice with mushrooms and spinach 21

**Eggplant Parmigiana** thin slices of eggplant layered, marinara, mozzarella 21

**Piselli** penne pasta, green peas, pancetta, onion, creamy garlic sauce 21

**Homemade Lasagna** pasta sheets layered with beef, ricotta, mozzarella, Parmigiano, Bolognese sauce 23

**Linguine and Meatballs** with Bolognese sauce topped with Parmigiano-Reggiano 20

## Chicken

**Chicken Parmigiana** breaded chicken breast, homemade marinara, mozzarella, and side of penne marinara 23

**Tortellini Chicken** breast, spinach tortellini pasta, baked with mozzarella, creamy jalapeno cream sauce 26

**Milanese** breaded chicken breast cutlet seared, Arugula, lemon vinaigrette, cherry tomatoes 23

**Chicken Marsala** chicken breast pan seared and sautéed with mushrooms, creamy Marsala wine over fettuccine 22

**Free Range Chicken** beurre blanc, mashed potatoes, sweet baby bell peppers, grilled asparagus (Please allow 30 minutes) 29

**Ask your server about Daily  
Chef Specials!  
Catch of the Day, Seasonal  
Entrées & Appetizers**

## Fresh Seafood

**Catch of the Day** seasonal fresh fish delivered daily. market price

**Linguine & Clams** shelled baby clams sautéed with linguine pasta & cherry tomatoes in Pinot Grigio brodetto 23

**Vino Bianco** snow crab, scallops, diced clams, langoustine, and black tiger shrimp, fettuccini pasta, creamy jalapeno sauce, tomato relish 27

**Frutti di Mare** clams, langoustine, snow crab claws, shrimp, and scallops, linguine pasta **garlic olive oil or spicy marinara sauce** 26

**Cioppino** shellfish stew of clams, langoustine, crab claws, shrimp, scallops, white fish of the day, toasted crostini, tomato brodetto 26

**Salmon Filet** grilled peppers, asparagus, onions, eggplant, squash, zucchini, arugula, cherry tomatoes, and balsamic vinaigrette 28

**Rare Ahi Tuna** pepper crusted filet seared rare, wasabi, goat cheese, peppers 28

## Pizza

Size: **8"** serves 1, **12"** – serves 2 to 3, and **16"** – serves 3 to 4

**Parma Prosciutto e Fichi** prosciutto, figs, dried cranberries, arugula, mozzarella, goat cheese, basil 16/21/26

**Margherita** tomatoes, fresh mozzarella, garlic, basil, marinara 15/20/25

**Salami & Shishito** olive oil base, mozzarella, gorgonzola, salami, shishito peppers, red onions, basil 16/21/26

**Carciofo** olive oil base, mozzarella, feta, artichoke hearts, kalamata olives, basil 16/21/26

**Pastrami** olive oil mustard vinaigrette base, mozzarella, pepperoncini 16/21/26

**Create your own Pizza** start with mozzarella, basil, & marinara, 12" - \$14 and 16" - \$20 select extra toppings: anchovies, artichokes, bacon, bell peppers, chicken, feta, gorgonzola, jalapenos, meatball, mushrooms, olives, onions, pepperoni, prosciutto, salami, sausage 1.50/2 extra per item.

## Prime Steaks & Chops

**Certified USDA Prime** Less than 2% of beef produced in the US is certified as USDA Prime. Pizzaioli proudly serves USDA Prime Certified aged 28 days for enhanced flavor and tenderness.

**Prime Rib Eye Steak** 14oz Mushroom risotto, asparagus, & sweet baby bell pepper 46

**Prime Filet Mignon** mashed potatoes, sautéed spinach, mushroom and cabernet reduction  
5 OZ 35, 10 OZ 49

**Colorado Lamb Chops** 2-5 oz with grilled eggplant, zucchini, asparagus, bell peppers and roasted tomatoes, drizzled with olive oil rosemary vinaigrette 38

## Daily Soups

**Monday** – Lentil & Spinach

**Tuesday** – Seasonal Vegetables

**Wednesday** – Chicken Rice

**Thursday** - Tuscan Cannellini Bean

**Friday** - New England Clam Chowder

**Saturday & Sunday** – Tomato Bisque

## Sides

Brie mac n' cheese | 11

Garlic mashed potatoes | 6

Grilled vegetables | 11

Jumbo shrimp, garlic butter | 19

Homemade Meatballs | 10

Fried Egg | 4

Rosemary Potatoes | 8

Shishito Peppers | 8

Since 1995 Pizzaioli has been committed to bringing you a taste of classic Italy with modern influences. We take pride in using the freshest and finest ingredients of the season in each dish created. Please have patience while we prepare our dishes made to order.

All split dishes will be charged an additional \$6  
Corking fee \$15 per bottle • Free corkage for wines purchased at [NapaCabs.com](http://NapaCabs.com)