

Piazza Margherita

FINE ITALIAN DINING

LUNCH • DINNER • SEVEN DAYS A WEEK •

ANTIPASTO ~ APPETIZER

Hot Antipasto- for one or two

stuffed shrimp, mussels, clams, eggplant, and zucchini \$8 / \$12

Stuffed Mushrooms

fresh silver dollar mushrooms stuffed with sausage, salami, cheese, mushrooms, bread crumbs & roasted peppers \$8

Calamari Fritti

crispy calamari lightly dusted with seasoned flour and fried to a tender, crisp, golden brown, served with marinara sauce \$9

Mozzarella Carrozza

Folded bread stuffed with mozzarella cheese. Served with marinara. \$8

Roasted Peppers and Mozzarella

\$8

Clams Oreganata

seasoned with bread crumbs, moistened with olive oil and baked \$8

Stuffed Shrimp

Jumbo shrimp stuffed with crab meat. Baked to perfection then drizzled with scampi sauce. \$11

Mussels

fresh steamed mussels, served with our homemade tomato sauce. \$9

Clams Posillipo

soup of the clams \$9

ZUPPA ~ SOUP

Soup of the Day

French Onion

Tortellini

INSALATA ~ SALAD

Add shrimp, chicken, or steak to any salad

\$4

Arugula

tomatoes, red onions, black olives, extra virgin olive oil, and Italian balsamic vinegar \$9

Insalata Tri Colore

three color salad- arugula, radicchio, romaine lettuce, and endive tossed in extra virgin olive oil and a touch balsamic

SALAD (CONTINUED)

Caesar

Romaine lettuce tossed with creamy caesar dressing, home made croutons and shaved parmigiano

Caprese

fresh mozzarella, tomato, basil and olive oil \$8

Medditteranean

Roman lettuce, arugula, tomatoes, red onions, cucumbers, olives, with crumbled feta cheese, drizzled with extra virgin olive oil and freshly squeezed lemon juice \$7

PASTA

Cavatelli & Broccoli

Fresh steamed broccoli in a light garlic & butter sauce
Add grilled chicken for \$4 Served with a side house salad.
\$12

Penne Alla Piazza

sausage, mushrooms, sun dried tomatoes, & garlic in a light tomato sauce over pasta. Served with a side house salad.
\$14

Eggplant Parmigiana

fresh eggplant rolled with tomato sauce and melted mozzarella. Served with your choice of a side house salad or pasta. \$16

Eggplant Rollatini

stuffed eggplant with ricotta, mozzarella cheese, and fresh basil, lightly breaded and fried. Served in a tomato sauce \$17

Rigatoni Bolognese

rigatoni pasta topped with our homemade tomato and meat sauce. Served with a side house salad. \$15

Cappellini Primavera

mixed vegetables in a light pink sauce. Served with a side house salad. \$16

Lasagna

pasta layered with meat and ricotta cheese. Served with a side house salad. \$16

Manicotti

stuffed with ricotta cheese and topped with homemade tomato sauce. Served with a side house salad or pasta. \$14

Ravioli

stuffed with ricotta cheese and topped with homemade tomato sauce. Served with a side house salad or pasta. \$12

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FINE ITALIAN DINING

“ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE HAS NOT DINED WELL.” • ALL DISHES SERVED WITH A SIDE HOUSE SALAD OR PASTA.

POLLO ~ CHICKEN

Chicken Cacciatore

mushrooms, sweet peppers & onions in a light cherry tomato sauce. \$16

Chicken Cordon-Blu

breaded & stuffed with fontina cheese & ham. \$18

Chicken Parmigiana

mozzarella and parmesan cheese, melted over a breaded chicken breast. \$16

Chicken Francese

in a light butter & lemon-wine sauce. \$16

Chicken Marsala

chicken breast lightly dusted & pan seared in olive oil, then tossed in marsala wine and mushrooms. \$16

Chicken Saltimbocca

fresh chicken breast topped with sliced prosciutto, spinach & mozzarella cheese in a white wine garlic sauce. \$18

Chicken Milanese

Chicken pan seared in extra virgin olive oil, over a bed of mesclun, tomatoes, fresh mozzarella, and onions. \$16

CARNE ~ MEAT

Grilled Rib-Eye

grilled to perfection or in a Pizzaiola Sauce (cooked to order) \$17

Pork Chop Giambotta

sweet & hot peppers, onions, potato, and mushrooms in a brown gravy sauce \$17

Pork Braciola and Meatballs

rolled with mixed cheeses, salami, and prosciutto served with homemade meatballs

Veal Milanese

mesclun, tomato, mozzarella and onions \$17

Veal Saltimbocca

prosciutto, spinach and fresh melted mozzarella in brown sauce \$18

Veal Francese

lightly floured veal in a butter lemon white wine sauce \$16

Veal Parmigiana

breaded veal topped with tomato sauce and mozzarella \$16

PESCE ~ FISH

Shrimp Scampi

pan seared shrimp in a light buttery garlic & lemon white wine sauce. \$16

Shrimp Oreganata

with bacon, smoked mozzarella, avocado, heirloom tomatoes & aioli on focaccia \$17

Shrimp Parmigiana

jumbo shrimp lightly breaded, baked with mozzarella cheese and tomato sauce \$17

Shrimp Fra-Diavolo

Jumbo shrimp sauteed with spicy hot marinara sauce and fresh basil \$17

Red Snapper Marechiaro

red snapper fillet baked in our light cherry tomato sauce and topped with clams, mussels and shrimp. \$18

Linguine con le Vongole

linguine with fresh clams in a homemade white or red sauce

Calamari Marinara

sauteed calamari with fresh clams & garlic in a light tomato sauce \$17

VEGETARIANO ~ VEGETARIAN

Ziti, Linguine or Spaghetti

with broccoli, mushrooms and a choice of our house sauces. \$15

Mixed Vegetables

over yellow vegetable rice, sauteed with olive oil \$14

Eggplant Marinara

Breaded eggplant over yellow vegetable rice or pasta. \$15

BEVANDE ~ BEVERAGES

Soda, (Cola, Diet, Lime, Ale) \$2.50

Juice (Cran, Apple) \$2.30

Bottled Pellegrino \$7.00

Iced Tea (Sweet/ Nonsweet/ Green) \$2.50

Coffee, Tea (Reg, Herbal) \$2.00