



P I O L A

Est. 1986

Piola first opened in 1986 on Via Filodrammatici, then moved to Via Carlo Alberto in 2001 until 2023, and is now at Via Terraglio 31. We are also located in the following countries worldwide: United States, Mexico, Brazil, Argentina, Chile and Turkey.

WHILE YOU WAIT

FRENCH FRIES* (1-2-3-9-7-14) <i>with pink sauce</i>	€ 4.50
FRENCH FRIES* "À LA PROVENÇAL" (1-2-9-7-14) <i>with chopped garlic and parsley</i>	€ 4.50
FRENCH FRIES* SPICY (1-2-3-9-7-14) <i>with spiced mayonnaise</i>	€ 4.50
<i>Extra sauce</i>	€ 0.50

CLASSIC PIZZAS

MARGHERITA (1-6-7)	€ 7.50
MARINARA (1-6)	€ 6,50
ROMANA (1-6-7)	€ 8.00
PEPPERONI (1-6-7)	€ 8.50
4 CHEESES (1-6-7)	€ 9.00
CAPRICCIOSA (1-6-7)	€ 10.00
VIENNESE (1-6-7)	€ 8.50
SICILIANA (1-6-7)	€ 9,00
TUNA AND ONIONS (1-6-7)	€ 10.00
CALZONE (1-6-7)	€ 10.00

All our pizzas are made from slow-leavened dough.

Cereal flour pizzas are also available.

TRY OUR CLASSIC PIZZAS WITH THE ADDITION OF OUR SELECTED CHEESES AND COLD CUTS:

<i>Baked ham "alla brace", prosciutto crudo, speck, taleggio cheese, goat milk ricotta, cheddar ... +</i>	€ 2.50
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If you suffer from allergies and/or are intolerant to certain foods (see allergen table or QR code) feel free to ask your waiter. We'll be happy to advise you as best we can.

ALLERGENS: Gluten 1 – Crustaceans 2 – Eggs 3 – Fish 4 – Peanuts 5 – Soy 6 – Milk 7 – Shell fruit 8 – Celery 9 – Mustard 10 – Sesame seeds 11 – Sulfites 12 – Lupin beans 13 – Shellfish 14

SPECIAL PIZZAS

SEASONAL PIZZAS

BASSANO(1-3-6-7) **12,50 €**
Tomato sauce,mozzarella,asparagus,
taleggio cheese,eggs,cherry tomatoes

BADOERE (1-6-7) **12,50 €**
Mozzarella, aparagus,cherry tomatoes,
asparagus cream,taut bacon.

SANTA CRISTINA (1-6-7) **13,00 €**
Mozzarella,taleggio cheese, asparagus
and bacon rolls,cherry tomatoes,
valerian salad

SCANDOLARA (1-6-7) **12,50 €**
Cow milk-mozzarella, fried artichokes,
roasted rosemary potatoes.

CHIESANUOVA(1-6-7) **13,00 €**
Cow-milk mozzarella,pecorino cheese,
"puntarelle"(stewed catalogna chicory),
crispy bacon

VEGAN PIZZAS

NICASTRELLA (1-6) **€ 12,00**
Asparagus cream, rice mozzarella,
capsicum,potatoes,dried tomatoes

CASIER(1-6) **€ 13,00**
Tomato sauce,rice mozzarella,
black olives,cherry tomatoes,"tofu"
(bean curd),valerian salad

SILEA (1-6) **€ 12,00**
Tomato sauce,rice mozzarella,
dried tomatoes,tuft of asparagus cream,
roasted rosemary potatoes

ERACLEA (1-6) **€ 13,00**
Tomato sauce,rice mozzarella,
Tropea onions,black olives,capers,
Vegan tuna (plantuna)

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PIOLA PIZZAS, FAMOSI PER LA PIZZA

LE ROSSE *(with tomato sauce)*

Our pizzas have been named after Italian towns to honor Italy's historical one thousand communes, which, since time immemorial, have contributed to the development of the country's wonderfully diverse regional cuisine.

PIOLA (1-6-7) <i>tomato sauce, buffalo mozzarella, fresh basil and sun-dried tomatoes</i>	€ 10.00
MODERNA (1-6-7) <i>tomato sauce, cow-milk mozzarella, fresh tomato, arugula, grana cheese shavings</i>	€ 10.00
ROSSA (1-6-7) <i>tomato sauce, cow-milk mozzarella, fresh tomato and fresh basil</i>	€ 9.00
ORTOMISTO (1-6-7) <i>tomato sauce, cow-milk mozzarella, bell peppers, eggplant, zucchini and friarielli</i>	€ 10.00
PATATA CITY (1-6-7) <i>tomato sauce, cow-milk mozzarella and French fries*</i>	€ 8.50
CARNE & COMPAGNIA (1-6-7) <i>tomato sauce, cow-milk mozzarella, baked ham, Italian sausage, pepperoni, wurst and French fries*</i>	€ 13.00
PARMA (1-6-7) <i>tomato sauce, cow-milk mozzarella, eggplant and grana cheese (cooked)</i>	€ 9.50
AGRIGENTO (1-6-7) <i>tomato sauce, cow-milk mozzarella, scamorza, eggplant and fresh tomato</i>	€ 10.00
AREZZO (1-6-7) <i>tomato sauce, cow-milk mozzarella, mushrooms, sun-dried tomatoes, black olives and fresh basil</i>	€ 10.00

Cover charge €2.00

Extra buffalo mozzarella, cold cuts and smoked salmon € 2.50
Extra ricotta burrata € 4.00
Other extras € 2.00

*FROZEN INGREDIENT **ONLY
WHEN IN SEASON

TARVISIO (1-6-7) tomato sauce, cow-milk mozzarella, French fries* and west	€ 10.00
AOSTA (1-6-7) tomato sauce, cow-milk mozzarella, pepperoni, taleggio cheese and mushrooms	€ 11.00
ENNA (1-6-7) tomato sauce, cow-milk mozzarella, bell peppers, Brie cheese and 'nduja	€ 11.00
UDINE (1-6-7) tomato sauce, prosciutto crudo, fresh basil and ricotta burrata (uncooked)	€ 13.00
ALTAMURA (1-6-7) tomato sauce, 'nduja, oregano, fresh tomato and ricotta burrata (uncooked)	€ 12.00
FORLÌ (1-6-7) tomato sauce, buffalo mozzarella, prosciutto crudo, cherry tomatoes and fresh basil	€ 13.00
AMATRICE (1-6-7) tomato sauce, onions, bacon, grated grana cheese (cooked)	€ 11.00
LICATA (1-6-7) tomato sauce, cow-milk mozzarella, 'nduja, goat-milk caciotta and olives	€ 11.00
MONSELICE (1-4-6-7) tomato sauce, cow milk mozzarella, capsicum, black olives, capers, anchovies	€ 12.50

All our pizzas are
made from slow-
leavened dough.

Cereal flour pizzas
are also available.

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WHITE PIZZA

(without tomato sauce)

VERCELLI (1-6-7) cow-milk mozzarella, baked ham "alla brace", smoked scamorza cheese and zucchini	€ 12.00
CUNEO (1-6-7) cow-milk mozzarella, taleggio cheese, porcini mushrooms and speck	€ 12.00
PERUGIA (1-6-7) cow-milk mozzarella, prosciutto crudo, sun-dried tomatoes, fresh basil and buffalo mozzarella (uncooked)	€ 13.00
LECCE (1-6-7) cow-milk mozzarella, sliced porcini mushrooms* and Pata Negra lard	€ 12.50
MONZA (1-6-7-8) cow-milk mozzarella, goat-milk caciotta, porchetta, honey and walnuts	€ 12.00
FROSINONE (1-6-7) cow-milk mozzarella, rosemary potatoes and Pata Negra lard	€ 11.50
GALLIPOLI (1-6-7) cow-milk mozzarella, tuna, capsicum, parsley, spicy oil	€ 12.00
CARBONERA (1-3-6-7) cow milk mozzarella, bacon, pecorino cheese, marinated eggs	€ 13.00
TREPORTI (1-4-6-7) mozzarella, "friarielli" turnips, tuna, anchovies, black olives, capers	€ 13.00
REYKJAVIK (1-4-6-7) mozzarella, brie cheese, smoked salmon, parsley	€ 13.00

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Cover charge €2.00

Extra buffalo mozzarella, cold cuts and smoked salmon € 2.50
Extra ricotta burrata € 4.00
Other extras € 2.00

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P30 PIZZAS

30.0 (1-6-7) <i>tomato sauce, mozzarella, oregano and fresh basil</i>	€ 10,00
30.2 (1-6-7) <i>Stracciatella cheese (burrata), raw ham, valerian salad, fig jam</i>	€ 13,50
30.3 (1-3-4-6-7) <i>Stewed veal, tuna sauce, capers</i>	€ 13.50
30.4 (1-6-7) <i>cow-milk mozzarella, porchetta trevigiana(roasted pork), honey mustard and caramelized onions</i>	€ 12.00
30.5 (1-6-7-10) <i>tomato sauce, torn burrata, raw ham and basil (all uncooked)</i>	€ 13.00
30.6 (1-6-7) <i>Mozzarella, Tropea onions, black olives, cherry tomatoes and baked ham (uncooked)</i>	€ 12.00
30.7 (1-4-6-7) <i>Tomato sauce, torn burrata, anchovies, pink pepper, valerian salad</i>	€ 12.00

*Similar to focaccia
bread, our soft and
light PIZZAPANE
was created to
celebrate Piola's
30th anniversary.*

Cover charge €2.00

Extra buffalo mozzarella, cold cuts and smoked salmon € 2.50
Extra ricotta burrata € 4.00
Other extras € 2.00

*FROZEN INGREDIENT **ONLY
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A PIZZ'

*Smaller,
thicker,
and with
a softer edge*

REGINA MARGHERITA (1-6-7) € 9.00
tomato sauce, buffalo mozzarella and fresh basil

POSILLIPO (1-4-6-7) € 10.00
tomato sauce, buffalo mozzarella, cherry tomatoes, anchovies, capers and oregano

POMPEI (1-6-7) € 10.00
cow-milk mozzarella, smoked scamorza cheese, friarielli and sausage*

SPACCANAPOLI (1-4-6-7) € 10.00
tomato sauce, buffalo mozzarella, sundried tomatoes, anchovies and black olives

SCAMPPIA (1-6-7) € 11.00
tomato sauce, buffalo mozzarella, eggplant, grana cheese flakes, fresh basil and cherry tomatoes

ALL OUR PIZZAS ARE ALSO AVAILABLE WITH SLOW-LEAVENED DOUGH OR CEREAL FLOUR.

If you are lactose intolerant, we also offer a vegan alternative to mozzarella:

RICE MOZZARELLA + € 1.00

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FROM OUR KITCHEN

FRENCH FRIES* (1-2-3-9-7-14) € 4.50
with pink sauce

FRENCH FRIES* "À LA PROVENÇAL" € 4.50
(1-2-9-7-14)
with chopped garlic and parsley

FRENCH FRIES* SPICY (1-2-3-9-7-14) € 4.50
with spiced mayonnaise

EGGPLANT PARMIGIANA (1-7) 10.00 €

VENERE RICE (1-2-4-7-8) 11,00 €
Black rice with shrimps, avocado and burrata straciatella

STEAK TARTARE (3-4-7-10) 15,00 €
Raw beef, olive oil, salt and pepper, mustard, capers, anchovies, egg yolk, Worcester sauce

POKE BOWL (1-4-6-11) 12,00 €
Rice, grilled salmon, mixed vegetables, avocado, black sesame, ponzu soy sauce

SALADS

CAESAR SALAD(1-4-5-7-10) 11,00 €
Mixed salad, chicken, croutons, grana cheese flakes and Caesar sauce

NORWEGIAN (4-11) 11,00 €
Mixed salad, carrots, cherry tomatoes smoked salmon, avocado, black sesame seeds

VITANOVA (2-6) 12,00 €
Valerian salad, prawns, rice, avocado, dried tomatoes, yellow capsicum, capers

DOC SALAD (7) 12,00 €
Valerian salad, tofu(soy bean curd), cherry tomatoes, capers, olives, avocado, carrot, dried tomatoes, basil, grilled zucchini, red onion

Cover charge €2.00

Extra buffalo mozzarella, cold cuts and smoked salmon € 2.50
Extra ricotta burrata € 4.00
Other extras € 2.00

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DESSERTS

TIRAMISU' (1-3-7)	€ 5.00
DOLCE COMPAGNIA (1-3-7) <i>mascarpone cheese cream with house cookies</i>	€ 5.00
CHOCOLATE SOUFFLÉ (1-3-6-7-8)	€ 4.50
ICE CREAM TARTUFO (1-3-7) <i>chocolate or pistachio</i>	€ 5.00
SGROPPINO AL LIMONE (1-3-7) <i>Liquid lemon sorbet</i>	€ 3.00
SGROPPINO AL LIMONE (1-3-7) <i>with added prosecco and vodka</i>	€ 4.00

COFFEES

<i>Espresso</i>	€ 1.50
<i>Double espresso</i>	€ 3.00
<i>Macchiato</i>	€ 1.50
<i>Macchiatone</i>	€ 2.00
<i>Additional soy or almond milk</i>	€ 0.50
<i>Cappuccino</i>	€ 2.00
<i>Latte Macchiato</i>	€ 2.20
<i>Toasted barley</i>	€ 1.70
<i>Gingseng</i>	€ 2.00
<i>Decaf</i>	€ 1.70
<i>American</i>	€ 1.70
<i>English Breakfast Tea - Whittard</i>	€ 4.00

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BEER DRAFT

BIRRA MORETTI <i>Lager</i>	20 cl € 3.00 40 cl € 5.50
BIRRA MORETTI <i>La Rossa</i>	20 cl € 3.50 40 cl € 6.00
BIRRA MESSINA <i>Cristalli di sale</i>	20 cl € 3.50 40 cl € 6.00
LAGUNITAS <i>IPA</i>	20 cl € 3.50 40 cl € 6.00
RADLER <i>Beer + lemonade</i>	20 cl € 3.50 40 cl € 6.00

BEER BOTTLED

BOTANICA <i>Golden ale</i>	33cl € 6.00
FOLLINETTA <i>Saison</i>	33cl € 6.00
GIANA <i>Belgian dark strong ale</i>	33cl € 6.00
SANAVALLE <i>Belgian amber ale</i>	33cl € 6.00
LUPULUS TRIPLE <i>Fermented in the bottle</i>	75 cl € 13.00
GANTER HEFEWEIZEN <i>White</i>	50 cl € 6.00
ICHNUSA NON FILTRATA <i>Unfiltered</i>	33 cl € 3.50
MORETTI ZERO <i>Alcohol free lager</i>	33 cl € 3.50
MORETTI <i>Lager</i>	33 cl € 3.50
CANEDIGUERRA <i>White</i>	33 cl € 6.00

WINE

CARAFFE OF SPARKLING WHITE WINE	25 cl € 3.00 50 cl € 6.00
PROSECCO VALDOBBIADENE <i>Extra Dry and Brut</i>	glass € 3.50 bottle € 18.00
CARMENERE <i>Vigna Dogarina</i>	glass € 3.50 bottle € 16.00
CHIARONNAY <i>Vigna Dogarina</i>	glass € 3.50 bottle € 16.00

SOFT DRINKS

<i>Spring water Still/Sparkling</i>	<i>Btl. 0,75 L</i> € 2.50
<i>Spring water Still/Sparkling</i>	<i>Btl. 0,5 L</i> € 1.50
<i>Coca Cola draft</i>	30 cl € 3.00
<i>Coca Cola draft</i>	50 cl € 5.00
<i>Coca Cola</i>	33 cl € 3.50
<i>Coca Cola Zero</i>	33 cl € 3.50
<i>Tonica water</i>	€ 3.50
<i>Orange soda</i>	€ 3.50
<i>Ice lemon tea</i>	€ 3.50
<i>Ice peach tea</i>	€ 3.50
<i>Chinotto</i>	€ 3.50
<i>Lemonsoda</i>	€ 3.50
<i>Gingerino</i>	€ 3.00
<i>Organic fruit juices</i> <i>Bio Plose:</i> <i>Blueberry- A.c.e. - Apple - Pear</i> <i>-Apricot - Peach- Pineapple</i>	€ 3.50

LONG DRINKS / DIGESTIFS / LIQUOR / GRAPPAS

SPRITZ Aperol - Campari - Select - Cynar	€ 4.00
Campari soda	€ 3.50
Negroni	€ 8.00
Americano	€ 6.00
Gin Tonic/Lemon Vodka Tonic/Lemon Havana Cola	from € 7.00 to € 10.00
Limoncello - Liquirizia	€ 3.00
Amaro del capo - Averna - Brancamenta - Braulio - Fernet-Branca - Lucano - Montenegro - Disaronno - Ramazzotti - Unicum - Jagermeister	€ 4.00
Vodka	€ 4.00
Tequila	€ 5.00
Sambuca	€ 4.00
Baileys	€ 4.00
Bourbon	€ 5.00
Whisky premium	€ 9.00
GRAPPAS Prime Uve -Grappa bianca	€ 5.00
Storica nera/903 Barrique	€ 6.00

