



# La Piazza

RISTORANTE

## ANTIPASTI

### *Bruschetta Crustini*

8

Fresh diced tomatoes, oregano, basil, parmesan cheese, garlic and olive oil, served with slices of Italian Crustini

### *Zucchini Sticks*

8

Fresh zucchini hand sliced, breaded, and fried to order, served with homemade garlic dipping sauce

### *Mussels*

14

A generous portion of fresh Mussels sautéed to perfection in your choice of homemade Cream sauce, Zesty Tomato sauce, or White Wine Garlic sauce.

### *Smelts*

14

Fresh succulent Smelts lightly dusted and fried until golden brown and served with homemade seafood sauce.

### *La Piazza's Famous Fried Calamari*

RISTORANTE

13

La Piazza's Fried Calamari has been made famous by Chef Sam Montenegro's secret coating. After a light dusting the calamari is gently deep-fried to give it a crisp coating while maintaining a warm, smooth, buttery texture. Served with homemade seafood sauce.

### *Shrimp and Scallop Formaggio*

14

Succulent black tiger shrimp and sea scallops, gently sautéed in garlic butter, mushrooms, and onions, baked with a creamy cheese sauce. Served with crustini.

### *Seafood Antipasto*

15

A collection of fresh shrimp, clams, calamari, mussels, and scallops marinated in olive oil, fresh lemon, garlic, and herbs.

### *Classic Italian Antipasto Platter*

As traditional Italian as you can get. A generous collection of Italian meats, marinated vegetables, kalamata olives, and a variety of Artisanal cheeses. Drizzled with olive oil and balsamic reduction.

Serves 2, 12

Serves 4, 22



## ZUPPE & INSALATE

### *Straciatella* 6

Tasty savoury chicken consommé with eggs, fresh parsley and parmesan cheese

### *Soup of the Day* 6

Ask your server for Chef Sam's daily creation.

### *House Salad* 8

Fresh mixed greens tossed in your choice of dressing.

### *Mista Salad* 9

Crisp romaine lettuce tossed with feta cheese, kalamata olives, cucumber, red onion and tomato. Served with Chef Sam's Real Italian Dressing.

### *Classic LaPiazza Caesar Salad*

Fresh romaine lettuce topped with real bacon, parmesan cheese, and homemade croutons, tossed in Chef Sam's homemade Caesar dressing.

Side, 8      Large, 12      Add Chicken, 4

### *Caprese Salad* 12

Fresh sliced tomatoes, basil, buffalo mozzarella cheese drizzled with olive oil and balsamic reduction.



### *Mandarin Spinach Salad*

Fresh baby spinach with mandarin oranges, feta cheese, and red onions, tossed in our homemade vinaigrette.

Side, 8      Large, 12      Add Scallops or Chicken, 4



Add Chicken to any salad for \$4



## PASTA

*LaPiazza Spaghetti*  
RISTORANTE

18

Homemade pasta served with pepperoni, mushrooms, green peppers, and onions. Tossed in our Signature Tomato Sauce.

*Penne Salsiccia*

18

Penne with sun-dried tomatoes, Italian sausage, and mushrooms. Tossed in a spicy rosé sauce.

*Manicotti*

19

Fresh sheets of pasta rolled and stuffed with ricotta cheese and spinach, baked in a creamy rosé sauce.

*Cannelloni*

19

Fresh sheets of pasta rolled and stuffed with spiced meats, baked in a creamy rosé sauce.

*LaPiazza Fettuccine*  
RISTORANTE

20

Fresh Grilled Chicken Pesto, tossed in a sun-dried tomato, mushroom, and onion pesto cream sauce.

*Combination Platter*

22

A slice of homemade Lasagna al Forno Cannelloni, and Veal Parmesan.

*Fettuccine Alfredo*

16

A true Italian favourite. Fresh fettuccine pasta tossed in a creamy white wine sauce with garlic and parmesan cheese.

*Lasagna Al Forno*

18

Made from scratch Lasagna baked to perfection.

*Gnocchi*

18

Homemade potato dumplings tossed in your choice of creamy rosé sauce or our Signature Tomato Sauce.

*Linguine Pescatore*

24

Fresh linguine scallops, shrimp, and mussels, clams tossed in our creamy rosé sauce.

*Lobster Ravioli*

32

Fresh lobster ravioli tossed in a silky tarragon cream sauce. Topped with fresh lobster meat.

Add Grilled Chicken Breast or homemade Meatballs, \$5

*Frank's Gamberi Diavolo- "The Devil's Shrimp"* 28

A huge portion of spicy jumbo shrimp tossed with a double-portion of linguine in a spicy rosé sauce. This dish is as fiery as Frank's Ferrari and as huge as its engine.

Add 2oz  
Lobster  
Tails

\$5 each,

2 for \$9,

3 for \$13



## SECONDI

### Chicken

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*LaPiazza* Stuffed Chicken 21  
RISTORANTE

Tender chicken breast stuffed with ham, roasted red Peppers, and cheese.

Wild Mushroom 21

Tender chicken breast topped with sautéed wild mushrooms and onions in a white wine sauce.

Chicken Marsala or Amaretto 21

Tender chicken breast sautéed with mushrooms, and topped with your choice of Marsala or Amaretto and demi-glaze sauce.

Chicken Gorgonzola 21

Tender sautéed chicken breast topped with a creamy gorgonzola sauce.

Substitute Chicken for Veal, \$3

*Signature Chicken Parmesan* 20

Breaded chicken breast topped with mozzarella cheese and baked in our Signature Tomato Sauce.

### Veal

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*LaPiazza* Veal Scallopini 24  
RISTORANTE

Tender veal cut rolled with shrimp and cheese, topped with a wild mushroom sauce.

Veal Piccata 23

Tender veal scaloppini sautéed in lemon butter and white wine sauce.

Veal Saltimbocca 23

Veal scaloppini wrapped in prosciutto, served in a white wine sage butter sauce.

Veal Flortentina 23

Veal scaloppini with prosciutto and spinach, served in a silky white wine cream sauce.

*Signature Veal Parmesan* 23

Breaded veal topped with mozzarella cheese and baked in our Signature Tomato Sauce.

All dishes served with fresh vegetables and roasted potatoes.

Substitute for Side of pasta with Alfredo, Signature Tomato, or Rosé sauce, free of charge



## ALLA GRIGLIA & FRUITI DI MARE

### Poached Salmon

24

Fresh Salmon filet poached to perfection and topped with grilled shrimp. Served in a white wine garlic butter sauce.

### Filet of Sole

22

Soft and buttery filet of sole pan-fried to perfection and served with black olives, potatoes and herbs in a white wine tomato sauce.

### 10 oz Angus Striploin

29

AAA aged Angus beef, grilled to your liking and topped with sautéed mushrooms.



### Rack of Lamb

39

A full rack of New Zealand lamb grilled to your liking, and served with a sautéed wild berry and Grand Marnier reduction.

### Veal Medallion

32

Fresh veal medallion grilled to your liking and served with a roasted vegetables and potatoes.

### Steak Gorgonzola 33

10oz portion of our Angus Striploin, served with a creamy gorgonzola sauce.

### Make it a Surf & Turf!

Add 2oz Lobster Tails  
\$5 each, 2 for \$9, 3 for \$13



### Frito Misto 36

A collection of salmon, shrimp, scallops, and cod, dusted in Chef Sam's secret recipe and gently fried. Served on a bed of vegetables and roasted potatoes.

All dishes served with fresh vegetables and roasted potatoes.



## LUNCH SPECIALS

### Your Choice for \$14

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(Lunch dishes available daily from 11:00am - 4:00pm)

#### *Chicken Caesar Salad*

La Piazza's homemade Caesar Salad, served with a tender grilled chicken breast

#### *Bruschetta Pizza*

Homemade pizza dough rolled out to form a light, crisp, thin crust. Topped with Mozzarella cheese, tomatoes, basil, and parmesan cheese.

#### *Polo Pizza*

Homemade pizza dough rolled out to form a light, crisp, thin crust. Topped with Mozzarella cheese, mushrooms, onions and slices of grilled chicken breast.

### *LaPiazza* Signature Sandwiches RISTORANTE

Fresh sandwiches made from our grilled pizza dough and filled with fresh ingredients.

*Choose from:*

Vegetarian Primavera

Meat Ball

Grilled Chicken

Italian Cold Cuts

#### *Gnocchi Pancetta Gorgonzola*

Our homemade potato dumplings cooked with sliced pancetta, served in a creamy gorgonzola sauce.

#### *Build Your Own Pasta Creation:*

*Pasta:*

*Sauce:*

Penne

Signature Tomato

Linguini

Creamy Rosé

Fettuccini

Bolognese

Spaghetti

Alfredo

Add Grilled Chicken or Shrimp, \$4

## LA DOLCE

### *Your Choice for \$ 7*

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#### *Tiramisu*

Traditional Italian dessert with complex flavours of cocoa, vanilla, and espresso

#### *Tartufo*

Decadent Italian chocolate gelato with a vanilla gelato center

#### *Classic Cheese Cake*

A slice of creamy cheese cake topped with real whipped cream and your choice of blueberry, chocolate, or caramel sauce

#### *Italian Lemon Cake*

A generous portion of a three-layer lemon cream cake, topped with a blueberry coulee

### *Caffe & Tè*

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|------------------------------|---|
| House Coffee, Specialty Teas | 2 |
| Caffe Americano              | 4 |
| Single Espresso              | 3 |
| Double Espresso              | 4 |
| Cappuccino                   | 5 |
| Specialty Coffee             | 7 |

#### *Pyper's Famous Montecristo Coffee 9*

A generous blend of Bailey's, Grand Marnier, and Frangelico,  
in a Cappuccino