

Joey M's

LA PIAZZA CUCINA

CUCINA ITALIANA

Where cooking comes from the heart.

NOW THAT'S AMORE!

609.522.8300

www.lapiazzacucina.net

Don't See It, Just Ask!

ZUPPA *Soup*

Zuppa di Giorno Soup of the Day

INSALATA *Salad*

Classic Caesar

Romaine lettuce tossed w/our house-made croutons & Caesar dressing.

ADD: Grilled Chicken +6 Shrimp +8

House Salad

Garden fresh lettuce, tomatoes & onions tossed w/Joey M's homemade dressing.

ANTIPASTO *Appetizers*

Frito Calamari

Dusted in seasoned flour & fried to perfection. Served w/our own marinara.

Sicilian Calamari *(House Specialty)*

Dusted in seasoned flour & fried to perfection, tossed with oil-cured olives, capers, cherry peppers & garlic in a white wine lemon butter reduction.

Tower of Pisa

Layered fried eggplant, fresh water mozzarella & vine-ripened tomatoes, served on a bed of spring mix & drizzled w/balsamic vinegar.

Mussels or Clams

Bianco: Sautéed in our own special white wine & garlic sauce.

Rosso: Tossed in a spicy marinara sauce.

Fagioli Verdi

Sautéed broccoli rabe, spinach & cannelloni beans sautéed in oil & garlic.

Served w/garlic bread.

Mozzarella Caprese

Vine-ripened tomatoes & fresh mozzarella drizzled w/basil infused olive oil.

Broccoli Rabe

Sautéed in garlic & oil.

La Piazza Panini

Prosciutto, fresh water mozzarella & roasted red peppers layered between fried eggplant & drizzled w/a balsamic reduction.

Rice Balls

Risotto, prosciutto, pecorino romano, mozzarella, topped w/roasted peppers, cream sauce.

Roasted Peppers

Fire roasted sweet peppers in garlic & olive oil. Topped w/sharp provolone shavings.

Wheat & Gluten-Free Pasta is available upon request

MACARONI

Spaghetti w/house-made tomato gravy

Ravioli w/house-made tomato gravy

Gnocchi w/house-made tomato gravy

Gnocchi & Spinach

Fresh spinach sautéed in olive oil, butter & garlic, tossed w/grated cheese.

Penne alla Vodka

Penne tossed in a blush vodka cream sauce w/pancetta & fresh Italian parsley.

Fettucini Alfredo

Fettucini tossed w/fresh cream, butter & pecorino romano cheese.

Fra Diavolo (Spicy)

Olive oil, garlic & basil in our house-made spicy marinara topped w/long hots.

Primavera

Garden-fresh vegetables sautéed w/your choice of Pomodoro, Garlic & Oil or Alfredo sauce.

Puttanesca

Capers, anchovies, oil-cured olives & fresh tomatoes, w/garlic & olive oil.

PESCE *Seafood*

Calamari

Tossed w/fresh herbs in Pomodoro or a white wine garlic butter reduction.

Mussels or Clams

Bianco: Sautéed in our own special white wine & garlic sauce.

Rosso: Tossed in a spicy marinara sauce.

Shrimp Scampi

Shrimp sautéed in a white wine garlic butter reduction w/fresh herbs, over choice of pasta.

Shrimp Amalia

Shrimp sautéed in a white wine garlic butter reduction w/fresh herbs over choice of pasta & topped w/lump crabmeat.

Cioppino

Sautéed shrimp, calamari, clams, mussels, scallops & lump crabmeat in a spicy tomato broth. Also available in a white wine garlic & oil reduction.

Salmon Fantastico

Baked salmon topped with sautéed spinach, sun dried tomatoes & sherry, baked in a puff pastry, topped with a lemon butter beurre blanc sauce.

Fish of the Day

Prepared Fresh by Master Chef Joey M – Bon Apetito

POLLO *Chicken*

Parmigiana

Tender chicken cutlet in our Italian herb bread crumbs w/house-made tomato gravy & mozzarella cheese.

Antonio

Tender chicken cutlet in our Italian herb bread crumbs, topped w/sautéed spinach, olive oil & garlic, & extra sharp provolone cheese.

Siciliano (Spicy)

Tender boneless chicken breast sautéed w/oil-cured olives, mushrooms, capers, cherry peppers & garlic in a white wine lemon butter reduction.

Abruzzi

Tender boneless chicken breast, shrimp & scallops in a light white wine cream sauce, w/ roasted peppers.

Angelina

Grilled chicken breast topped w/provolone cheese, spinach & sun-dried tomatoes, finished in a roasted red pepper cream sauce.

Marsala

Chicken breast sautéed in herbs, mushrooms, marsala wine and butter.

VITELLO *Veal*

Parmigiana

Tender milk-fed veal in our Italian herb bread crumbs w/homemade tomato gravy & mozzarella cheese.

Saltimbocca

Tender milk-fed veal sautéed in a sage demi glaze ,topped w/prosciutto di Parma, mushrooms & mozzarella cheese.

Gianna

Medallions of veal sautéed in a white wine lemon butter reduction, w/artichoke hearts & prosciutto.

Marsala

Medallions of veal sautéed in a marsala wine herb butter reduction, w/mushrooms.

Siciliano

Tender milk-fed veal sautéed in a lemon butter white wine reduction, w/garlic, oil cured black olives, mushrooms & hot cherry peppers.

BISTECA *Steak* | **CARNE** *Meat*

Filet Mignon

8 oz. Filet served w/garlic mashed potatoes, vegetable of the day & fried onions.

Filet Montello

8 oz. Filet topped w/roasted garlic & asiago cheese spread, wrapped in prosciutto di parma & baked in a light puff pastry crust served w/garlic mashed potatoes and vegetable of the day.

Filet alla Funghi

Filet medallions sautéed in a five mushroom white wine cream sauce, served over Chef's choice of homemade pasta.

FLATBREADS

Classico

Marinara sauce w/mozzarella cheese.

Pepperoni

Marinara sauce & pepperoni w/mozzarella cheese.

Margherita

Marinara sauce, fresh water mozzarella & fresh basil.

Scampi

Shrimp sautéed in a white wine garlic butter reduction w/fresh herbs & mozzarella cheese.

Bianco

Garlic oil, fresh herbs, w/mozzarella & pecorino romano cheeses.

CONTORNI *Sides*

Meatballs

Sausage

Mashed Potatoes

Vegetable of the Day

French Fries

Side of Tomato Gravy

Side of Pasta w/Tomato Gravy

Side of Garlic Bread

All entrees come with choice of soup or salad and fresh baked Italian bread.

BAMBINI *Children's Menu*

Children 10 & Under:

Penne or Spaghetti w/Meatball

Ravioli & Meatball

Pizza

Chicken Fingers w/French Fries

Grilled Chicken w/Mashed Potatoes or French Fries

BEVANDE *Beverages*

Soda/Iced Tea
Coffee/Tea
Milk
Chocolate Milk

COCKTAILS, WINES, BEER

Enjoy Martinis, Mixed Drinks, Wine and Beer From Our Fully Stocked Bar

EARLY BIRDS

From 4:00 – 5:30 pm – Must be seated by 5:00 pm

There will be a Plate Sharing Charge of \$5.00

For your convenience, a gratuity of 18% will be added to parties of 6 or more.

Join us every Friday & Saturday night for LIVE entertainment!

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