



🌀 SMALL PLATES 🌀

Olive 5

Assorted Italian Olives

Caprese 9

Mozzarella di Bufala,
Tomato, Basil

Prosciutto & Bufala 12

Prosciutto di Parma,
Mozzarella di Bufala

Verdure Gratinata 8

Baked Eggplant,
Zucchini & Tomato Topped
with Garlic Parsley
Breadcrumbs

Ricotta Miele & Pistacchio 8

Ricotta Cheese, Honey,
Crushed Pistachios

Bresaola e Carciofi 9

Thinly Sliced Cured Beef,
Artichoke Hearts, Shaved
Parmigiano Cheese,
Lemon Juice

ZUPPA DEL GIORNO TODAY'S SOUP



PASTA DEL GIORNO TODAY'S PASTA

🌀 PIADINE 🌀 FLATBREAD SANDWICHES

Amarcord 12

Prosciutto di Parma, Mozzarella, Arugula

Giulietta 10

Mozzarella, Tomato, Basil,
Extra-Virgin Olive Oil

Americana 12

Chicken Breast, Mozzarella,
Sundried Tomato, Spicy Mayo Sauce

Rimini 13

Stracchino Cheese, Arugula, Mushroom,
Truffle Oil

Tirolese 13

Speck, Fontina, Mushroom, Tomato, Mayo

Dolce Vita 14

Bresaola, Stracchino Cheese, Arugula,
Extra-Virgin Olive Oil

Plaza Exclusive Piadina 16

Oven Roasted Salmon, Artichoke Hearts,
Frisee with Lemon Capers Sauce

🌀 CUTBOARDS 🌀

Tagliere di Salumi 16

Assorted Selection of Italian Meats

Tagliere di Formaggi 16

Assorted Selection of Italian Cheeses

Tagliere Misto 24

Assorted Selection of Italian
Meats & Cheeses

🌀 SALADS 🌀

Mista 10

Mesclun, Arugula, Tomato,
Carrot, Cucumber, Celery

Pollo 12

Chicken Breast, Sundried
Tomato, Arugula, Pecorino
Cheese, Pine Nuts

Gorgonzola 11

Gorgonzola Cheese Chunks,
Arugula, Walnuts, Pears

Nizzarda 14

Tuna, Hard-Boiled Egg, Capers,
Onion, Cucumber, Tomato,
Italian Olives

Salmone 16

Oven Roasted Salmon, Frisee,
Dill, Capers, Fennel, Orange,
Lemon Zest

🌀 DESSERTS 🌀

Torta Gelato 6

Sea Salt Caramel Gelato Cake

Tiramisu 6

Espresso-Soaked Cake,
Mascarpone Cream

Profiterol 6

Cream Puffs Covered with
Chocolate

Piadina Alla Nutella 7



☞ COFFEE & TEA ☞

Espresso	3
Macchiato	3.5
Americano	3.5
Drip Coffee	3
Caffe' Latte	4
Cappuccino	4
Organic Teas	3
Hot Chocolate	4
Iced coffee	3.5
Iced Tea	3.5

Make any coffee LARGE for \$1 – Soy milk \$0.50

☞ SODA & WATER ☞

Panna Still Water	2.5
Pellegrino Sparkling Water	3
Coke, Diet Coke, Sprite	2.5
Pellegrino Sodas	3

☞ BEER ☞

Menabrea, Bionda, Italy	8
Menabrea, Ambrata, Italy	8
Sam Adams, Lager, USA	7
Coney Island, Pilsner, USA	7
Peak, India Pale Ale, USA	7

☞ WINE ☞

	glass	bottle
SPARKLING		
Prosecco, Mionetto, NV, Veneto	11	39
Fruity and floral nose and palate with notes of honey, acacia and apricot. Smooth, yet dry on the palate.		
WHITE		
Pinot Grigio, Borgo Conventi, 2012, Friuli	11	39
Fragrant, intense and complex. White pear and hints of flowers. Solid structure, refined and with a remarkable aromatic.		
Chardonnay, Bramito Antinori, 2012, Umbria	13	46
Fresh and complex bouquet with buttery notes laced with vanilla. Good structure, elegant and mineral, which expresses a tonic and balanced acidity.		
Sauvignon Blanc, Bortoluzzi, 2012, Friuli	14	49
Peachy, sage leaves with distinct elegance. Full bodied but fresh, very appealing, with complex herbaceous flavors.		
RED		
“Neprica”, Tormaresca, 2012, Puglia	10	35
Red fruits, black-cherry with light violet notes. Full bodied, soft, sapid, balanced acidity, justly tannic.		
Montepulciano d’Abruzzo, Fantini, 2012, Abruzzo	11	39
Ripe cherries and notes of vanilla, full bodied, well balanced and good persistence on the finish.		
Sangiovese, Barco Reale di Capezzana, 2010, Tuscany	13	46
Ripe blackberries and dark cherries with a hint of oak. Dense tannins and a lush, velvety texture with dark berry fruit flavors mingling on the finish.		
Bolgheri “Il Bruciato”, Guado Al Tasso, 2011, Tuscany	16	56
Red currants, raspberries and notes of sweet spices. Well balanced, medium to full bodied, soft, integrated tannins.		