



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

All our pizzas are made from slow-leavened dough.

Cereal flour pizzas and gluten free are also available.

GLUTEN FREE extra charge + 2.00€
CEREAL FLOUR. + 1,50€

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

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 ... +</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 SUMMER PIZZAS

BISTECCA DI POMODORO (1-7) Tomato sauce,mozzarella,then after cooking,fresh sliced Nasone tomato,Buffalo mozzarella and basil	12,50 €
DICAPRI (1-7) Tomato sauce,Buffalo mozzarella,Nasone tomato,basil leaves,oregan and olive oil (all ingredients are raw)	12,50 €
NORMA (1-7) Tomato sauce,mozzarella,aubergines, smoked ricotta cheese,basil	11,50 €
L'ORTO DELLA VICINA (1-7) Tomato sauce,mozzarella,Nasone tomato,onion,cucumber,fresh sliced cupsicum,black olives and torn burrata	12,50 €
SALUTI DA JESOLO (1-4-7) Tomato sauce,garlic,oregan,marinated anchovies,sun dried tomatoes,fresh sliced cupsicum and basil	12,00 €

VEGAN PIZZAS

ALASSIO (1-6) Vegan rice mozzarella,vegan tuna, Nasone tomato,capers and basil	€ 13,50
S.ERASMO (1) Tomato sauce,vegan rice mozzarella, aubergines,fresh sliced cupsicum,zucchini and basil	€ 12,50
ERACLEA (1-6) Tomato sauce,vegan rice mozzarella, red onions,black olives,capers, Tofu Vegan	€ 13,00

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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) € 10.00
tomato sauce, buffalo mozzarella,
fresh basil and sun-dried tomatoes

MODERNA (1-6-7) € 10.00
tomato sauce, cow-milk mozzarella,
fresh tomato, arugula, grana cheese
shavings

ROSSA (1-6-7) € 9.00
tomato sauce, cow-milk mozzarella,
fresh tomato and fresh basil

ORTOMISTO (1-6-7) € 10.00
tomato sauce, cow-milk mozzarella,
bell peppers, eggplant, zucchini and
fiori di zucca

PATATA CITY (1-6-7) € 8.50
tomato sauce, cow-milk mozzarella
and French fries*

CARNE & COMPAGNIA (1-6-7) € 13.00
tomato sauce, cow-milk mozzarella,
baked ham, Italian sausage,
pepperoni, wurst and French fries*

PARMA (1-6-7) € 9.50
tomato sauce, cow-milk mozzarella,
eggplant and grana cheese (cooked)

AGRIGENTO (1-6-7) € 10.00
tomato sauce, cow-milk mozzarella,
scamorza, eggplant and fresh tomato

AREZZO (1-6-7) € 10.00
tomato sauce, cow-milk mozzarella,
mushrooms, sun-dried tomatoes,
black olives and fresh basil

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

All our pizzas are made from slow-leavened dough.

Gluten free and Cereal flour pizzas are also available.

GLUTEN FREE extra charge + 2.00€
CEREAL FLOUR + 1,50€

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

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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, Hot 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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Cereal flour pizzas
are also available.

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CEREAL FLOUR + 1.50 €

Cover charge €2.00

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Extra ricotta burrata € 4.00
Other extras € 2.00

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P30 PIZZAS

30.0 (1-6-7) tomato sauce, mozzarella, oregano and fresh basil	€ 10.00
30.3 (1-3-4-6-7) Stewed veal, tuna sauce, capers	€ 13.50
30.5 (1-6-7-10) tomato sauce, torn burrata, raw ham and basil (all uncooked)	€ 13.00
30.6 (1-6-7) Mozzarella, Tropea onions, black olives, cherry tomatoes and baked ham (uncooked)	€ 12.00
30.7 (1-4-6-7) Tomato sauce, torn burrata, anchovies, pink pepper, valerian salad	€ 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

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WHEN IN SEASON

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) € 11.00
tomato sauce, buffalo mozzarella,
cherry tomatoes, anchovies, capers and
oregan

POMPEI (1-6-7) € 11.00
cow-milk mozzarella, smoked scamorza
cheese, friarielli* and sausage

SPACCANAPOLI (1-4-6-7) 11.00€
tomato sauce, buffalo mozzarella,
sundried tomatoes, marinated
anchovies and black olives

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

**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) <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

CAPRESE DI BUFALA & POMODORO NASONE DEL CAVALLINO (7) Buffalo mozzarella & sliced Nasone tomato, basil and olive oil	12,00 €
HAM & MELON Raw S. Daniele ham and Melon	12.00€
VITELLO TONNATO (3-6) Cold veal with tuna sauce	13.00€
ROASTBEEF ALL'INGLESE (6) Cold roastbeef English Style	12,00 €

SALADS

CAESAR SALAD (1-6-7-11) <i>Mixed salad, chicken, croutons, grana cheese flakes and Caesar sauce</i>	11,00 €
NORWEGIAN (4-11) <i>Mixed salad, carrots, cherry tomatoes smoked salmon, avocado, black sesame seeds</i>	12,00 €
VITANOVA (2-6) <i>Valerian salad, prawns, rice, avocado, dried tomatoes, yellow capsicum, capers</i>	12,00 €
DOC SALAD (6-7) <i>Valerian salad, Feta (Greek cheese), cherry tomatoes, capers, olives, avocado, carrots, dried tomatoes, basil, grilled zucchini, red onion</i>	13,00 €
RICE GREEK SALAD (6-7) <i>Rice, tomato, cucumber, capsicum, onion, black olives, Feta cheese, basil, oregan</i>	12,00 €

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
HOUSE CAKE (1-3-6-7-8) SERVED WITH ICE CREAM	€ 5.00
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>	Btl. 0,75 L € 2.50
<i>Spring water Still/Sparkling</i>	Btl. 0,5 L € 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 Bio Plose: Blueberry- A.c.e. - Apple - Pear -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	from € 7.00
Vodka Tonic/Lemon	to € 10.00
Havana Cola	
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