piazza caffè

TRATTORIA DI FAMIGLIA

11/01/26

starters & salads

FLASH FRIED CALAMARI
Crispy calamari, sage, lemon aioli 18

ITALIAN CHARCUTERIE
Prosciutto, salami, mortadella, italian cheeses, pecorino romano w/ honey, olives, crostini 20 (gfa)

BURRATA & MORTADELLA
Mortadella, basil oil, castelvetrano olives, pistachio, parmesan crunch, focaccia 17 (gfa)

CAESAR SALAD
Hearts of romaine, anchovy-lemon aioli, croutons, parmesan 10 / 16 (gfa)

MEATBALLS IN SUGO
Meatballs w/ tomato sauce, parmesan 15

GREEN SALAD
Little gems, baby romaine, watercress, frisée, endive, with shallot vinaigrette 8 / 16 (gf)

CAPRESE SALAD
Heirloom tomatoes, fresh mozzarella, basil, olive oil, oregano, aged balsamic vinegar 16 (gf)

HOUSE BAKED FOCACCIA *fresh daily, olive oil 6*
with herbed mascarpone spread, olive oil 10

PROSCIUTTO & PEAS SALAD
Butter lettuce, little gems, peas, prosciutto, pea shoots, mint, basil, creamy shallot dressing 18 (gf)

FLASH FRIED VEGETABLES
Shoestring zucchini, carrots, red onion, bell peppers, sage, lemon aioli 16

CRISPY POLENTA
With ragù toscano or fonduta gorgonzola 12 (gf)

ZUPPA *Seasonal soup, focaccia 8*

fresh egg pastas, made in house

substitute gluten free fettuccine 2

SPICY RIGATONI
Creamy, slightly spicy. Tomato, cream, calabrian chile, onion, parmesan cheese 20

SPAGHETTI AL POMODORO
Spaghetti, pomodoro sauce, stracciatella, parmesan 19

LINGUINE W/PESTO GENOVESE
Linguine, green beans, potato, pesto, toasted pine nuts 23

BUCATINI CACIO E PEPE
Bucatini, pecorino romano, black pepper 21

BUCATINI CARBONARA
Bucatini, guanciale, egg yolk, pecorino romano, black pepper 23

LASAGNA BOLOGNESE
Bolognese ragù, lasagna, bechamel, parmesan 27

TORDELLI LUCCHESE
Hand-formed stuffed pasta filled with braised beef and pork, meat ragù 30

TAGLIATELLE BOLOGNESE
Tagliatelle, bolognese ragù, parmesan 25

TUSCAN RIGATONI
Tuscan style beef ragù, pine nuts, parmesan 25

mains

BLACK COD LIVORNESE
Black cod, stewed cherry tomatoes, wine, garlic, capers, olives, parsley, grilled broccolini 28 (gf)

PORK CHOP W/ MUSHROOM CREAM SAUCE
8 oz bone in chop with assorted wild mushrooms, shallots, sherry, heavy cream, roasted potatoes 28 (gf)

CHICKEN CACCIATORE
Braised quarter chicken (thigh & drum), tomato, celery, carrot, onion, rosemary, red wine, roasted potatoes 26 (gf)

EGGPLANT PARMIGIANA
layers of eggplant, tomato sauce, fresh mozzarella, parmesan 24 (gf)

GRILLED RIB EYE STEAK
12 oz, local Native American rib eye, roasted potatoes, maldon salt, rosemary, garlic confit 47 (gf)

MILANESE *(crispy pork cutlet)*
8 oz pork loin, pan fried w/butter, lemon aioli, fresh tomato, arugula, lemon 26

sides

GRILLED BROCCOLINI
Grilled broccolini, garlic 9 (gf)

CREAMY MUSHROOM SAUCE
Mushrooms, shallots, sherry, heavy cream 5 (gf)

FONDUTA GORGONZOLA
Creamy gorgonzola sauce 5 (gf)

ROASTED POTATOES
Roasted potatoes, chicken broth, rosemary, sage, garlic, bay leaf, olive oil, salt 9 (gf)

roman pizza

Our pizza uses just 180 grams of dough per pie, rolled very thin and baked until slightly charred at the edge. Thin and crunchy, with light sauce and minimal toppings, it lets the ingredients speak: Bianco di Napoli organic crushed tomatoes, King Arthur flour, fior di latte mozzarella, Parmigiano Reggiano, real Italian olive oil, and salt. | ***Gluten-free crust available (King Arthur) +4***

MARINARA VERDE
Tomato, fresh garlic, oregano, basil pesto, black olive tapenade 17

MARGHERITA
Tomato, fior di latte mozzarella, parmesan, basil, olive oil 16

PROSCIUTTO & MUSHROOM
Tomato, mushrooms, prosciutto crudo, fior di latte mozzarella, parmesan, oil 21

PEPPERONI
Tomato, fior di latte mozzarella, parmesan, pepperoni, olive oil 18

DIAVOLA
Tomato, fior di latte mozzarella, 'nduja (spicy spreadable sausage), NM spicy green chile, olive oil 19

MORTADELLA, PESTO, BURRATA
Fior di latte mozzarella, parmesan, mortadella, burrata, basil pesto, pistachio 23

BROCCOLINI & SAUSAGE
Grilled broccolini, sweet sausage, smoked provolone (scamorza) mozzarella 23

MUSHROOM
Tomato, fior di latte mozzarella, parmesan mushrooms, olive oil 18

FOUR CHEESE
Fior di latte mozzarella, fontina, parmesan, gorgonzola 18

(gf)- gluten free, (gfa)- gluten free available

Dietary needs and allergies are accommodated when possible. Some traditional Italian dishes may not be modified.

Tree Nut Egg Our specialties

BEVANDE

spritzes

BELLINI
Peach liqueur, peach nectar & prosecco 14

APEROL SPRITZ
Aperol, prosecco, soda 13

NEGRONI SBAGLIATO
Campari, vermouth & prosecco 12

LIMONCELLO SPRITZ
House made meyer lemon limoncello & prosecco 14

HUGO SPRITZ
St. Germain elderflower liqueur, prosecco, mint & soda water 14

negronis

NEGRONI CLASSICO
Campari, cocchi rosso, sigil gin 16

NEGRONI ROSA
Aperol, cocchi bianco, sigil gin 16

NEGRONI BIANCO
Luxardo bitter bianco, cocchi bianco, sigil gin 16

NEGRONI SANTA FE
AASB Aradia liqueur, cocchi rosso, sigil gin 18

MEZCAL NEGRONI
Campari, cocchi rosso, mezcal 19

signature cocktails

MARTINI CLASSICO
Stirred sigil gin, gorgonzola olives 17

SPANISH GIN & TONIC
Mahón Spanish gin, molto bene tonic water, bay leaves, black peppercorns, lime, lemon 16

OLD FASHIONED
Bourbon, demerara syrup, bitters 16

AMARETTO CHERRY SOUR
Amaretto, luxardo cherry liqueur, fresh lime, fee foam, soda water 16

MANHATTAN NERO
Elijah craig straight rye, amaro lucano, cocoa bitters, orange bitters, amarena cherry 16

LIMONCELLO
Housemade with organic meyer lemons 10

LAVENDER LEMON DROP
New Mexico los poblanos lavender gin, lemon, lavender syrup 16

ESPRESSO MARTINI
Borghetti Liqueur, ritual vodka, illy espresso 15

ITALIAN MARGARITA
Cimarron tequila, L'Aperitivo Nonino, ixchel curaçao, verde lemon & lime juice 16

beer & cider

HEINEKEN ZERO, BLUE MOON ALE, MARBLE CERVEZA, PERONI, DOS EQUIS LAGER, SFBC PALE ALE *6*

BEERS ON TAP (16 OZ) *7*
Beer creek red ale, second street 2920 ipa, peroni, seasonal draft

Ask your server for additional offerings

red wine

JOEL GOTT 815 CABERNET SAUVIGNON, 2021
Napa, CA | Fruity, balanced tannins 12/35

ANIELLO 006 MALBEC, 2022
Argentina | Dark fruit, aromatic 12/35

M. CHIARLO LE ORME BARBERA D'ASTI, 2022
Piedmont, Italy | Red fruit, spiced savory 13/40

ANTINORI PEPPOLI CHIANTI CLASSICO, 2023
Tuscany, Italy | Cherry & leather 13/36

FABULAS FARAE MONTEPULCIANO D'ABRUZZO, 2022
Abruzzo, Italy | Dry, earthy, fruity 14/40

IL TRULLO PRIMITIVO, 2022
Puglia, Italy | Dark fruits, earthy, spice 14/40

TERRE GAIE "BRANDO" CABERNET FRANC, 2024
Veneto, Italy | Herbal, red fruit, vanilla 14/40

COOPER MOUNTAIN COOPER HILL PINOT NOIR, 2022
Oregon | Dry, fruity, silky 16/40

SANT'ANTONIO NANFRÈ VALPOLICELLA, 2022
Veneto, Italy | Crisp, aromatic, light cherry 18/46

MICHELE CHIARLO LANGHE DOC NEBBIOLO, 2021
Piedmont, Italy | Violet, full bodied, red fruits 18/46

MASSERIA LI VELI PRIMONERO, NEGROAMARO 2024
Salento, Italy | Red fruit, velvety, herbal 15/45

DAOU CABERNET SAUVIGNON, 2023
Paso Robles, CA | Tobacco, mocha 22/65

ZACCAGNINI MONTEPULCIANO D'ABRUZZO, 2021
Abruzzo, Italy | Dry, ripe berries 45

BADIA CHIANTI CLASSICO, 2022
Tuscany, Italy | Cherry, spice, earthy, elegant 75

COLLINA SAN PONZIO BAROLO FOSSATI, 2019
Piedmont, Italy | Dry, dark fruit, withered rose 100

TENUTE DI GRESY BARBARESCO, 2020
Piedmont, Italy | Dark fruit, licorice, aromatic 150

white wine

ANTINORI BRAMITO CHARDONNAY, 2024
Umbria, Italy |Citrus, crisp, mineral 13/40

MATUA SAUVIGNON BLANC, 2022
New Zealand | Key lime & salted ripe melon 13/35

TIEFENBRUNNER PINOT GRIGIO, 2020
Alto Adige, Italy | Pear, citrus, white flowers 13/40

CASTELLO DEL POGGIO MOSCATO,
Pavia, Italy | Fresh, sweet, floral 13/35

TERRE GAIE "KALI" SAUVIGNON BLANC, 2024
Veneto, Italy | Citrus, herbal, zesty 13/35

SERRA DEL CONTE VERDICCHIO, 2023
Le Marche, Italy | Dry, aromatic, citrus, floral 13/45

GRIFO DEL QUARTARO GAVI, 2021
Piedmont, Italy | Dry, light, crisp 20/60

TATOMER RIESLING, 2023
CA | Crisp, mineral, citrus 16/48

FLOWERS CHARDONNAY, 2023
Sonoma |Zesty, lemon, green apple 16/50

TERRAZZE DELL'ETNA, CIURI, 2023
Etna, Italy | Vibrant, mineral, tropical notes 18/50

DUCKHORN SAUVIGNON BLANC, 2022
Napa |Pineapple, lemon, subtle minerality 18/60

sparkling wine • rosé

ADAMI PROSECCO D.O.C.
Veneto, Italy | Green apple & citrus 14/45

LA MARCA PROSECCO ROSÉ
Veneto, Italy | Zesty, dry, slightly sweet 13/35

TORMARESCA CALAFURIA ROSÉ, 2022
Puglia, Italy | Crisp, savory, aromatic 13/40

LA VIDAUBANAISE LA PLAGE ROSÉ DU VAR, 2025
Provence , France | Dry, fruity, aromatic 13/40

mocktails

LAVENDER GARDEN
Lavender syrup, verde fresh pressed lemon juice, Seedlip garden n/a spirit 12

PHONY NEGRONI ***Classico or Bianco***
Nuanced notes of Tuscan juniper, southern Italian citrus and florals provide slightly sweet and herbal notes, with a familiar backbone of bitterness 10

STRAWBERRY SPRITZ
Fresh strawberry puree, mionetto n/a prosecco, fresh lemon, simple syrup, soda water 12

GHIA SPRITZ
A refreshing non-alcoholic spritz made with Ghia—a botanical aperitif with notes of citrus, herbs, and a gentle bitterness—topped with sparkling water for a crisp, aperitivo-style finish 10

soft drinks

SODAS
Coke, coke zero, sprite, dr. pepper, ginger ale 3
San pellegrino blood orange or lemonade 6

ICED TEA *4*

HOUSE FILTERED COFFEE
Allegro Italian roast 4

VERDE FRESH PRESSED LEMONADE *(one refill) 6*

ESPRESSO
Illy caffè, Italy 4

CAPPUCCINO, CAFFE LATTE
Illy caffè, Italy 4

HOT TEA
Desert mountain teas: camomile blend, black tea blend, green tea blend, mint blend 5

20% Gratuity added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.