

RISTORANTE ITALIANO

PIACERE MIO

92102

ANTIPASTI

PROSCIUTTO E BURRATA 15.50

Sliced Parma Prosciutto and Burrata Cheese



CAPRESE 13.50

Sliced fresh Mozzarella, Heirloom Tomato and Basil served with Caponata



ANTIPASTO DELLA CASA 15.50

Selection of Cold Cuts and Cheeses

ANTIPASTO DI MARE 17.00

Seafood Salad (Shrimp, Calamari, Octopus) marinated grill Peppers, grilled Eggplant and Arugula



POLPO E PATATE 16.00

Octopus and Potato Salad with Kalamata Olives and Pesto sauce



MELANZANE SAPORITA 14.00

Baked Eggplant with Mozzarella, Ricotta Cheese topped with Tomato sauce



COZZE E VONGOLE ALLA MARINARA 16.50

Sautéed Mussels and Clams with Garlic and Parsley in Tomato broth

CALAMARI FRITTI 17.00

Fried Calamari with Shrimp and Zucchini

CARPACCIO DI CARNE 15.00

Sliced Marinated Beef (aged 14 days) served with Arugula, Shaved Parmesan Cheese and grilled Eggplant on top



CARPACCIO DI SALMONE 15.00

Sliced Smoked Salmon with Red Onions, Capers and Avocado Vinaigrette served with Arugula



BRUSCHETTA 14.00

Grilled bread topped with Cherry Tomatoes, Mozzarella cheese, Prosciutto, Oregano and Basil

INSALATE

HOUSE SALAD 10.50

Arugula salad tossed in Lemon Vinaigrette topped with shaved Parmesan Cheese and served with organic Tomatoes and Mix Olives



CESARE SALAD 10.50

Heart of Romaine Leaf, Croutons and Parmesan Cheese in a Caesar Dressing

FERN SALAD 10.50

Baby Iceberg Lettuce topped with smoked Pancetta and Gorgonzola crumble in a Ranch Dressing



GRAPE SALAD 11.00

Baby Spinach salad tossed in Balsamic Dressing and served with Goat cheese crumble, Berry Mix and Red Grapes



PIACERE MIO SALAD 10.50

Mix Green, Cherry tomato, Corns and Avocado in a creamy Avocado Lemon Dressing



VEGETARIAN



GLUTEN FREE

MAKE YOUR OWN PASTA DISH

MADE FRESH DAILY

EGG NOODLE PASTA

PAPPARDELLE

Large flat pasta Noodles



TAGLIATELLE

Traditional type of Pasta from Emilia Romagna



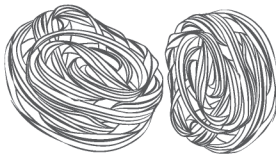
TAGLIERINI

Type of ribbon Pasta it's like Tagliatelle Pasta but is a thinner version



CAPELLINI

Very thin variety of Italian Pasta



GLUTEN FREE PASTA

Ask your server for the daily options



SAUCES

TOMATO 15.95

Slow cooked sauce made from all natural Vine-Ripened Tomato, Onions, Carrots, Celery, Basil and Fresh Herbs



BOLOGNESE 18.50

100% Angus Ground Beef finished in Celery, Carrots, Onions and Homemade Tomato Sauce with Red wine



PESTO 17.95

Extra Virgin Olive Oil, Basil, Walnuts, Parmesan and Fresh Ricotta cheese



AMATRICIANA 17.95

Sautéed Shallots, Olive Oil, Pancetta, chopped Tomatoes, Basil in White Wine Marinara sauce



ARRABBIATA 16.00

Tomato Sauce with Garlic and Chili Flakes



ALFREDO 16.95

Cream Sauce made with Butter, Heavy Cream and Parmesan cheese



GAMBERI E ARUGOLA 19.50

Sautéed Garlic, Olive Oil, Shrimp, chopped Tomato and Arugula in Pink sauce

FUNGHI 18.50

Sautéed Shallots, Olive Oil and Mixed Mushrooms in Brandy Cream sauce



ORTOLANA 16.95

Light Vegetable Sauce with Mushrooms, Eggplant, Bell Peppers, Celery and Carrots



ADD PROTEINS TO YOUR FAVORITE SAUCE

CHICKEN 5.50

SAUSAGE CRUMBLES 5.50

MEATBALL (EACH) 5.00

SHRIMP 7.00

SALMON PIECES 7.50

PASTA

ALL OUR STUFFED PASTA CONTAINS: RICOTTA CHEESE, PARMESAN CHEESE, EGGS AND BREAD CRUMBS (WHEAT, SOY, MILK AND SESAME SEEDS)

LASAGNE AL PESTO 19.00

Layers of wide homemade pasta sheets filled with thin sliced Potatoes, finished in Pesto Sauce and Béchamel, topped with Parmesan and Mozzarella Cheese



LASAGNE ALLA BOLOGNESE 21.00

Layers of wide homemade pasta sheets with Meat Sauce, Parmesan cheese and Béchamel au Gratin

RAVIOLI DI MAGRO BURRO E SALVIA 17.50

Homemade Ravioli stuffed with Spinach and served with Butter, Sage and Shaved Parmesan Cheese on top



RAVIOLI DI CARNE AI FUNGHI 21.50

Homemade Ravioli stuffed with 100% Angus Beef served in Mushroom cream sauce and Parmesan cheese

RAVIOLI DI SALMONE AI GAMBERI 21.50

Homemade Ravioli stuffed with Fresh Salmon and finished in Olive Oil, Garlic, Shrimp, Zucchini and Pesto in Tomato cream sauce.

RAVIOLI DI MELANZANE 19.50

Homemade Ravioli stuffed with Eggplant and Smoked Mozzarella served in Pink sauce



GNOCCHI ALLA SORRENTINA 20.50

Homemade Potato Dumplings served in a marinara sauce with melted Mozzarella Cheese and Fresh Burrata on top



SPAGHETTI CARBONARA 20.50

Spaghetti pasta with sautéed Shallots, White Wine, Egg Yolk, Pancetta, Black Pepper, a touch of Cream and Parmesan Cheese

SPAGHETTI CON POLPETTE 20.50

Spaghetti pasta in Marinara sauce, Olive Oil and Fresh Basil served with Homemade 100% Angus Beef Meatballs stuffed with Mozzarella cheese

LINGUINE ALLE VONGOLE 22.50

Linguine pasta with sautéed Manila Clams, Olive Oil, Garlic and Italian Parsley in White Wine

TAGLIERINI NERI AI FRUTTI DI MARE 24.50

Homemade Squid Ink pasta with sautéed Clams, Mussels, Calamari, and Shrimp, served in Olive Oil, Garlic, Chopped Tomato, Basil, Oregano, White Wine Marinara sauce
(Ask your server if you would like a different kind of pasta)

ORECCHIETTE CON SALSICCIA 21.00

Ear shape pasta finished with sautéed Garlic, Olive Oil, Italian Sausage, Pesto, Rapini, chopped Tomatoes, Parmesan and Mozzarella Cheese in White Wine Cream sauce

PENNE ALLA NORMA 18.50

Penne pasta finished with sautéed Garlic, Olive Oil, diced Eggplants, Basil, chopped Tomatoes and Mozzarella in Marinara sauce



TAGLIATELLE ALLA VODKA CON POLLO 19.50

Homemade Tagliatelle Pasta finished with sautéed Chicken, Bell Peppers, Kalamata Olives in Pink sauce



VEGETARIAN



GLUTEN FREE



SECONDI

STINCO DI AGNELLO 29.00

Lamb Shank Ossobuco, over roasted with Vegetables, Red Wine, Tomato and Demi-Glace sauce, served with Tagliatelle pasta in Brandy Mushroom Cream Sauce

SALTIMBOCCA ALLA ROMANA 23.50

Veal Scallopini topped with Prosciutto, Mozzarella and Sage, finished in Cream White Wine sauce, served with Vegetables and Potatoes

SCALOPPINE AL MARSALA 21.00

Pork Scallopini, sautéed, finished in Mushroom Marsala Cream Sauce, served with Vegetables and Potatoes

POLLO ALLA PARMIGIANA 23.50

Breaded Chicken Breast topped with Mozzarella and Parmesan cheese, finished in Marinara sauce and served with Tagliatelle pasta

MELANZANE ALLA PARMIGIANA 20.50

Layers of Fried Eggplant and Mozzarella Cheese finished in Tomato sauce



PETTO DI POLLO AL LIMONE E CAPPERI 22.00

Chicken Breast sautéed with Capers in a Lemon Cream Sauce, served with Vegetables and Potatoes

PESCE SPADA ALLA GRIGLIA 25.00

Fresh Swordfish grilled and finished in Olive Oil, Garlic and a splash of Lemon juice, served over Arugula salad, shaved Parmesan cheese and Cherry Tomatoes



SALMONE AL MELOGRANO 24.00

Salmon Fillet, sautéed, finished in Pomegranate sauce reduction, served with Vegetables and Potatoes



CIOPPINO 24.50

Fish Soup Mediterranean style with Calamari, Shrimp, Clams, Mussels and Fish of the Day



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