

Piastra

Marietta Square Restaurant Week 2018

\$25 - per person plus tax

***Caesar Classico** (GF)- Romaine Lettuce tossed with a Lemon and Garlic Caesar Dressing Pecorino and Focaccia Croutons

Bruschetta di Pomo e Pesto - House Made Mascarpone and Arugula Pesto on Grilled Bread with White Wine Braised Roma Tomatoes

Sugo di Cingale - Rich sauce of braised local Pork with Tomatoes and Cippolini Onions over Fresh Pappardelle Pasta

-Pollo Parmesana Classico (GF)- Springer Mountain Farms Chicken Breast Pounded thin and lightly breaded with House-made Focaccia crumbs and served with Spaghetti Pomodoro

Cannoli (gf)- Fresh made Cannoli shells stuffed with sweet whipped Ricotta Dipped in Chocolate add - \$2

Cioccolato Croccante (gf)- Chocolate cake topped with Hazelnut meringue, Blackberries and a Chocolate shell, finished with warm Caramel sauce Add Vanilla Gelato - \$3

*THESE ITEMS MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT, FISH OR SHELLFISH MAY INCREASE THE RISK FOR FOODBORNE ILLNESS, ESPECIALLY FOR THOSE WITH CERTAIN MEDICAL CONDITIONS

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES

THIS MENU WILL HAVE AN 18% SERVICE CHARGE NO SPLITTING OR SHARING

(GF)- THESE ITEMS MAY BE MADE GLUTEN FREE, INFORM YOUR SERVER