

# PIAZZA

## Salads

Regular (1-2 ppl).....6.50 Large (3-4 ppl).....9

Gr. Chicken 4 Bl. Shrimp 5.50 Gr. Salmon 7.50

### GREEK

mixed greens/feta/Kalamata olives  
tomatoes/cucumbers/red onions/oregano  
pepperoncini/house-made Greek vinaigrette

### ITALIAN

mixed greens/fresh mozzarella/tomatoes  
roasted red peppers/artichokes  
almonds/house-made pesto vinaigrette

### CAESAR

romaine/croutons/shaved parmesan  
house-made Caesar dressing

## Appetizers

### Mozzarella 8

house-made fried mozzarella/marinara

### Calamari Fritti 10

lightly breaded/lemon/spicy marinara

### add fried shrimp 5

### Buffalo Chicken Croquettes <sup>NEW</sup> 9

buffalo chicken/breaded and fried/side blue cheese

### Hand-Cut Seasoned Fries 3

w/ Parmesan, Garlic, and Truffle oil -5

w/ Bolognese and mozzarella -8

### Cheesy Breadsticks 10

handtossed pizza dough/parmesan/  
mozzarella/garlic/herbs/sides marinara

## Sandwiches

All served with Seasoned  
Fries or a Bag of Zapps  
Potato Chips

Regular/Cajun Crawtator/Dill Gatortator/Jalapeno  
Salt & Vinegar/Voodoo/Mesquite BBQ

### Blackened Shrimp Wrap 9

shrimp/bacon/iceberg  
tomato/mustard aioli

### Chicken Caesar Wrap 9

roasted chicken/romaine/bacon  
shaved parmesan/Caesar dressing

### Chicken Parmesan 10

breaded chicken/mozzarella  
marinara/stirato roll

### Hot Italian Sub 10

spicy & sweet salami/pepperoni  
ham/provolone/roasted red  
peppers/lettuce/garlic aioli

### Meat Ball Sub 10

house-made meatballs/marinara  
mozzarella/ricotta

### Cheesesteak 11

smoked beef brisket/roasted red  
peppers/caramelized  
onions/provolone/garlic aioli

FAMILY  
OWNED

# PIZZAS

We proudly use GRANDE cheeses

Extra Toppings 2  
10" gluten free crust available for 2

Mike's Hot Honey Packet 1.50



View our  
menu

10" or 14"

### MARGHERITA

fresh mozzarella/mozzarella/fresh basil/tomato sauce

10 16

### CACIO E PEPE <sup>NEW</sup>

fresh mozzarella/parmesan/mozzarella/white sauce  
pecorino/malabar black pepper/side Mike's Hot Honey

11 17

### SIMPLE LIFE

red onion/fresh tomato/garlic/spinach/mozzarella  
EVOO/shaved parmesan

10 16

### FUNGHI

Crimini mushrooms/fontina/mozzarella/parmesan  
rosemary/white sauce/parsley

10 16

### GREEK WEDDING

spinach/feta/artichoke/roasted red peppers/red onions  
Kalamata olives/mozzarella/oregano/tomato sauce

11 17

### RUSTICA

pepperoni/mozzarella/tomato sauce/fresh basil

10 16

### HAWAII FIVE-0

ham/Jose's pineapple/red onions  
mozzarella/tomato sauce

10 16

### HOW THE WEST WAS WON <sup>NEW</sup>

smoked beef brisket/caramelized onions/mozzarella  
crimini mushrooms/creamy tomato sauce

11 17

### NEW YORKER <sup>NEW</sup>

pepperoni/Italian sausage/peppadew peppers  
red onions/mozzarella/tomato sauce

11 17

### TUTTA CARNE

sopressata/Italian sausage/pepperoni  
bacon/mozzarella/tomato sauce

11 17

### ITALIAN JOB <sup>NEW</sup>

fresh tomato/arugula/mozzarella/feta/prosciutto  
balsamic reduction/creamy tomato sauce

12 18

### GODFATHER

pepperoni/Italian sausage/salami/mushrooms/green  
peppers/Kalamata olive/red onion/mozzarella/tomato sauce

12 18

### MAKE YOUR OWN

13 20

PICK YOUR BASE: Tomato Sauce/White Sauce

Creamy Tomato Sauce/Pesto/EVOO

PICK YOUR CHEESE: Feta/Fontina/Goat/Fresh

Mozzarella/Mozzarella/Parmesan/Ricotta

PICK YOUR TOPPINGS: Artichoke/Banana Peppers/Black Olives/Caramelized  
Onions/Crimini Mushrooms/Fresh Garlic/Fresh Tomatoes/Green  
Olives/Peppadews/Green Peppers/Jalapenos/Kalamata  
Olives/Pepperoncini/Pesto/Jose's Pineapple/Red Onions/Roasted Red  
Peppers/Spinach/Sun-Dried Tomatoes/Anchovies/Beef Brisket/  
Bacon/Ham/Italian Sausage/Meatball/Pepperoni/Prosciutto/Roasted  
Chicken/Shrimp/Spicy Salami/Sopressata



For Orders Call

828-298-7224

or

828-774-5327

visit online at [piazzaeast.com](http://piazzaeast.com)

4 Olde Eastwood Village Blvd.  
Asheville, N.C. 28803



# Specialties

**EGGPLANT PARMESAN 12**  
grilled eggplant/mozzarella  
baked over spaghetti/marinara

**CHICKEN PARMESAN 14**  
breaded chicken/mozzarella/pan  
fried over spaghetti/marinara

**FRESH SALMON 15**  
grilled salmon/parmesan  
risotto/spinach/dijon glaze

**LASAGNA ★ 14**  
house-made beef lasagna/choice  
of side salad/garlic bread

**CHICKEN PICCATA ★ 14**  
pan seared chicken/lemon butter  
sauce/capers/garlic & oil linguine

**TUSCAN RISOTTO ★ 16**  
Italian sausage/blackened  
shrimp/roasted red  
peppers/caramelized  
onions/parmesan risotto

## Desserts

Desserts made by 50/Fifty:  
The Art of Dessert

**Cookie 3**  
(Chocolate Chip or Reese's Peanut Butter)

**Cannoli 4**  
Chocolate Chips

**Peanut Butter Chocolate Pie 6**

**Tiramisu 6**

**Chocolate Cake 6**

**Carrot Cake 6**

★  
Items served  
after 4 o'clock only

## PASTA BOWLS

served with garlic bread  
for gluten free penne add 2

FAMILY  
OWNED

**SPAGHETTI MARINARA 8**  
with Crimini Mushroom - 10  
with our Bolognese - 12  
with our Meatballs (3) - 13

**FETTUCINI ALFREDO 10**  
with Broccoli - 12  
with Sun Dried Tomatoes - 12  
with Roasted Chicken - 13  
with Smoked Pancetta - 14  
with Blackened Shrimp - 14

**CREAMY PESTO 13**  
roasted chicken/pesto/cream  
parmesan/penne

**PESTO PRIMAVERA 13**  
roasted cherry  
tomatoes/parmesan  
toasted pinenuts/linguini

**SHRIMP SCAMPI ★ 14**  
shrimp/lemon butter  
sauce/linguine

## LUNCH

Tuesday - Friday 11:30-2

### SPECIAL # 1

make your own slice (cheese and three toppings), side salad,  
and your choice of drink \$10

### SPECIAL # 2

your choice of sandwich, side, and drink \$11

## DRINKS/SNACKS

**Soda 20 oz.** Coca-Cola/Diet Coke/Coke Zero/Mr. Pibb  
Sprite/Minute Maid Lemonade **1.75**

**Dasani Water 20oz 1.50**

**San Pellegrino Sparkling Water Bottle 1.85**

**Gold Peak Tea** Sweet/Unsweet/Green **2**

**Soda 2 Liter** Coca-Cola/Diet Coke/Sprite **2.35**

**Zapp's Potato Chips (2oz.)** Regular/Cajun Crawtator/Dill  
Gatortator/Jalapeno/Salt & Vinegar/Voodoo/Mesquite BBQ **2**

**POPPY Asheville Mix 8**

## Dining in

### Local Beer

**Hi Wire Lager 4.50 pint**

**Whistle Hop Brewing Pilsner 4.50 pint**

**Highland Brewing Gaelic Ale 4.50 pint**

**Highland Brewing Asheville IPA 4.50 pint**

### Italian wines

**Jeio Prosecco 6gl/20btl**  
Glera, sparkling, clean, zesty (Veneto)

**Folonari Pinot Grigio 6gl/20btl**  
Pinot Grigio, dry and crisp, green apples (Veneto)

**Stemmari Chardonnay 7gl/22btl**  
Chardonnay, tart, pleasurable minerality and freshness (Sicily)

**Il Palagio Roxanne 7gl/22btl**  
Vermentino and Sauvignon Blanc, home of Sting, floral, citrus (Tuscany)

**Donini Pinot Noir 6gl/20btl**  
Pinot Noir, fresh, crisp, jammy fruit (Lombardy)

**Melini 'Borghi D'Elsa' Chianti 6gl/20btl**  
Sangiovese, dry, full, aftertaste of toasted almond (Tuscany)

**Masciarelli Montepulciano 7gl/22btl**  
Montepulciano, dark cherry fruit, violets (Abruzzo)

**Tommasi 'Poggio Al Tufo' Cabernet 8gl/26btl**  
Cabernet Sauvignon, bouquet of spices and dark fruit (Tuscany)

## Take Home

**Melini Orvieto 16btl**  
Procanico and Verdello, dry, fresh acidity (Umbria)

**Lunae Bosoni Vermentino 28btl**  
Vermentino, citrus fruit, wild flowers, minerality (Tuscany)

**Bucci Verdicchio Classico 28btl**  
Verdicchio, golden apples, almonds, silky texture (Marche)

**Monte Antico Toscana IGT 16btl**  
Sangiovese, Cabernet, and Merlot, Super Tuscan, house favorite (Tuscany)

**Elvio Tintero Nebbiolo 22btl**  
Nebbiolo, cherry fruit (Piedmont)

**Lagaria Merlot 22btl**  
Merlot, raspberry and violet nose, medium-bodied (Sicily)

**Volpaia Chianti Classico 28btl**  
Sangiovese Grosso, Classico, warm, savory, toasted almonds (Tuscany)

**Le Chiuse Rosso di Montalcino 28btl**  
Sangiovese Grosso, dry, young baby Brunello (Tuscany)

**J. Hoffstater Meczan Pinot Nero 28btl**  
Pinot nero, Dolomites, bouquet of cherry, mellow (Trentino-Alto Adige)

**Masciarelli 'Marina Cvetic' 28btl**  
Monepulciano, intense, spicy, red berries (Abruzzi)

**Elvio Tintero Barbaresco 34btl**  
Nebbiolo, non-filtered, stainless steel tank fermentation (Piedmont)

**Le Ragose Cabernet Sauvignon 34btl**  
Cabernet, cassis, dark chocolate, and pepper, pasta dishes (Veneto)