

APPETIZERS

- CALAMARI FRITTI** - Lightly Breaded & flash fried squid served with zesty aioli & Mama's Sugo..... 10
- ARANCINI BOLOGNESE** - Hand breaded & rolled risotto balls and meat sauce Bolognese stuffed with mozzarella cheese and peas, served with Mama's Sugo..... 9
- VEGGIE ARANCINI** - Hand breaded & rolled risotto with red pepper, mushroom, caramelized onion served with a basil pesto cream reduction & pine nuts..... 9
- MAMA'S SUGO BAKED GOAT CHEESE DIP** - Mama's Sugo baked with goat cheese served with fresh baked crostini..... 8
- TOASTED RAVIOLI** - St. Louis born lightly breaded beef stuffed pasta fried, served with Mama's Sugo..... 8
- GUS' PROSCIUTTO PRETZEL** - Gus' famous pretzel sticks wrapped in fresh sliced prosciutto ham drizzled with balsamic vinegar reduction & a Dijon maple syrup..... 6
- EGGPLANT PARMESAN** - Breaded eggplant fried with mozzarella cheese served with Mama's Sugo..... 8
- BREAD BOX** - House made bread served with olive oil & balsamic vinegar..... 4
- OVEN ROASTED VEGGIES** - Roasted marinated seasonal vegetables..... 7

BOARDS

- LITTLE ITALY BOARD** - Grana Padano, Fontina, Sharp Asiago, Coppe, Sopressa, Mortadella, Caponata, crostini, pistachios, candied lemon peel..... 19
- SALUMI** - Gorgonzola, Fontinella, Parmesan Reggiano, Hard Salami, Capocollo, Speck (Smoked Prosciutto Olive mix, grilled baguette, marcona almonds, figs..... 19
- MEDITERRANEAN CHARCUTERIE** - Manchego, Kasser, Warm Goat Cheese wrapped in a grape leaf, Chorizo, Hungarian Salami, Black Forest Ham, Cured Fish, Flatbread, Spiced Walnuts, Dates, Stoneground, Mustard, & Quince Paste..... 19
- SWEET & CHEESY** Stilton with Amerana Cherries, Ricotta with Grilled Peaches & Balsamic Pearls, Goat Cheese drizzled with Honey, Brie with Apricot Compote, Red Windsor, Almonds, Fruit & Nut Crisps, Variety of, Chocolate..... 19
- FARMHAUS GARDEN BOARD** - Goat Cheese Stuffed Peppadews, Applewood Smoked Cheddar, Dill Havarti, Free Range Hard Boiled Egg Caperberries, Cornichon & Pearl Onions, Roasted Garlic, Brined Cauliflower, Carrots, Peppers, & Beets, Pepitas Rustic Crostini..... 17

ABOUT US

FOOD. ART. GATHERING.

Café Piazza is an authentic Italian café that brings to life the flavors and personality of Sicily. See why the combination of food, art, and gathering makes us more than an eating destination - We're a piazza, an experience.

WHY PIAZZA?

pi-az-za

noun:

a public square or marketplace, especially in an Italian town.

THE ART OF CONVERSATION

When you walk into Café Piazza, our hope is that you are transported into a Sicilian piazza where people are at the center. In Sicily throughout each day, everyone gathers in the piazza. This is a common ground where the bustle of friends and neighbors can visit each other, enjoy a gelato or a cappuccino, or grab a bite to eat. This is the inspiration behind Café Piazza. We wanted to recreate the essence of this daily camaraderie and bring it home to you - our St. Louis family - who we knew would appreciate the tradition of food and community Café Piazza embodies. Welcome to our town square, our little slice of Italian tradition - our piazza. We can't wait to meet you and serve you.

GRAZIE!

1900 ARSENAL STREET
ST. LOUIS, MO 63112

Monday - Thursday: 7AM-10PM

Friday - Saturday: 7AM-12AM

Sunday: 7AM-9PM

www.facebook.com/cafe piazzastl
314.343.0294



CAFFEE PIAZZA

👉 SPECIALTY PIZZAS 👈

AVAILABLE 11AM-CLOSE

CAPRICCOSSA - Cherry tomatoes, portabella mushrooms, ciliegine fresh mozzarella & prosciutto ham, with fresh basil chiffonade.....	14
MARGHERITA - Cherry tomatoes, ciliegine fresh mozzarella, with fresh basil chiffonade.....	12
ORTOLANA (VEGGIE) - Marinated artichokes and portabella mushrooms, sautéed spinach, fire roasted red peppers, with feta & mozzarella.....	14
TUTTO CARNE (MEAT LOVER) - Pepperoni, apple smoked bacon, honey glazed ham, & fennel sausage, with mozzarella.....	15
SAZIZZA - Fennel sausage, peppadew peppers, caramelized onion, with mozzarella.....	15
QUATRO FORMAGGI (4 CHEESE) - Fontina, smoked scamorza, mozzarella, & parmigiana.....	12
MAMA'S MEATBALL - Hand rolled meatballs, fresh chopped parsley, with mozzarella.....	15
BLT - Cherry tomatoes, apple smoked bacon, with arugula & white wine balsamic vinaigrette.....	13
AEOLIAN ISLANDS - Honey glazed ham, jalapeno, pineapple & mozzarella, with garlic infused olive oil.....	13
PROSCIUTTO ARUGULA - Prosciutto crudo (uncooked), arugula & mozzarella, with pizza sauce.....	13
PIZZA BIANCO - Alfredo cream sauce, grilled chicken, apple smoked bacon with mozzarella & fontina.....	14
CHICKEN PESTO - Basil pesto sauce, cherry tomatoes & grilled chicken with mozzarella.....	13
BOGARTS BBQ - Locally made Bogart's BBQ sauce & smoked pulled pork with mozzarella & cheddar cheese.....	14

👉 BYO PIZZA & CALZONES 👈

BUILD YOUR OWN 10", ONE TOPPING	11
ADDITIONAL TOPPINGS	1.50

👉 SICILIAN STYLE 👈

(DEEP DISH)

AVAILABLE 11AM-CLOSE

TRADITION SICILIAN - Sicilian pizza sauce & mozzarella.....	13
IL PIESANO - Sicilian pizza sauce, prosciutto ham, marinated portabella mushrooms, ricotta & mozzarella.....	15
IL VICARO - Sicilian pizza sauce, fennel sausage, sautéed spinach, ricotta & mozzarella.....	15

👉 PANINIS 👈

AVAILABLE 11AM-CLOSE

CAPRESE MELT - Roasted beef steak tomatoes, fresh ovalini mozzarella & fresh basil, with balsamic reduction, on house panini bread (for an up charge add a protein).....	8
CHICKEN PARMIGIANA - Lightly breaded chicken breast sautéed, topped with Mama's Sugo & provolone cheese on our house panini bread.....	9
FOUR CHEESE PANINI - Mozzarella, fontina, smoked scarmoza, & parmigiana on our house panini bread (Goes great with Mama Sugo).....	8
MEATBALL HERO - Hand rolled meatballs with Mama's Sugo & provolone on soft po' boy bread.....	8
ITALIAN BEEF - Thinly sliced seasoned slow cooked beef roast, dipped in au jus with giardiniera pepper mix & provolone on soft po' boy bread. Au jus served on the side.....	9
MUFFULETTA - Fresh sliced genoa salami, mortadella, prosciutto ham, & provolone with Sicilian olive tapenade on our house bread.....	10
VEGGIE PANINI - Fire roasted red peppers, portabella mushrooms, sautéed spinach, & caramelized onions with mozzarella & roasted red pepper aoli.....	8
VITO - Prosciutto ham, & mozzarella, & salsa rosa.....	8

👉 SALADS 👈

AVAILABLE 11AM-CLOSE

CAFE SALAD - Fresh cut green leaf lettuce, with cherry tomatoes, black olives, red onion, mozzarella, & our house red wine vinaigrette.....	6
CAPRESE SANGRIA - Sangria tomatoes, & ciliegine fresh mozzarella medley, with fresh chiffonade basil over a bed of spring mix with house white wine balsamic vinaigrette & a drizzle balsamic reduction.....	7
PANZANELLA - Fresh spring mix with red onions, cherry tomatoes, green olives, kalamata olives, Sicilian green olives, ciliegine fresh mozzarella, artisan croutons, with house white wine balsamic vinaigrette.....	8
CAESAR - Fresh cut romaine leaf lettuce with artisan croutons, shaved parmigiana, & house caesar dressing.....	6
SPIN SALAD - Fresh spinach with apple smoked bacon, marinated portabella mushrooms, fire roasted red peppers, pecans, feta, and our house honey balsamic dressing.....	8
EARTH SALAD - Fresh arugula with fresh, quartered figs, pine nuts, and prosciutto ham, with our house honey balsamic vinaigrette.....	9
ITALIAN CHEF SALAD - Fresh green leaf with cherry tomatoes, red onion, marinated artichokes, Genoa salami, mozzarella, & our house ranch.....	8
SEASONAL SALAD - <i>Please ask your server for details</i>	

👉 SOUPS 👈

Ask your server about today's soup selections!

👉 SIDES 👈

SIDE CAPRESE	3
FRUIT SALAD	4
HOUSE CHIPS	3

👉 GELATO 👈

Ask your server for today's flavors!..... 5

