

🍷 BREAKFAST 🍷

FRITTATAS *served with fruit salad*

GARDEN - Asparagus tips, cherry tomatoes, roasted garlic, with fontina 8

CAPRICOSSA - Cherry tomatoes, roasted garlic, portobello mushrooms, prosciutto ham, fresh ciliegine mozzarella, with fresh chiffonade basil 8

PLAIN JANE - Cheddar and mozzarella (add other ingredients for additional charge) 6

AMERICANA - Ham, pepper, sausage, cheddar & mozzarella 8

PANINIS *served with fruit salad*

SICILIAN EGG WHITE - Egg whites with fresh sliced prosciutto ham, roasted beef steak tomatoes, fresh ovalini mozzarella, with a pistachio pesto basil on Italian loaf bread 8

SCRAMBLER - Eggs, applewood smoked bacon, fennel sausage, sautéed peppadew peppers, caramelized onion, cheddar and provolone, with spicy zesty aioli on Italian loaf bread 8

BLTE - Eggs, apple smoked bacon, beef steak tomatoes, arugula, with roasted red pepper aioli on Italian loaf bread 8

BREAKFAST PIZZETTE (MINI PIZZA)

PAPA'S PIE - Scrambled eggs, applewood smoked bacon, honey glazed ham, fennel sausage, cheddar & mozzarella, and sausage gravy (great as a calzone!) 8

BUON GIORNO - Scrambled eggs, fennel sausage, peppadew peppers, & caramelized onions and mozzarella cheese 8

SUNNYSIDE BLT - Cherry tomatoes, applewood smoked bacon, arugula and a fried egg with basil pesto sauce 8

CARRY OUT & DELIVERY CATERING AVAILABLE

ask a Cafe Piazza member for more info

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.

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.



Sicilian Pizzeria & Artisan Cafe

Now!

BREAKFAST • LUNCH • DINNER

Mon - Thur: 7AM-10PM

Fri - Sat: 7AM-12AM | Sun: 7AM-9PM



Sicilian Pizzeria & Artisan Cafe

LUNCH • DINNER • BRUNCH Sat & Sun

Mon - Thur: 11AM-10PM

Fri: 11AM-12AM | Sat: 10AM-12AM | Sun: 10AM-9PM

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Sicilian Pizzeria & Artisan Cafe



CAFFEE PIAZZA

👉 APPETIZERS 👈

- LIL BREAD!** - house made rolls served with olive oil, balsamic glaze and shaved parmigiana cheese **4**
- CALAMARI FRITTI** - lightly breaded & flash fried served with lemon aioli & Mama's Sugo marinara **10**
- ARANCINI** - stuffed risotto ball with melted mozzarella - three to an order Bolognese (meat sauce) or Vegetarian **9**
- TOASTED RAVIOLI** - Saint Louis style, lightly breaded beef stuffed ravioli fried to a golden brown and served with Mama's Sugo marinara **7**
- EGGPLANT PARMIGIANA** - lightly floured & fried the topped with Mama's Sugo marinara and melted mozzarella cheese **8**
- GUS' PROSCIUTTO PRETZEL** - prosciutto wrapped pretzels with balsamic glaze served with Maple Dijon Dip **6**

👉 BOARDS 👈

- LITTLE ITALY BOARD** - Grana Padano, Fontina, Sharp Asiago, Coppe, Sopressa, Mortadella, Caponata, crostini, pistachios, candied lemon peel **19**
- SALUMI** - Gorgonzola, Fontinella, Hard Salami, Capocollo, Speck (Smoked Prosciutto Olive mix, grilled baguette, marcona almonds **19**
- MEDITERRANEAN CHARCUTERIE** - Manchego, Kasseri, Warm Goat Cheese wrapped in a grape leaf, Chorizo, Hungarian Salami, Black Forest Ham, Flatbread, Spiced Walnuts, Dates, Stoneground, Mustard, & Quince Paste **19**
- SWEET & CHEESY** - Stilton with Amerana Cherries, Seasonal Fruit, 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**

👉 MMM....SOUPS! 👈

- "What's your soup of the day?"....just ask! **5**

👉 SICILIAN STYLE 👈

thick crust baked in olive oil with light mozzarella and a zesty tomato fillet Sicilian pizza sauce and oregano

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

👉 SPECIALTY PIZZAS 👈

baked with mozzarella and topped with parmigiana cheese & Mediterranean oregano

- CAPRICCIOSA** - prosciutto, portobello mushroom, cherry tomato, fresh leaf basil & fresh mozzarella **15**
- MARGHERITA** - fresh mozzarella, cherry tomato & fresh leaf basil **13**
- ORTOLANA (VEGGIE)** - marinated artichoke hearts, portobello mushroom, sautéed spinach, fire roasted red peppers & feta cheese crumbles **15**
- TUTTO CARNE (MEAT LOVER)** - pepperoni, applewood smoked bacon, honey glazed ham, & fennel sausage **15**
- QUATTRO FORMAGGI** - (FOUR CHEESE) smoked scamorza mozzarella, fontinella, shaved parmigiana & mozzarella **12**
- MAMA'S MEATBALL** - pecorino encrusted hand rolled meatballs & fresh parsley **14**
- BLT** - applewood smoked bacon, cherry tomato, and arugula tossed in white balsamic dressing **14**
- TROPICALE** - honey glazed ham, jalapeño peppers & sliced pineapple **13**
- PROSCIUTTO & ARUGULA** - extra virgin olive oil brushed crust, fresh mozzarella, thin sliced prosciutto crudo (uncooked) & fresh arugula tossed in white balsamic vinaigrette **13**
- PIZZA BIANCA** - alfredo cream sauce, fontinella cheese, grilled chicken & applewood smoked bacon **14**
- CHICKEN PESTO** - basil pesto sauce, cherry tomato & grilled chicken **13**
- BOGARTS BBQ** - made with the famous, local Bogart's BBQ sauce & tender smoked pulled pork **14**

👉 SALADS 👈

- CAFÉ SALAD** - romaine, cherry tomato, black olive, red onion, mozzarella tossed with house red wine vinaigrette dressing **6**
- CAPRESE SANGRIA** - Sangria tomatoes, fresh ciligiene mozzarella & leaf basil tossed in house white balsamic vinaigrette dressing and balsamic glaze **7**
- PANZANELLA** - spring mix, cherry tomato, Sicilian green olives, Kalamata olives, artisan croutons, red onion, fresh mozzarella & tossed in house white balsamic vinaigrette **8**
- CAESAR** - romaine, artisan croutons, shaved parmigiana & house made Caesar dressing **6**
- SPIN SALAD** - fresh leaf spinach, portobello mushroom, roasted red peppers, pecans & feta cheese crumbles tossed in a house roasted garlic balsamic vinaigrette **8**
- ANTIPASTO** - romaine, Volpi salami, marinated artichoke hearts, cherry tomato, red onion, Sicilian green olives, mozzarella & shaved parmigiana tossed in house buttermilk ranch dressing **9**
- NEW YORK STEAK SALAD** - New York Strip fillet cooked to temperature -spring mix, cherry tomato, red onion, blue cheese crumbles, sliced almonds, dried cranberries & tossed in house white balsamic vinaigrette dressing **14**

👉 PANINIS 👈

served with pickle and your choice of house chips or fruit salad

- ADD A SIDE CAFE SALAD, SIDE CAESAR SALAD OR CUP OF SOUP** **3**
- CAPRESE MELT** - grilled beefsteak tomato, fresh mozzarella, fresh leaf basil, balsamic glaze **8**
- CHICKEN PARMIGIANA** - Italian breadcrumbs, melted provolone cheese & Mama's Sugo marinara **9**
- QUATTRO FORMAGGI** - (FOUR CHEESE) ultimate grilled cheese with smoked scarmoza mozzarella, fontinella, parmigiana and mozzarella **8**
- MEATBALL HERO** - scratch made meatballs, Mama's Sugo marinara & melted mozzarella cheese **8**
- ITALIAN BEEF** - thin sliced roast beef slow cooked in au jus with giardiniera & melted provolone cheese **9**
- MUFFALETA** - sliced Volpi Salami, Prosciutto & Mortadella with grilled beefsteak tomato, provolone cheese and a Sicilian Green Olive relish **10**
- VEGGI PANINI** - roasted red peppers, Portobello mushrooms, sautéed spinach, caramelized onions & melted mozzarella **8**
- LIL VITO** - classic Sicilian street food- thin sliced prosciutto with melted provolone cheese & salsa rosa **8**