

**Prizzi's Piazza
Ristorante Italiano & Bar
5923 Franklin Avenue
Los Angeles, CA. 90068
Telephone: (323) 467-0168
Facsimile: (323) 467-8572**



Dinner

Please Read the Small Print!

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

WE CARD ALL PATRONS WHO APPEAR

(IN THE EYES OF OUR STAFF) TO BE UNDER THE AGE OF 35

**PRIZZI'S ACCEPTS AMERICAN EXPRESS, MASTERCARD, VISA
& CASH (ATM LOCATED ON PREMISES)**

**DUE TO THE INCREASED COST OF CREDIT CARD PROCESSING,
PLEASE ATTEMPT TO LIMIT YOUR MINIMUM CREDIT CARD PURCHASE TO \$ 10.**

ONLY 1 GUEST CHECK PER TABLE.

WE WILL ONLY SPLIT GUEST CHECKS TO A MAXIMUM OF 2 CREDIT CARDS.

CORKAGE FEE IS \$ 10 FOR THE 1ST BOTTLE, \$ 15 FOR THE 2ND, \$ 20 FOR THE 3RD.

PLEASE REFRAIN FROM BRINGING OPEN BEVERAGES OF ANY KIND INTO PRIZZI'S PIAZZA

THANK YOU FOR YOUR UNDERSTANDING & PATRONAGE.

Dinner at Prizzi's Piazza

Antipasti, Zuppa y Insalate

YOU MAY ADD THE FOLLOWING IN ANY OF OUR INSALATE:
GRILLED CHICKEN BREAST \$ 5 OR GRILLED SHRIMP (5) \$ 6

PANE ALL' AGLIO... PRIZZI'S FAMOUS GARLIC STIX	HALF ORDER \$ 4.00 FULL ORDER	\$ 6.50
MAMMA'S MINISTRONE... OUR HOMEMADE CREATION CONSISTING OF THE FRESHEST ORGANIC VEGETABLES, A MELANGE OF TENDER COUNTRY BEANS AND IMPORTED SAUSAGES FOR A THOROUGHLY SAVORY STARTER.		\$ 6.00
COZZE E POMODORO... MUSSELS SAUTÉED IN WHITE WINE, GARLIC, TOMATOES, BASIL AND E-V OLIVE OIL.		\$ 13.50
MOZZARELLA FRITTI... FOUR PIECES OF FRESH WISCONSIN MOZZARELLA ARE ROLLED IN OUR SPECIAL BATTER AND DEEP FRIED IN OLIVE OIL, SERVED WITH PRIZZI'S OWN MARINARA SAUCE.		\$ 6.50
CARPACCIO DI TONNO OR BISTECCA... AHI TUNA SASHIMI OR FILET MIGNON OF BEEF SLICED PAPER THIN TOPPED WITH RIBBONS OF ARUGULA AND RADICCHIO, CAPERS, ONIONS, E-V OLIVE OIL, MUSTARD-GARLIC-ANCHOVY DRESSING.		\$ 14.00
PROSCIUTTO E MELONI ... SEASONAL MELON SERVED WITH THIN SLICES OF PROSCIUTTO AND BUFFALO MOZZARELLA.		\$ 9.50
CALAMARI A DUE MANIERE... CALAMARI TWO WAYS; YOUR CHOICE: SAUTÉED WITH E-V OLIVE OIL, GARLIC, BASIL AND LEMON OR FRIED IN A SPECIAL BATTER AND SERVED WITH MARINARA SAUCE.		\$ 12.50
CALZONE... YOUR CHOICE OF EITHER OUR GROUND BEEF, RICOTTA, MOZZARELLA, SAUTEED ONIONS AND PEPPERS... OR QUATRO FORMAGGIO, WITH MOZZARELLA, RICOTTA, FONTINA, AND PECORINO ROMANO. SERVED WITH OUR MARINARA ON THE SIDE.		\$ 12.50
CESARE... HAND TORN ROMAINE LETTUCE TOSSED WITH HOMEMADE CROUTONS, PARMIGIANO AND AUTHENTIC CESARE DRESSING. DINNER SALAD \$ 6.00 FULL ORDER		\$ 10.00
VERDE MISTA ... ORGANIC BABY GREENS, ROASTED RED & YELLOW PEPPERS AND PARMIGIANO CHEESE IN A LEMON BALSAMIC VINAIGRETTE. DINNER SALAD \$ 6.00 FULL ORDER		\$ 9.00
FRESH MARKET... ORGANIC ARUGULA AND BABY SPRING MIX, GRILLED FENNEL, SUNDRIED TOMATOES, PEARS, AND CARAMELIZED WALNUTS. TOSSED IN LEMON VINAIGRETTE AND TOPPED WITH GOAT CHEESE.		\$ 14.00
CHOPPED CHEF ... ROMAINE LETTUCE TOSSED WITH CHEF'S SELECTION OF DELI MEATS AND CHEESES, BREADED CHICKEN, TOMATOES, RED ONION, MUSHROOM AND BLACK OLIVES IN A LEMON BALSAMIC DRESSING.		\$ 15.00
SPINACI, GAMBERI E PANCETTA... ORGANIC BABY SPINACH TOSSED WITH E-V OLIVE OIL AND TOPPED WITH LARGE SHRIMP WRAPPED IN PANCETTA (ITALIAN HAM) AND SAUTEED IN AN ORANGE REDUCTION SAUCE ALL RESTING ON A PLATE OF BALSAMIC REDUCTION DRESSING.		\$ 17.50
RUCOLA E PARMIGIANO... ORGANIC BABY ARUGULA AND TANGERINE SLICES TOSSED WITH E-V OLIVE OIL, DRIZZLED WITH A BALSAMIC REDUCTION SAUCE AND TOPPED WITH SHAVED REGGIANO.		\$ 13.00
SARDEGNA... ORGANIC BABY GREENS, FIELD LETTUCE, RED ONION, CHOPPED ROMA TOMATOES, KALAMATA OLIVES AND GOAT CHEESE IN A BALSAMIC VINAIGRETTE DRESSING.		\$ 12.00
CAPRESE E ENDIVIA... BUFFALO MOZZARELLA, ROMA TOMATOES, ENDIVE, BASIL AND GARLIC ON A BED OF ORGANIC GREENS.		\$ 12.00
INSALATA PRIZZI... CHOPPED ROMA TOMATOES, CUCUMBERS, KALAMATA OLIVES, SCALLIONS AND BASIL IN BALSAMIC VINAIGRETTE.		\$ 16.50
INSALATA BURRATA, BUFFALO MOZZARELLA & PERLINI Y PROSCIUTTO... THIN SLICES OF PROSCIUTTO ARE PAIRED WITH FRESH HOMEMADE BURRATA CHEESE, DRIZZLED WITH WHITE TRUFFLE OIL AND GARNISHED WITH ROASTED GARLIC. WE ALSO ADD BUFFALO MOZZARELLA & PERLINI (LITTLE BALLS OF FRESH BUFFALO MOZZARELLA) TO THIS TRUE ITALIAN DELICACY.		\$ 12.50

Pizze

UNLESS SPECIFIED, ALL OUR PIZZAS INCLUDE:

HOMEMADE TOMATO SAUCE & OUR OWN SPECIAL BLEND OF CHEESES ON A THIN CRUST

	Personal	Small	Large
<i>Thin Crust</i>	\$ 9.00	\$ 12.00	\$ 15.00
<i>Sicilian Style Deep Dish</i>	\$ 11.00	\$ 14.00	\$ 17.00
REGULAR INGREDIENTS – BLACK OLIVES, BROCCOLI, EGGPLANT, FONTINA, FRESH BASIL, FRESH GARLIC, GREEN BELL PEPPERS, GREEN OLIVES, ITALIAN SAUSAGE – GROUND OR SLICED, MUSHROOMS, ONIONS, PEPPERONCINI, PEPPERONI, PINEAPPLE, PROVOLONE, RED BELL PEPPERS, ROMA TOMATOES, & SCALLIONS	\$.50	\$ 1.00	\$ 2.00
GOURMET INGREDIENTS- ARTICHOKE HEARTS, BLACK FOREST HAM, BUFFALO MOZZARELLA, GOAT CHEESE, GROUND BEEF, KALAMATA OLIVES, PANCETTA (ITALIAN HAM), ROASTED PEPPERS, SLICED ITALIAN SAUSAGE, SMOKED MOZZARELLA, SPINACH, SUN DRIED TOMATOES	\$ 1.00	\$ 2.00	\$ 3.00
ANCHOVIES, CHICKEN BREAST, & MEATBALL	\$ 2.00	\$ 3.00	\$ 5.00
<i>Pizze Speciale</i>			
PESTO AFFUMICATO... ORGANIC BASIL PESTO, SMOKED MOZZARELLA, OVEN ROASTED TOMATOES AND PARMIGIANO	Not Offered	\$ 14.00	\$ 24.00
MARGHERITA... ROMA TOMATOES, BUFFALO MOZZARELLA, REGGIANO PARMIGIANO & FRESH BASIL. NO SAUCE	Not Offered	\$ 13.00	\$ 23.00
QUATTRO FORMAGGIO (WHITE PIZZA)... REGGIANO PARMESAN, PECCORINO ROMANO, BUFFALO MOZZARELLA AND FONTINA CHEESES. NO SAUCE	Not Offered	\$ 14.00	\$ 24.00
TRE FUNGHI E CIPOLLA... SAUTÉED PORCINI, PORTOBELLO & CHAMPIGNON MUSHROOMS, CARAMELIZED ONIONS, GARLIC, PARSLEY & MOZZARELLA CHEESE.	Not Offered	\$ 13.00	\$ 23.00
CARNIVORE... PEPPERONI, GROUND ITALIAN SAUSAGE & GROUND BEEF ON A THIN CRUST PIZZA.	Not Offered	\$ 15.00	\$ 19.00
VEGETARIAN... MUSHROOMS, ONIONS, BELL PEPPERS & BLACK OLIVES ON A THIN CRUST PIZZA.	Not Offered	\$ 15.00	\$ 18.00
PINEAPPLE & HAM... BLACK FOREST HAM & PINEAPPLE ON A THIN CRUST PIZZA	Not Offered	\$ 14.00	\$ 16.00
CHICAGO STYLE SICILIAN DEEP DISH MEAT LOVER'S PIZZA PIE... A DEEP DISH DELIGHT LAYERED FROM THE BOTTOM UP. WE START WITH CHEESE & ADD GROUND BEEF, ITALIAN SAUSAGE & PEPPERONI, FINISHING WITH THE SAUCE.	Not Offered	\$ 15.00	\$ 25.00
CHICAGO STYLE SICILIAN DEEP DISH VEGETARIAN DELIGHT PIZZA PIE... A DEEP DISH DELIGHT LAYERED FROM THE BOTTOM UP. WE START WITH CHEESE & ADD EGGPLANT, MUSHROOMS, ONIONS, FINISHING WITH THE SAUCE & FRESH GARLIC.	Not Offered	\$ 14.00	\$ 24.00

Primi Piatti (Pasta)

YOU MAY ADD THE FOLLOWING IN ANY OF OUR PRIMI PIATTI
GRILLED CHICKEN BREAST \$ 5 OR GRILLED SHRIMP (5) \$ 6

AGLIO OLIO... FRESH ORGANIC ARUGULA, SAUTÉED SHALLOTS, & GRILLED DOMESTIC MUSHROOMS—ALL BLENDED WITH E-V OLIVE OIL, SEA SALT & PEPPER—& PLACED ATOP AL DENTE STYLE ANGEL HAIR PASTA, TOPPED OFF WITH A GENEROUS PORTION OF PECORINO ROMANO CHEESE.	\$ 17.00
CAPELLINI POMODORO E BASILICO... CAPELLINI SAUTEED WITH E-V OLIVE OIL, ROMA TOMATOES, HERBS, FRESH GARLIC BASIL AND REGGIANO PARMIGIANO	\$ 12.00
LINGUINE BOLOGNESE... HEARTY MEAT SAUCE WITH ROASTED RED AND YELLOW PEPPERS & MUSHROOMS, TOPPED WITH REGGIANO PARMIGIANO.	\$ 16.00
LINGUINE PESTO... ORGANIC BASIL, E-V OLIVE OIL, PINE NUTS, GARLIC, PECORINO ROMANO & REGGIANO PARMIGIANO OVER LINGUINE.	\$ 17.00
FETTUCINI CARBONARA... FETTUCINI IN A CREAM SAUCE WITH SWEET YOUNG PEAS, SAUTEED PANCETTA, FRESH GARLIC, ONIONS AND REGGIANO.	\$ 17.00
LINGUINE PRIMAVERA... FRESH MARKET VEGETABLES SAUTEED IN GARLIC, HERBS AND E-V OLIVE OIL AND COMBINED WITH YOUR CHOICE OF A WHITE WINE OR RED SAUCE.	\$ 16.00
PENNE E FUNGHI ARRABIATTA... (ANGRY & SPICY) PENNE SAUTEED WITH PANCETTA (ITALIAN BACON), FRESH TOMATOES, GARLIC, PORCINI MUSHROOMS, ONIONS, CRUSHED RED PEPPER CHILES AND PECCORINO CHEESE	\$ 18.00
PENNE, RICOTTA E GAMBERI... SHRIMP AND PANCETTA ARE SAUTEED IN E-V OLIVE OIL, WHITE WINE AND FRESH HERBS AND TOSSED WITH HOMEMADE MARINARA SAUCE AND RICOTTA CHEESE.	\$ 20.00
FETTUCINI ALFREDO... FETTUCINI WITH A DELICIOUS ALFREDO SAUCE MADE FROM IMPORTED REGGIANO PARMIGIANO AND PECCORINO ROMANO CHEESES, EXTRA VIRGIN OLIVE OIL, NUTMEG AND GARLIC.	\$ 17.00
PENNE AL FORNO... BONELESS AND SKINLESS FIRE GRILLED CHICKEN SAUTEED WITH CHAMPIGNONS (DOMESTIC MUSHROOMS) AND SWEET ONIONS, THEN TOSSED IN A FRESH PINK MARINARA SAUCE TOPPED WITH A SPRINKLING OF RICH MOZZARELLA CHEESE AND BAKED TO PERFECTION.	\$ 18.00
ANGEL HAIR PORCINI... ANGEL HAIR TOSSED WITH SUN DRIED TOMATOES AND PORCINI MUSHROOMS IN A CREAM SAUCE TOPPED WITH PECCORINO ROMANO CHEESE.	\$ 19.00
SPAGHETTI E POLPETTI... SPAGHETTI WITH MARINARA SAUCE AND THREE LARGE MEATBALLS TOPPED WITH PECCORINO ROMANO CHEESE.	\$ 17.00
LINGUINE CON VONGOLE... SEAFOOD STOCK, WHITE WINE, GARLIC, ONIONS AND FRESH LITTLENECK CLAMS.	\$ 17.00
RAVIOLI DI ZUCCA... RAVIOLI STUFFED WITH BUTTERNUT SQUASH AND PUMPKIN TOPPED WITH ROASTED PEPPERS, BABY SPINACH AND ROMANO CHEESE IN A LIGHT CREAM SAUCE.	\$ 18.50
RAVIOLONI CON FUNGHI... FOUR JUMBO WILD MUSHROOM RAVIOLI, PREPARED IN OUR SIGNATURE LIGHT CREAM SAUCE WITH GRILLED SLICED PORTOBELLO, PORCINI AND CHAMPIGNON MUSHROOMS.	\$ 20.00
CAPRA CON GAMBERI... A MILDLY SWEET AND SPICY GOAT CHEESE CREAM SAUCE WITH FOUR LARGE SHRIMP, SUN DRIED TOMATOES AND BASIL SERVED OVER ANGEL HAIR.	\$ 20.00

Secondi Piatti (Entrées)

PETTI DI POLLO ALLA MARSALA... MEDALLIONS OF CHICKEN SAUTEED IN A MARSALA WINE REDUCTION SAUCE WITH FRESH MUSHROOMS AND SUN DRIED TOMATOES.	\$ 18.00
PETTI DI POLLO ALLA PARMIGIANA... LIGHTLY BREADED CHICKEN BREAST FRIED THEN TOPPED WITH MARINARA SAUCE AND THREE CHEESES.	\$ 18.00
PETTI DI POLLO ALLA PICATTA... MEDALLIONS OF CHICKEN, LEMON SLICES, CAPERS SAUTEED IN E-V OLIVE OIL, WHITE WINE, BUTTER AND LEMON JUICE.	\$ 18.00
LASAGNA PRIZZI'S... NEW YORK ITALIAN FAVORITE WITH MILD ITALIAN SAUSAGE, GROUND BEEF, RICOTTA AND THREE CHEESES.	\$ 18.00
MELANZANE ALLA PARMIGIANA... EGGPLANT GRILLED AND LAYERED WITH THREE CHEESES IN HOMEMADE TOMATO SAUCE.	\$ 12.50
PESCE E PESCE... BLACKENED TILAPIA FILET SAUTEED IN A FRESH SQUEEZED ORANGE JUICE AND TRIPLE SEC REDUCTION SAUCE OR GRILLED AND SERVED WITH LEMON WEDGES.	\$ 20.00
FRUTTI DI MARE... SHRIMP, MUSSELS, CLAMS, CALAMARI, AHI TUNA AND TALAPIA ARE SAUTEED IN A LIGHT AND SPICY TOMATOE SAUCE OVER A SMALL NEST OF BLACK LINGUINE. IT'S GREAT TO SHARE AS AN APPETIZER FOR TWO.	\$ 25.00
SALMONE PICATTA... FRESH ATLANTIC SALMON IS BEAUTIFULLY PAN SEARED, THEN FINISHED IN A WHITE WINE, SHALLOT, LEMON, BUTTER & CAPER REDUCTION SAUCE. SERVED WITH VEGGIES.	\$ 23.00
SESAME SALMONE... FRESH ATLANTIC SALMON IS BEAUTIFULLY PAN SEARED, COATED WITH BLACK & WHITE SESAME SEEDS & THEN TOPPED WITH A LIGHT & CREAMY ROMANO & PARMESAN CHEESE GARLIC SAUCE ENHANCED WITH FRESH DILL & SERVED WITH VEGGIES.	\$ 24.00
SALMON ALLA GRIGLIA... ATLANTIC SALMON LIGHTLY SEASONED WITH E-V OLIVE OIL & GARLIC, THEN GRILLED TO PERFECTION. SERVED WITH VEGETABLES & A SPINACH SALAD TOSSED WITH PINE NUTS & SUN-DRIED TOMATOES & TOPPED WITH ROASTED PEPPERS & GOAT CHEESE SERVED WITH OUR LEMON BALSAMIC VINAIGRETTE. DELICIOUS & HEALTHY .	\$ 25.00
BISTECCA ALLA GRIGLIA... THIS 10 OZ. FILET HAS EARNED ITS OWN REPUTATION WITH OUR CLIENTELE. CHARBROILED ON A HARD WOOD FIRE, THEN SAUTEED IN A MARSALA WINE REDUCTION SAUCE WITH FRESH, WILD AND DOMESTIC MUSHROOMS OR TOPPED WITH A GORGONZOLA CREAM SAUCE AND SERVED WITH GARLIC PARMESAN FRIES, SPINACI OR VEGGIES.	\$ 33.00
<i>CONTORNI (SIDE DISHES)</i>	
POLPETTI... 3 MEATBALLS SERVED WITH MARINARA SAUCE AND PECCORINO ROMANO CHEESE	\$ 9.00
GARLIC PARMESAN FRIES... FRENCH FRIES LIGHTLY FRIED TWICE AND TOSSED WITH GARLIC, PARSLEY AND PARMIGIANO.	\$ 5.00
SPINACI... ORGANIC BABY SPINACH SAUTEED IN WHITE WINE, GARLIC AND E-V OLIVE OIL	\$ 6.00
REGGIANO PARMIGIANO... IMPORTED REGGIANO PARMIGIANO CHEESE SHAVED SLICES	\$ 3.00
RANCH DRESSING... OUR CHEF'S HOMEMADE RANCH DRESSING	\$ 2.50

Dolci y Bevandi

BROWNIE CON PANNA... WARM BROWNIE TOPPED WITH A THIN LAYER OF NUTELLA (CHOCOLATE HAZELNUT), TWO SMALL SCOOPS OF CREMA GELATO AND WHIPPED CREAM.	\$ 6.00
S'MORES... HERSHEY'S MILK CHOCOLATE AND TOASTED MARSHMALLOWS MELTED BETWEEN TWO HONEY MAID GRAHAM CRACKERS AND WARMED IN OUR PIZZA OVEN UNTIL THE CHOCOLATE IS OOZING ALL OVER THE PLATE!	\$ 6.00
NY CHEESECAKE... SPEAKS FOR ITSELF!	\$ 7.00
CRÈME BRÛLÉE... LIGHT, CREAMY VANILLA BEAN BRÛLÉE	\$ 7.00
GELATO DEL GIORNO E BISCOTTI DI MANDORLE... AUTHENTIC ITALIAN CREMA (VANILLA), CHOCOLATE, COCONUT	\$ 6.00
ZEPPOLI... A FAMOUS SICILIAN DESSERT. OUR DOUGH IS FRESHLY CUT AND SHAPED INTO ODD SIZES AND DEEP FRIED, CREATING A WARM, LIGHT PUFFED PASTRY, THEN DUSTED WITH POWDERED SUGAR AND TOPPED WITH CHOCOLATE SAUCE.	\$ 6.00

FROM THE CAPPUCCINO BAR

CAPPUCCINO...SINGLE	\$ 3.00	ESPRESSO...SINGLE	\$ 2.00
CAPPUCCINO...DOUBLE	\$ 3.50	ESPRESSO...DOUBLE	\$ 3.00
CAFFÈ LATTE...	\$ 3.00	MACCHIATO (ESPRESSO WITH A HIT OF FOAM)	\$ 2.00
CAFFÈ MOCHA OR HOT COCOA	\$ 3.00	CAFFÈ AMERICANO	\$ 2.50
		HOT TEA	\$ 2.75

DRINKS

COKE, DIET COKE, SPRITE, GINGER ALE, CLUB SODA	\$ 2.00	MARTINELLI'S GOLDEN APPLE JUICE	\$ 3.00
IBC ROOT BEER	\$ 3.00	CRANBERRY JUICE	\$ 3.00
IBC VANILLA CREAM SODA	\$ 3.00	ORANGE JUICE	\$ 3.00
FIJI WATER (500 ML)	\$ 2.50	PINEAPPLE JUICE	\$ 3.00
FIJI WATER (1-LITER)	\$ 5.00	PELLEGRINO MINERAL WATER (500 ML)	\$ 2.50
		PELLEGRINO MINERAL WATER (1-LITRE)	\$ 5.00
SAN PELLEGRINO ITALIAN SODAS – LIMONATA OR ARRANCIATA	\$ 3.25	REPUBLIC OF TEA – ICED TEA'S (500 ML)	\$ 4.75
RED BULL – REGULAR OR SUGAR FREE	\$ 3.00	<i>REPUBLIC DARJEERLING, BLACKBERRY SAGE, PASSION FRUIT GREEN TEA, POMEGRANATE GREEN TEA, ACAI BERRY RED TEA & GINGER PEACH (DECAF)</i>	