

La Piazza



BRONZE MENU \$28

Served with salad, entree & dessert, bread, taramosalata, coffee & iced tea

SALADS

Gorgonzola Salad Organic greens, walnuts, cranberries, balsamic vinaigrette

Caesar Salad Romaine Lettuce, ciabatta croutons, Parmigiano Reggiano, caesar dressing

Greek Salad Romaine Lettuce, kalamata olives, cracked green olives, tomatoes, cucumbers, bell peppers, red & green onion, imported feta cheese

ENTREES

Crispy Brussels Sprouts Sweet potato puree, cauliflower, cranberries, Marcona almonds, olives, roasted peppers, lemon and capers

Pappardelle Di Nonna Bolognese Pork, veal and beef, parmesan, san marzano tomatoes, red wine, cream, asiago

Penne al Pomodoro San Marzano tomato sauce, fresh basil, EVOO, Parmigiano Reggiano

Orzo Pasta, grilled chicken breasts, French feta cream sauce, Shiitake mushrooms, bell peppers

Butternut Squash Ravioli Michigan butternut squash, fresh cream, caramelized onion, spiced walnuts, dry sherry

Chicken Mediterraneo Artichokes, mushrooms, lemon, capers, cream, housemade Greek yogurt, basmati rice

Grilled Chicken Kebab Marinated chicken breast, vegetables, basmati rice, tzatziki

Scottish Salmon Tomato sauce, olives, red peppers, capers, fennel, broccolini, crispy fingerling potatoes

DESSERTS

Tiramisu

Flourless Chocolate Torte

A preorder is requested for party sizes of 20 or more
Tax & Gratuity not included

La Piazza



SILVER MENU \$36

Served with salad, entree & dessert, bread, taramosalata, coffee & iced tea

SALADS

Gorgonzola Salad Organic greens, walnuts, cranberries, balsamic vinaigrette

Caesar Salad Romaine lettuce, ciabatta croutons, Parmigiano Reggiano, caesar dressing

Greek Salad Romaine lettuce, kalamata olives, cracked green olives, tomatoes, cucumbers, bell peppers, red & green onion, imported feta cheese

Honey Roasted Beet Red and yellow beets, arugula, orange, dill, herb goat cheese, pistachio

ENTREES

Crispy Brussels Sprouts Sweet potato puree, cauliflower, cranberries, Marcona almonds, olives, roasted peppers, lemon, capers

Pappardelle Di Nonna Bolognese Pork, veal and beef, parmesan, san marzano tomatoes, red wine, cream, asiago

Penne al Pomodoro San Marzano tomato sauce, fresh basil, EVOO, Parmigiano Reggiano

Chicken Mediterraneo Artichokes, mushrooms, lemon, capers, cream, housemade Greek yogurt, basmati rice

Grilled Chicken Kebab Marinated chicken breast, vegetables, basmati rice, tzatziki

Loup de Mer Grilled whole sea bass, orzo, peas, cherry tomatoes, scallions, lemon zest

Scottish Salmon Tomato sauce, olives, red peppers, capers, fennel, broccolini, crispy fingerling potatoes

Beef Medallions Crispy fingerling potatoes, seasonal vegetable

Butternut Squash Ravioli Michigan butternut squash, fresh cream, caramelized onion, spiced walnuts, dry sherry

DESSERTS

Tiramisu

Flourless Chocolate Torte

Baklava

A preorder is requested for party sizes of 20 or more

Tax & Gratuity not included

La Piazza



GOLD MENU \$42

Served with salad, entrée, & dessert, bread, taramosalata, coffee & iced tea

SALADS

Gorgonzola Salad Organic greens, walnuts, cranberries, balsamic vinaigrette

Caesar Salad Romaine lettuce, ciabatta croutons, Parmigiano Reggiano, caesar dressing

Greek Salad Romaine lettuce, kalamata olives, cracked green olives, tomatoes, cucumbers, bell peppers, red & green onion, imported feta cheese

Honey Roasted Beet Arugula, orange, dill, herb goat cheese, pistachio

Seasonal Salad

ENTREES

Crispy Brussels Sprouts Sweet potato puree, cauliflower, cranberries, Marcona almonds, olives, roasted peppers, lemon, capers

Pappardelle Di Nonna Bolognese Pork, veal and beef, parmesan, san marzano tomatoes, red wine, cream, asiago

Penne al Pomodoro San Marzano tomato sauce, fresh basil, EVOO, Parmigiano Reggiano

Butternut Squash Ravioli Michigan butternut squash, fresh cream, caramelized onion, spiced walnuts, dry sherry

Chicken Mediterraneo Artichokes, mushrooms, lemon, capers, cream, housemade Greek yogurt, basmati rice

Grilled Chicken Kebab Marinated chicken breast, vegetables, basmati rice, tzatziki

Loup de Mer Grilled whole sea bass, orzo, peas, cherry tomatoes, scallions, lemon zest

Scottish Salmon Tomato sauce, olives, red peppers, capers, fennel, broccolini, crispy fingerling potatoes

10oz Beef Tenderloin Fried fingerling potatoes, asparagus, spring onion-marsala jus

Pistachio Crusted Rack of Lamb Israeli couscous, peas, carrots, roasted cauliflower, pomegranate molasses

DESSERTS

Tiramisu

Flourless Chocolate Torte

Baklava

A preorder is requested for party sizes of 20 or more
Tax & Gratuity not included

La Piazza



LUNCH MENU \$18

Served with salad, entrée, bread, taramosalata, coffee & iced tea

SALADS

Gorgonzola Salad Organic Greens, walnuts, cranberries, balsamic vinaigrette

Caesar Salad Romaine lettuce, ciabatta croutons, Parmigiano Reggiano, caesar dressing

Honey Roasted Beet Red and yellow beets, arugula, orange, dill, herb goat cheese, pistachio

ENTREES

Crispy Brussels Sprouts Sweet potato puree, cauliflower, cranberries, Marcona almonds, olives, roasted peppers, lemon, capers

Classic Greek Romaine lettuce, tomato, cucumber, sweet bell peppers, scallions, pepperoncini, olives & feta, available vegetarian or with grilled chicken breast

Butternut Squash Ravioli Michigan butternut squash, fresh cream, caramelized onion, spiced walnuts, dry sherry

Penne al Pomodoro San Marzano tomato sauce, fresh basil, EVOO, Parmigiano Reggiano

Chicken Mediterraneo Artichokes, mushrooms, lemon, capers, cream, housemade Greek yogurt, basmati rice

Grilled Chicken Kebab Marinated chicken breast, vegetables, basmati rice, tzatziki

Scottish Salmon Tomato sauce, olives, red peppers, capers, fennel, broccolini, crispy fingerling potatoes

Orzo Pasta Grilled chicken breast, French feta cream sauce, shiitake mushrooms, bell peppers

DESSERTS

\$3 additional per guest

Brownies

Baklava

Mini Cannoli

A preorder is requested for party sizes of 20 or more

Tax & Gratuity not included

La Piazza



A la CARTE

Perfect for large gatherings of 25 guests or more

PLATTERS

Cheese Platter 3.50

Assorted cheeses garnished with fruits and nuts, served with bread and crackers

Caprese Platter 2.25

Fresh mozzarella, basil and tomato slices with a pesto drizzle

Breads And Spreads 2.25

Hummus, tzatziki and tapenade sampler served with pita, and ciabatta bread

Fresh Fruit Platter 2.75

An assortment of seasonal fruits

Roasted Vegetable Platter 3.50

Assortment of seasonal grilled vegetables, drizzled with herbs and olive oil

Grilled Portabella 2.75

Mushrooms and halloumi cheese

Antipasto Platter 3.50

Italian cold cuts, with marinated olives, artichoke hearts, grilled red peppers and pepperoncinis, served with fresh bread and olive oil

Smoked Salmon Platter 3.50

Served with capers, dill, lemon slices and cream cheese- with fresh baked bread

Shrimp Cocktail MKT

Prosciutto Wrapped Asparagus 3.00

Assorted Canapes 3.50

Salmon carpaccio with seasoned cream cheese, beef tenderloin crostini with horseradish sauce, olive tapenade, herbed goat cheese & roasted red peppers

HOT HORS D'OEUVRES

Spanakopita 2.00

Fresh baby spinach ad sheep's milk feta cheese,

baked in phyllo dough. Served with tzatziki

Mini Baked Feta 3.00

Topped with sesame and drizzled with honey

Fried Calamari 2.75

Served with lemon yogurt

Gambas Al Ajillo 3.00

Gulf shrimp sauteed with crushed garlic and lemon

Shrimp Saganaki 3.50

Tomato, feta, shallots, evoo

Prosciutto And Asiago 2.75

Stuffed mushroom caps

Spinach And Gorgonzola 2.75

Stuffed mushroom caps

Moroccan Chicken Skewers 2.50

Moroccan spiced chicken

Mini Kabobs:

Chicken kabobs 3.25

Beef kabobs 3.50

Vegetable kabobs 2.50

Greek lamb kabobs 3.50

Italian Meatballs 1.75

With marinara

Bacon Wrapped Dates 3.00

Stuffed with chorizo

Tax & Gratuity not included

La Piazza



BAR OPTIONS

You can allow either all or a limited selection of our options to be available to guests and you will be billed based on consumption.

BEER

From our Michigan & Europe craft beer list, opened and charged by consumption only
\$5 per bottle

Excluded from this are the Delirium and Bosteels

WINE

House Cabernet Sauvignon, Chardonnay, & Pinot Grigio \$28 per bottle

From our award winning wine collection you have numerous options, prices are listed for each bottle, opened and charged by consumption only.

LIQUOR

WELL Tito's vodka, Knickerbocker gin, Four Roses bourbon, etc \$7 cocktails

CALL Absolut vodka, Tanqueray gin, Jack Daniels whiskey, etc \$8 cocktails

TOP SHELF Grey Goose vodka, Bombay Sapphire gin, Maker's Mark bourbon, etc \$9 cocktails

All martinis, manhattans and rocks are \$2 additional up charge. All are charged by consumption only.

Tax & Gratuity not included