

Can't Decide?

A Cup of Today's Seasonal Soup,
Caesar Salad and half a Toasted Cheese
or Chicken Sandwich on Piacere's
Housemade Bread

Combination 15

Lunch

Appetizers

Soup of the Day	5/7
Wood Oven Prawns , Castelvetrano Olives, Slivered Garlic, Shaved Lemon, Olive Oil	12+
Calamari , Fried, Aioli~, Cocktail Sauce	12
Mussels on an Iron Skillet, Sea Salt, Butter	15+
Baked Brie , Caramelized Apple and Onion	12*
Meatballs , Marinara, Parmigiano-Reggiano	7

Salads

Roasted Beets , Fresh Goat Cheese, Arugula, Champagne Vinaigrette	10*+
Caesar Salad , Hearts of Romaine, Parmigiano- Reggiano, Garlic Croutons, Caesar Dressing	9/11
Kale Salad , Toasted Breadcrumbs, Balsamic Roasted Onion, Pine Nuts, Shaved Pecorino, Champagne Vinaigrette	9/11*
Grilled Prawn Salad , Julienned Winter Vegetables, Fresh Herbs, Aioli	16+
Grilled Chicken Salad , Grilled Asparagus, Butter Lettuce, Blood Orange, Crispy Polenta, White Balsamic Vinaigrette	14+
Grilled Steak Salad , Spinach, Applewood Bacon, Grilled Red Onion, Walnut Vinaigrette	18+

Pizza & Burgers

Caramelized Onion Pizza , Caramelized Onion, Parmesan, Kalamata Olives, Thyme	14
Potato Pizza , Shaved Yukon Gold Potatoes, Leeks, Apple Wood Bacon, Fontina, Thyme	15*
Prosciutto Pizza , Prosciutto Toscano, Fontina, Truffle Honey, Arugula	16
Pepperoni Pizza , Local Molinari Pepperoni, Chili Flakes, Mozzarella, Red Sauce	14
Tomato Pizza , Roasted Roma Tomatoes, Old Fashioned Mozzarella, Basil	14*
Sliders , Housemade Potato Bun	

3 for 10, more 3 ea

Natural Burger, 7oz, Potato Roll, French Fries **14**

Add to burger or sliders:

Avocado, Bacon, Balsamic Onion, Blue, Cheddar,
Provolone, Swiss **2ea**

PIACERE

Lemonade	4
Add Blackberry, Raspberry or Peach Syrup	.5
Pom-Ginger Breeze	
Pomegranate Puree, Lemonade, Ginger Ale	5.5
Old Fashioned Italian Sodas	4
Raspberry, Blackberry or Peach Syrup & Soda Water	
Lurisia Natural Italian Soda	6
Gasossa - Amalfi Lemon, light and refreshing	

Big Plates

Short Rib Hash , Fried Egg, Braised Short Rib, Onion, Yukon Gold Potatoes, Pan Jus	16+
Gnocchi , Olive Oil, Mascarpone, Sundried Tomatoes, Fresh Oregano, Slivered Garlic	19*
English Pea Angnoloti , Housemade Brown Butter, Pea Leaves, Applewood Bacon	19
Angelhair , Dungeness Crab, Old Bay, Scallions, Lemon Zest	22
Nudi - Housemade Ricotta Gnocchi, Fresh Herbs, Creamy Truffle Sauce	18*
Pasta Forno , Penne, Chicken, Italian Sausage, Olives, Tomato, Basil, Melted Fontina	20
Roasted Butternut Squash , Quinoa, Balsamic Caramelized Onion, Kale, Pine Nuts	19**+
Seared Salmon , Mashed Parsnips, Heirloom Bean Ragout, Basil	26+
Flat Iron Steak , Grilled Broccolini, French Fries, Sauce Bordelaise	27

Sandwiches

Lamb BLT , Housemade Lamb Bacon, Roasted Tomato, Arugula, Piacere's Ciabatta	12
Wood Grilled Steak Sandwich , Mustard Aioli, Arugula, Piacere's Ciabatta, Shoestring Fries	16
Toasted Cheese , Ciabatta Roll, White Cheddar, Grilled Asparagus, Balsamic Onion, Housemade Chips	12*
Pulled Chicken Sandwich , Herb Roasted, Swiss, Tomato, Grilled Red Onion, Arugula Salad	12

On the Side

6

Broccolini+, French Fries**, Butternut Squash *+ ,
Gnocchi*, Kale**+, Spinach*+, Smokey Mac 'n
Cheese*, Quinoa**+**

* Vegetarian

** Vegan

+ Gluten Free

~ contains partially cooked or raw ingredients

Executive Chef Miriam Russell-Wadleigh