

# PIACERE

## CHEESE CHOICES

2 Cheeses **14**, 3 Cheeses **18**

### Cow, Goat & Sheep Cheeses

Please inquire about today's selection

## SMALL PLATES

<b>House made Garlic Bread</b>	<b>5</b>
<b>Soup of the Day</b>	<b>7</b>
Please Ask Your Server	
<b>Rueben Egg Rolls</b>	<b>10</b>
Our Twist on a Classic Rueben Sandwich	
<b>Filet Mignon Skewers</b>	<b>14</b>
Hand cut Filet Mignon, Lemon Grass Sauce	
<b>Brussel Sprout Chips *+</b>	<b>8</b>
Tossed with Parmesan Cheese and Balsamic	
<b>Piacere Deviled Eggs</b>	<b>9</b>
Panko Crusted Fried Deviled Eggs	
<b>Philly Cheese Steak Egg Rolls</b>	<b>12</b>
Our Twist on a Classic Steak Sandwich	
<b>Calamari</b>	<b>12</b>
Fried, Garlic Aioli & Sun Dried Tomato Aioli	
<b>Wood Oven Prawns</b>	<b>14</b>
Garlic Cream, Crostini, Micro Arugula	
<b>NY Steak Sliders</b>	<b>3 for \$12</b>
Shaved NY, Pickled Veggies, White Cheddar, Piacere Aioli, House-Made Brioche Bun	
<b>Street Style Tacos +</b>	<b>12</b>
Choice of one Short Rib, Carnitas, Mahi Mahi	
<b>Ahi Poke ~</b>	<b>12</b>
Spicy Hawaiian Style	
<b>Salumi Plate</b>	<b>18</b>
<b>Add: Burrata +6</b>	
Genoa, Salami Calabrese, Prosciutto San Daniele	
<b>Oysters on the Half Shell + ~ please inquire for Today's selection</b>	<b>6 pcs 18, 9 pcs 24, 12 pcs 30</b>
<b>Mussels+</b>	<b>18</b>
On Iron Skillet, Sea Salt, Butter, Lemon	
<b>French Fries</b>	<b>6</b>

## SALADS

<b>Grilled Hearts of Romaine *</b>	<b>11</b>
Hearts of Romaine, Parmigiano Reggiano, Garlic Croutons, House-Made Caesar Dressing	
<b>Watermelon Salad *+</b>	<b>10</b>
Cubed watermelon, Mint Vinaigrette, Feta Cheese and Dried Figs	
<b>Iceberg Wedge Salad</b>	<b>10</b>
Iceberg Lettuce, Bacon, Crumble Bleu Cheese, Bleu Cheese Dressing	
<b>Roasted Beet Goat Cheese Timbale*+</b>	<b>12</b>
Laura Chenel Goat Cheese, Mint and Beet Vinaigrette	
<b>Purple &amp; White Kale Salad *+</b>	<b>12</b>
Kale, Roasted Tomato, Cucumber, Feta Cheese, Roasted Grapes, Balsamic Vinaigrette	

## PIZZA & BURGERS

<b>Pizza of the Day</b>	<b>m/p</b>
<b>Calzone</b>	<b>18</b>
Ricotta, salami, prosciutto, mozzarella, tomato	
<b>Pizza 4 Cheese</b>	<b>17</b>
Bleu Cheese, Parmigiano, Mozzarella, Smog Mozzarella	
<b>Pesto pizza</b>	<b>17</b>
Pesto, Mozzarella, Mushroom, Olive, Parmesan	
<b>Prosciutto pizza</b>	<b>18</b>
Prosciutto, Burrata, Mozzarella, Parmesan	
<b>Lamb Pizza</b>	<b>20</b>
Lamb Sirloin, Roasted Tomatoes & Onions, Feta Cheese, Pesto	
<b>Pepperoni Pizza</b>	<b>22</b>
Molinari Pepperoni, Chili Flakes, Mozzarella, Marinara Sauce	
<b>Margherita Pizza *</b>	<b>16</b>
Roma Tomato, Fresh Mozzarella, Basil	
<b>San Carlos Burger</b>	<b>16</b>
8 oz Beef, Potato Roll, Mushrooms, Balsamic Onions, Roasted Red Peppers, Avocado, White Cheddar, Aioli	



### James Beard Foundation Contest

**Piacere's Blended Burger** **16**

A mix of Wood Ear, Cremini Mushrooms, Chorizo, Angus Sirloin and Brisket, topped with Sauté Mushrooms, Pickled Veggies, Fontina Cheese and Guacamole.

Vote for Us at: #BlendedBurgerProject

# DINNER

Join us for Live Music Thursday-Saturday

Check out our music line up

[www.PiacereRestaurant.com](http://www.PiacereRestaurant.com)

## PASTA

Gluten free penne pasta available upon request

<b>Nudi*</b>	<b>18</b>
Herb-Ricotta Gnocchi, Cream Sauce, Truffle Paste	
<b>Risotto Piacere*</b>	<b>18</b>
Leeks, Asparagus, Roasted Peppers, Mushrooms	
<b>Angel Hair Pasta *</b>	<b>17</b>
Roasted Red Peppers, Spinach, Mushrooms, Asparagus and a Creamy Alfredo Sauce	
<b>Pasta Forno</b>	<b>20</b>
Chicken, Italian Sausage, Olives, Tomato, Basil, Fontina Cheese, Penne	
<b>Gnocchi Bolognese</b>	<b>18</b>
Slow Cooked Veal Ragout, Herbs, Potato Gnocchi	
<b>Linguine with Clams</b>	<b>22</b>
Linguine Pasta, Clams, Scallions, Fish Broth, White Wine	
<b>Seafood Linguine</b>	<b>22</b>
Linguine Pasta, Mussels, Prawns, Cod, Scallions, White Wine	
<b>Lobster Ravioli</b>	<b>22</b>
Vodka Marinara Sauce & Parmesan Cream Sauce	

## MEATS

<b>Double Cut Grilled Pork Chop +</b>	<b>28</b>
Apple Infused Mashed Yams, Veggies, Fresh Vegetables Apricot Tarragon Sauce	
<b>Pan Roasted ½ Chicken Breast +</b>	<b>24</b>
Mary's Organic Airline Chicken, Madera Reduction, Fresh Vegetables, Grilled Polenta	
<b>Meatloaf Plate</b>	<b>18</b>
House Made Meatloaf, Mashed Potatoes, Fresh Vegetables	
<b>Angus New York Steak +</b>	<b>36</b>
Mesquite Grilled, Sautéed Mushrooms, Cognac Demi Glass, Fresh Vegetables	
<b>Short Ribs +</b>	<b>28</b>
Slow Braised Boneless, House Mashed, Roasted Fennel, Fresh Vegetables	
<b>Rack of Lamb</b>	<b>32</b>
Grilled to Perfection, House Mashed, Fresh Vegetables, Blueberry Cabernet Reduction	
<b>Filet Mignon +</b>	<b>32</b>
House Mashed, Fresh Vegetables, Raspberry Demi	

## FISH

<b>Pan Roasted True Cod +</b>	<b>26</b>
Fresh Vegetables, Apple Infused Mashed Yams, Lemon Caper Sauce	
<b>Pan Roasted King Salmon +</b>	<b>30</b>
Fresh Vegetables, Quinoa, Lemon Grass Sauce	
<b>Seared Dayboat Scallops +</b>	<b>36</b>
Risotto, Fresh Vegetables, Mango Sauce	
<b>Mesquite Grilled Whole Branzino Bass</b>	<b>34</b>
Sauté Spinach, Roasted Fingerling Potato, Beurre Blanc	

\*\*Vegan, \*Vegetarian, +Gluten Free, ~Contains partially cooked or raw ingredients.

18% Gratuity added to parties 8 or larger

Having a Holiday Gathering? Piacere Specializes in large gatherings. We are a favorite private dining destination on the Peninsula. Contact us today!

[chef@piacererestaurant.com](mailto:chef@piacererestaurant.com)