

# PIACERE

## SMALL PLATES

<b>Soup of the Day</b>	7
Please Ask Your Server	
<b>Calamari</b>	10
Fried, Served with Aioli	
<b>Reuben Egg Rolls</b>	10
Our Twist on a Classic Reuben Sandwich	
<b>Mussels +</b>	16
On Iron Skillet, Sea Salt, Butter	
<b>Brussel Sprout Chips *+</b>	7
Tossed with Parmesan Cheese and Balsamic Vinaigrette	
<b>NY Steak Sliders</b>	3 for \$12
Potato Bun, Pickled Veggies, Piacere Aioli	
<b>Street Style Tacos +</b>	12
Choice of Short Rib, Carnitas, Mahi Mahi	
<b>Piacere Fried Deviled Eggs*</b>	9
New Twist on an Old Classic	
<b>Ahi Poke + ~</b>	12
Spicy Hawaiian Style	
<b>Poutine</b>	10
French Fries, House Gravy and Cheese Sauce	
<b>Filet Mignon Skewers +</b>	12
Grilled with a Lemongrass Sauce	

## Salads

<b>Iceberg Wedge Salad</b>	7 / 12
Iceberg Lettuce, Bacon, Crumble Bleu Cheese, Bleu Cheese Dressing	
<b>Watermelon Salad *+</b>	12
Cubed watermelon, Mint Vinaigrette, Feta Cheese and Dried Figs	
<b>Mary's Chicken Salad</b>	15
House Made Spring Mix, Strawberries, Feta Cheese, Walnuts, Grilled Mary's Chicken, Champagne Vinaigrette	
<b>Wild Salmon Salad</b>	16
House Made Spring Mix, Goat Cheese, Cherry Tomatoes, Strawberries, Sun Flower Seeds, Balsamic Vinaigrette	
<b>Purple &amp; White Kale Salad *+</b>	8 / 15
Kale, Roasted Tomato, Cucumber, Feta, Roasted Grapes, Balsamic Vinaigrette	
<b>Beet Salad*+</b>	12
Roasted Beets, Laura Chenel Goat Cheese, Mixed Greens and Beet Vinaigrette	
<b>Grilled Romaine Caesar *</b>	6 / 9
Hearts of Romaine, Parmigiano Reggiano, Garlic Croutons, Caesar Dressing	

## PIZZA

<b>Pizza of the Day</b>	mkt price
<b>Calzone</b>	16
Ricotta, salami, prosciutto, mozzarella, tomato	
<b>4 Cheese</b>	16
Bleu Cheese, Parmigiano, Mozzarella, Smog Mozzarella	
<b>Prosciutto pizza</b>	20
Prosciutto, Burrata, Mozzarella, Parmesan	
<b>Lamb Pizza</b>	20
Lamb Sirloin, Roasted Tomatoes & Onions, Feta Cheese, Pesto Sauce	
<b>Pepperoni Pizza</b>	18
Molinari Pepperoni, Chili Flakes, Mozzarella, Marinara Sauce	
<b>Margherita Pizza *</b>	14
Roma Tomatoes, Old Fashioned Mozzarella, Basil Marinara Sauce	

# Lunch

## SANDWICHES & BURGERS

*Choice of Fries or Seasonal Salad*



James Beard Foundation Contest

**Piacere's Blended Burger** 14

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: [jamesbeard.org/blendedburgerproject](http://jamesbeard.org/blendedburgerproject)**

<b>½ Sandwich, Soup &amp; Salad Combo</b>	16
<b>Meatloaf Sandwich, Cuban, Lamb Sirloin Sandwich with a mixed Green salad and a Cup</b>	

<b>Meatloaf Sandwich</b>	14
House made meatloaf, Piacere aioli, Lettuce, Jack Cheese and red onions	
<b>Piacere Burger</b>	14
8 ounces of Beef, Mushrooms, Balsamic Onions, Roasted Red Peppers, Avocado, White Cheddar, Piacere Aioli. Cibatta Roll	
<b>Cuban</b>	14
Marinated Pulled Pork, Sliced Ham, Swiss Cheese, House Pickle, Mustard	
<b>Short Rib Sandwich</b>	15
Three Cheese-Fontina, Provolone, White Cheddar and Baby Arugula	
<b>Fried Chicken Sandwich</b>	15
Spicy Cold Slaw, Tabasco & Honey Aioli Ciabatta	
<b>Grilled Chicken or Salmon BLT</b>	15
Marinated Salmon or Chicken, Lettuce, Tomato, Garlic Aioli, Toasted Focaccia	
<b>Lamb Sirloin Sandwich</b>	16
Grilled Lamb, Balsamic Onions, Feta, Roasted Peppers, Garlic Aioli, Ciabatta	
<b>Philly Cheese Steak Wrap</b>	13
Shaved NY, Grilled Mushrooms, Onions, Cheese Sauce, in a Wrap Panini Style	

## PASTA & ENTREES

<b>Vermicelli with Crab</b>	18
Crab, Green Onions, Roasted Peppers Fish Broth	
<b>Linguine Clams</b>	18
Linguine Pasta, Clams, Fish Broth, White Wine	
<b>Angel Hair Pasta *</b>	15
Roasted Red Peppers, Spinach, Mushrooms, Asparagus and a Creamy Alfredo Sauce	
<b>Gnocchi Bolognese</b>	16
Ragout of Veal & Beef with Onion, Garlic, Tomato, Herbs with Potato Gnocchi	
<b>Pan Seared Salmon +</b>	18
Quinoa, Shaved Brussel Sprouts, Lemongrass Sauce	
<b>Chicken Marsala +</b>	18
House Made Mashed, Fresh Veggies	
<b>Meatloaf Plate</b>	16
House Made Meatloaf, Mashed Potatoes, Fresh Vegetables	
<b>Grilled Skirt Steak +</b>	18
French Fries, Mixed Salad, Chimichurri Sauce	
+ <i>Gluten Free * Vegetarian ** Vegan</i>	
~ <i>contains partially cooked or raw ingredients</i>	

Having a Party or Business Gathering? Piacere is a favorite private dining destination on the Peninsula. Contact us today!

**Chef@piacererestaurant.com**