

Breakfast

Eggs Piada (Served All Day)

Egg.....	\$2.50
Egg, Fontina Cheese	\$3.00
Egg, Fontina Cheese & Tomato	\$3.25
Egg, Fontina Cheese & Speck	\$3.70

Pastries

Plain Croissant.....	\$1.85
Almond Croissant	\$2.25
Danish.....	\$2.25
Pain au Chocolate.....	\$2.25
Scone	\$2.25
Homemade Cookies.....	\$1.50/\$2.00

Traditional Piada

1. Amarcord

Prosciutto di Parma, Mozzarella & Arugula \$7.15

2. Casanova

Prosciutto di Parma, Stracchino & Arugula..... \$7.15

3. I Vitelloni

Prosciutto Cotto, Fontina Cheese & Lettuce..... \$6.95

4. La Strada

Salame, Pecorino Cheese & Balsamic Vinegar \$6.95

5. La Dolce Vita

Bresaola, Parmigiano Cheese & Arugula..... \$7.35

6. Giulietta 🍷

Mozzarella, Tomato & Basil

7. Federico 🍷

Grilled Eggplant, Pepper, Zucchini & Basil

Special Piada

8. Satiricon

Speck, Brie & Tomato

9. La Voce Della Luna

Mortadella, Stracchino Cheese & Tomato

10. Le Notti Di Cabiria

Mortadella, Parmigiano, Tomato & Arugula

11. Lo Sceicco Bianco

Prosciutto Cotto, Stracchino, Tomato & Arugula.....\$7.15

12. Giulietta Degli Spiriti 🍷

Grilled vegetables & Mozzarella

Our Customers' Piada

13. Heather

Pecorino Cheese, Salame & Strawberry Jam

14. Maulik

Prosciutto di Parma, Mozzarella, Pepper, Arugula...\$7.35

15. Lisa

Prosciutto di Parma, Fontina & Basil

16. Alex

Prosciutto di Parma, Pecorino Cheese & Arugula\$7.15

17. Gabrio

Speck, Brie & Honey

18. Dave

Bresaola, Fontina, Tomato, Arugula & Balsamic

19. Julia 🍷

Brie, Tomato & Basil.....\$7.15

20. Prem 🍷

Grilled Peppers, Mozzarella, Basil & Balsamic

21. Aliya 🍷

Grilled Vegetables, Mushrooms & Basil

Sweet Piada

22. Marcello

	Small	Large
Nutella	\$2.75	\$4.75
23. Anita		
Nutella & Sliced Banana	\$3.00	\$5.75

23. Anita

Adds

Vegetables	\$0.45
Grilled Vegetables	\$0.90
Cold Cuts.....	\$0.90

Wrap Piada

24. Roma

Chicken, Mozzarella, Grilled Tomato & Hot Sauce...\$7.15

25. Clowns

Chicken, Fontina, Lettuce, Mushrooms & Mayo.....\$7.15

26. Boccaccio

Cotto, Mozzarella, Arugula, Hot Souce & Mayo

27. Intervista

Cotto, Fontina, Lettuce, Mushrooms & Mayo

Pressed Ciabatta

28. Prosciutto Cotto, Fontina, Artichokes, Lettuce, Mayo, Mustard

29. Prosciutto Cotto, Pecorino, Mushrooms, Tomato, Mayo, Mustard

30. Speck, Fontina, Mushrooms, Mayo, Mustard

31. Mozzarella, Tomato, Basil, Balsamic Vinegar, Extra Virgin Olive Oil 🍷

32. Mozzarella, Grilled Pepper, Basil, Mayo, Mustard 🍷

33. Tuna, Tomato, Onion, Lettuce, Mayo, Mustard

Small.....\$3.65

Regular

Fresh Salads

Insalata Mista 🍷

Mixed Green Salad

Caprese 🍷

Mozzarella, Tomato & Basil

Tuna Salad

Tuna, Mixed Green Salad, Tomato & Onion

Chicken Salad

Chicken, Pecorino, Arugula & Grilled Tomato

Soup (Fall and Winter)

Soup of the day served w/crostini 🍷.....\$4.50

Coffee	Small	Large
Espresso.....	\$1.85	\$2.35
Decaf Espresso	\$2.00	\$3.00
Espresso Macchiato.....	\$2.30	\$3.00
Coffee	\$1.35	\$1.85
Decaf Coffee.....	\$1.50	\$2.00
Cappuccino	\$2.75	\$3.70
Caffè Latte	\$2.75	\$3.70
Mocaccino.....	\$3.00	\$3.70
Hot Chocolate	\$3.00	\$3.70
Mighty Leaf Tea (organic)	\$1.85	

Iced

Iced Coffee.....	\$2.30
Iced Cappuccino	\$3.70
Iced Latte	\$3.70
Iced Mocaccino	\$3.70
Iced Tea (unsweetened)	\$2.30
“Caffè Shakerato” (Italian Specialty)	\$3.70

Espresso Extra Shot.....	\$0.50
Soy Milk.....	\$0.25

Drinks

San Pellegrino Sparkling Water	\$1.85	\$3.70
Panna Mineral Water	\$1.85	
San Pellegrino Aranciata	\$1.85	
San Pellegrino Limonata	\$1.85	
Soda (Coke, Sprite, Diet).....	\$1.35	
Fresh Squeezed Juice.....	\$3.70	

What Are You Eating?

Piada (or Piadina) is a very popular Italian flat bread made with wheat and extra virgin olive oil. It is a specialty of the Emilia-Romagna region. Piada bread can be served folded or wrapped

Ciabatta is a traditional Italian bread that is formed into a rounded rectangular shape loaf. Baked with a hard crust, it contains a soft-textured, open to dense crumb

Prosciutto di Parma aged 16 months marks one of the high points of the Italian culinary tradition. Prosciutto di Parma goes far back in time to 2,000 years ago

Bresaola is air-dried salted beef eye of round that has been aged about 2-3 months until it becomes hard and a dark red. It is lean, has a sweet, musty smell and is tender. It originated in Valtellina (Lombardia)

Speck is a very special salt-and-cold-smoke cured ham from Alto Adige. It is a remarkable fusion of the much sharper smoked meats of middle Europe and the sensuous salt-cured, air dried prosciutti of northern Italy

Mortadella hails from Bologna and it has been made for at least five hundred years. The finely ground pork is mixed with a blend of salt, white pepper, peppercorns, coriander, pieces of pistachio, wine. Then it is cooked

Pecorino Toscano Fresh is made by sheep’s milk and aged for a minimum of 20 days. Pecorino is quite mild, and rather creamy, though it does have some nutty oak leaf overtones that keep it from being insipid

Fontina is a cow's milk cheese. It has been made in the Aosta Valley, in the Alps since the 12th century. Fontina has a mild, somewhat nutty flavor, while rich, herbaceous and fruity. It melts well

Stracchino is a type of Italian cow’s-milk cheese, typical of Lombardia. It is eaten very young, has a soft, creamy texture and normally a mild and delicate flavor

Whenever possible we use ORGANIC products. Lettuce, arugula, basil, tomatoes are just few of them

Visit our web site for detailed information about all of our products at www.piadanyc.com



3 clinton street
(between Houston & Stanton)

breakfast – lunch – dinner
open every day

free delivery (\$8 minimum)
we accept Visa & Mastercard



delivery hours:
12:00pm – 8.30pm

212 677 5415
www.piadanyc.com