

EARLY MENU 12PM - 3PM

GOURMET PANINI

CAPRESE Mozzarella, tomato, pesto	£6.50
CONTADINA (Vegan) Roasted peppers, hummus rocket, pistachio	£6.50
CRUDO Parma ham, buffalo mozzarella, tomatoes	£9.00
POLLO PEPERINO Spicy 'nduja marinated chicken, grilled aubergine, brie, spicy mayo	£7.50
AVVOCATO Tiger prawns, avocado, rocket, marie rose sauce	£8.00
SALAMINO Salame Napoli, gorgonzola, rocket, tomatoes, mayonnaise	£7.50
MORTAZZA Mortadella, stracciatella, pistachio spread	£8.50
PORCHETTA Roasted Italian pork, smoked provola, leaves, grilled aubergine	£7.50
SALSICCIA Italian pork sausage, stracciatella cheese, leaves and tomatoes	£7.50
MAKE YOUR OWN *Sit down only - Ask Fabio - Happy to help!	

SALADS All served with leaves, tomatoes and sourdough

CAPRESE Tomatoes, buffalo mozzarella, basil	£8.00
GAMBERONI Tiger prawns, avocado, marie rose dressing	£8.50
INSALATONA DI POLLO Spicy 'nduja marinated chicken, brie, spicy dressing	£8.00
FESTA TRICOLORE Tomatoes, avocado, buffalo mozzarella, Parma Ham	£9.00

LIGHT BITES

CERIGNOLA OLIVES Olive oil and oregano	£4.00
ZUPPA DI FUNGHI Home-made mushroom soup, served with bread and butter (optional truffle oil)	£6.50
ARANCINI Rice fritters with spinach and mozzarella	£6.50
ARANCINI Rice fritters with bolognese filling	£6.50
BRUSCHETTA POMODORO Fresh tomato, garlic and basil	£5.50
BRUSCHETTA BUFALA E PARMA Fresh chopped tomato, garlic and basil topped with Parma ham and Buffalo mozzarella	£9.00
HAM AND CHEESE BOARDS SMALL: 3 ITEMS £15 LARGE: 5 ITEMS £24 Served with focaccia, sourdough bread, olives and sunblush tomatoes	

MEALS

LASAGNA CLASSICA	£14.00
LASAGNA ZUCCA Butternut squash, nutmeg spinach	£14.00

PASTA FAST

ASK US FOR TODAY'S CHOICE	£10.00
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MAIN MENU SERVED AT LUNCH AND DINNER

SHARERS

CERIGNOLA OLIVES Olive oil and oregano	£4.00
CESTINO DI PANE Bread and Focaccia selection with tomato and basil emulsion dip	£4.50

LA PIOLA HAM AND CHEESE BOARDS

Served with focaccia, sourdough bread, olives and sunblush tomatoes

SMALL: 3 ITEMS £15 | LARGE: 5 ITEMS £24

Choose from:

DOP creamy burrata mozzarella

DOP gorgonzola blue cheese

Creamy pecorino goat cheese

Buffalo mozzarella campana

Prosciutto crudo - parma ham

Mortadella bolognese

Truffle Salame

Salame Napoli

Provola affumicata (smoked)

ARANCINI AND CROQUETTES

SPINACH AND MOZZARELLA	£6.50
BOLOGNESE FILLING	£6.50
PORCINI MUSHROOM AND SAFFRON (vegan) With vegan truffle Mayo	£6.50
'NDUJA SAUSAGE SPICY CROQUETTES With spicy mayo	£6.50

BRUSCHETTA

FRESH TOMATO, GARLIC AND BASIL	£5.50
'NDUJA SAUSAGE AND BURRATA MOZZARELLA	£8.50
PROSCIUTTO AND BUFALA Parma ham and Buffalo mozzarella on fresh chopped tomatoes, basil and garlic	£9.00
GAMBERONI Garlic chilli tiger prawns with cherry tomatoes	£8.50

SALADS AND SOUP

ZUPPA DI FUNGHI Home-made mushroom soup served with bread and butter (optional truffle oil)	£6.50
INSALATA CAPRESE Tomatoes, buffalo mozzarella, basil	£8.00
INSALATA FESTA TRICOLORE Tomatoes, avocado, buffalo mozzarella, Parma ham	£9.00

PIZZA Flat Bread Pinsa Style

MARGHERITA Classic Fior di Latte mozzarella and tomato sauce	£11.00
PROSCIUTTO Honey roast prosciutto ham	£12.00
CRUDO Parma ham and Buffalo mozzarella	£14.00
GORGIO Gorgonzola, mozzarella, truffle salame, rocket (white pizza)	£13.50
POLLO PEPERINO Chicken marinated in 'nduja spicy sausage and brie	£13.50
VEGETARIANA Grilled peppers, aubergines and rocket salad	£12.50
MORTADELLA Mozzarella, mortadella, stracciatella and pistachio sauce (white pizza)	£13.50
VULCANO Salame Napoli, spicy 'nduja sausage, chilli, stracciatella	£14.00

SPECIALS - ASK US WHAT SPECIAL IS ON TODAY

SIDES

INSALATA BALSAMICA Mixes leaves, tomatoes, cucumber and red onions with balsamic dressing	£3.50
PATATINE FRITTE House chips (add Pecorino and truffle oil £1)	£3.50
INSALATA POMODORO E CIPOLLA Vine riped tomatoes, Red Onions and Basil (add Buffalo Mozzarella flakes £1.50)	£3.50
RUCOLETTA Rocket and Parmesan Salad, balsamic dressing	£3.50
ZUCCHINI FRITTI Courgettes fries	£3.50
PEPERONI E MELANZANE Roast peppers and grilled aubergines in tomato sauce	£4.50

LA PIOLA

ITALIAN CAFÉ DELI
HOME OF HOME COOKING

PASTA Fresh Artisan egg pasta

SPECIALS AVAILABLE FOR VEGAN, VEGETARIAN AND GLUTEN FREE

TAGLIATELLE RAGÙ Slow cooked beef Ragù	£12.00
STROZZAPRETI BUFALA Tomato and basil sauce with fresh shredded Buffalo mozzarella	£13.00
GNOCCHI AL BASILICO Potatoes dumpling, basil pesto	£13.00
RAVIOLI RICOTTA E SPINACI Spinach and ricotta ravioli with butter parmesan sauce	£13.00
ORECCHIETTE 'NDUJA E SALAMINO Spicy 'nduja sausage with napoli salame, in a rich spicy tomato sauce	£13.50
PAPPARDELLE GUANCIALE PISTACCHIO E STRACCIATELLA Crispy Guanciale with pistachio pesto and creamy Stracciatella cheese	£15.50
TAGLIATELLE GAMBERONI E ASPARAGI Tiger prawns, asparagus, cherry tomatoes and chilli	£14.50
PAPPARDELLE SALSICCIA E FUNGHI Italian sausage and mushroom ragù, cooked with red wine and a touch of tomato	£14.00
STROZZAPRETI GORGONZOLA E NOCI Gorgonzola blue cheese, walnuts and Parma ham	£14.00

BAKES

LASAGNA CLASSICA Home-made lasagna with slow cooked beef ragù	£14.00
LASAGNA ZUCCA Home-made butternut squash and nutmeg spinach lasagna	£14.00

MEALS

BRANZINO Whole fileted sea bass with olives, capers and tomatoes	£18.00
POLLO E FUNGHI Chicken escalope, creamy mushrooms and truffle oil sauce	£15.00
SALSICCIA IN PADELLA Pan fried Italian sausages	£14.00
GAMBERONI 'NDUJA 6 Argentinian prawns (shell on) cooked in spicy 'nduja and Grappa	£18.00

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

DRINKS MENU

SOFT DRINKS

STILL WATER FIUGGI 500 ml	£3.00
SPARKLING WATER FIUGGI 500 ml	£3.00
SAN PELLEGRINO SELEZIONE Aranciata / Blood Orange / Limonata / Chinotto	£3.20
COCA COLA	£3.50
DIET COKE	£3.20
ORANGE JUICE	£3.50
APPLE JUICE	£3.50
YOGA JUICE 200ml Peach / Pear	£3.00

ICED COFFEES

VANILLA LATTE	£4.50
CINNAMON LATTE	£4.50
FROZEN VANILLA CHOCOLATE	£5.50

MILKSHAKES Made with Gelato icecream	£6.00
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VANILLA / CHOCOLATE / STRAWBERRY / LEMON / PISTACCHIO / MANGO

COFFEES AND TEAS

ESPRESSO	£2.70
DOPPIO ESPRESSO	£3.30
AMERICANO	£3.00
LATTE	£3.20
CAPPUCCINO	£3.20
FLAT WHITE	£3.50
MOCHA	£4.00
HOT CHOCOLATE	£4.00
TEAS	£3.00
OAT MILK AVAILABLE	£0.30
SYRUPS	£0.50

SPRITZ AND MORE Single - 25ml Double - 50ml

APEROL SPRITZ Aperol and Prosecco	£7.50
HUGO SPRITZ Eldelflower, Bombay Gin and Prosecco	£7.50
LIMONCELLO SPRITZ Limoncello and Prosecco	£7.50
NEGRONI SBAGLIATO Campari, Martini Rosso and Prosecco	£8.50
SANBITTER SPRITZ Martini Bianco and Sanbitter	£7.50
CRODINO SPRITZ - MOCKTAIL	£6.00
ESPRESSO MARTINI	£8.50

BOMBAY GIN AND MIXER	£5.50 / £7.50
MALFY CLASSIC GIN AND MIXER	£5.50 / £7.50
STOLICHNAYA VODKA AND MIXER	£5.50 / £7.50
BACARDI CARTA ORO AND MIXER	£5.50 / £7.50
BACARDI SPICED AND MIXER	£5.50 / £7.50
DI SARONNO AND MIXER	£5.50 / £7.50

LA PIOLA BEERS AND CIDER

MORETTI 33cl	£3.95
PERONI NASTRO AZZURRO 33cl	£4.95
MENABREA UNFILTERED 33cl	£6.30
PERONI NASTRO 0 ALCOHOL FREE 33cl	£3.95
ITALIAN CRAFT BEER - PIEMONTE BALADIN 33cl Ask Fabio!	£6.75
MAGNERS 568ml	£5.50

ITALIAN AFTER MEAL DIGESTIVES

£3.75

VINO

SPARKLING

	125ml	Bottle
PROSECCO LA CONTESSA EXTRA DRY	£7.75	£24.00
PROSECCO CECILIA BERETTA ROSÉ		£25.50

WHITE

	175ml	250ml	Bottle
TREBBIANO D'ABRUZZO CASALBORDINO DOC	£5.75	£7.75	£23.00
PINOT GRIGIO MONTEVENTO DOC			£24.50
ROERO ARNEIS CASCINA GHERCINA DOC			£35.00
GAVI DI GAVI DOCG FRATELLI ANTONIO E RAIMONDO			£36.00
SAUVIGNON BLANC TUNELLA			£35.00

RED

	175ml	250ml	Bottle
MONTEPULCIANO D'ABRUZZO CASAL BORDINO DOC	£5.75	£7.75	£23.00
BARBERA ALBA FRATELLI ANTONIO E RAIMONDO DOC			£29.00
PRIMITIVO PUGLIA MUCCHIETTO IGT			£35.00
SORAI "BABY AMARONE" CECILIA BERETTA IGT			£36.00
NEBBIOLO LANGHE PIAN DELLA MOLE GIULIA NEGRI DOC			£42.00
BAROLO LA TARTUFAIA GIULIA NEGRI			£63.00

ROSÉ

	175ml	250ml	Bottle
PINOT GRIGIO BLUSH ROSE PREVIATA DOC	£5.75	£7.75	£23.00
CHIARETTO DI BARDOLINO PASQUA			£35.00

LA PIOLA

ITALIAN CAFÉ DELI
HOME OF HOME COOKING

AUTHENTIC ITALIAN CUISINE

Piola is not an Italian word, but is our dialect to describe a rural family run eatery, a destination for the families in the village.

We source authentic Italian and regional ingredients plus the support of local Yorkshire suppliers

BRINGING THE COUNTRYSIDE OF CUNEO TO THE HEART OF LEEDS

At La Piola we translate the traditional and rural concept of our home town of Cuneo into a modern café bistro bringing a slither of countryside to the heart of a vibrant city like Leeds, where we have lived for the past 15 years.

OUR SERVICE

If you had a great time, please consider showing some love to our team with a gratuity of your choice! If there's anything that didn't meet your expectations, feel free to reach out to us directly. We welcome any feedback as it helps us improve and grow!

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