

SANDWICHES

S SPICY
V VEGETARIAN

MAKE YOUR OWN PIADINA \$6

Protein \$1 each
Cheese, Veggie & Dressing \$0.50 each

SOUP 16oz. \$5.50

We make our soups daily, using market fresh ingredients.

BAMBINI [KIDS] \$5

Half Piadina with Italian Cooked Ham or Roasted Chicken and Mozzarella with a side of Apple Sauce.

DRINKS

Spring Water \$1.50
San Pellegrino Sparkling Water \$2.95
San Pellegrino Can Sodas \$2.95
Batch Fountain Sodas \$1.95
Espresso \$1.95 Latte \$2.95
Macchiato \$2.95 Iced Tea \$1.95
Cappuccino \$2.95 Americano \$2.25

CHIPS \$2.50 **APPLE SAUCE** \$1.50
ASSORTED PASTRIES \$2.95

- 1 **PARMA** Prosciutto, Mozzarella, Mushrooms, Arugula, Tomatoes \$8.75
- 2 **MILANO** Roasted Turkey, Robiola Cheese, Arugula, Tomatoes, Crushed Toasted Almonds \$8.75
- 3 **ROMA** Roasted Chicken, Mozzarella, Avocado, Arugula, Tomatoes, Crushed Toasted Almonds \$8.75
- 4 **MARE** Imported Tuna, Mozzarella, Arugula, Tomatoes \$8.75
- 5 **VEGETARIANA** Arugula, Artichokes, Eggplant, Red Pepper, Tomatoes, Basil Pesto, Parmigiano-Reggiano, Mozzarella \$7.95 **V**
- 6 **REGGIO** Prosciutto, Parmigiano-Reggiano, Mozzarella, Mushrooms, Arugula, Tomatoes, Tartar Sauce, Tabasco \$8.95 **S**
- 7 **TORINO** Italian Cooked Ham, Mozzarella, Mushrooms, Arugula, Tomatoes, Truffle Sauce \$8.95
- 8 **CALIFORNIA** Roasted Chicken, Mozzarella, Arugula, Tomatoes, Avocado, Basil Pesto \$8.75
- 9 **GENOVA** Roasted Turkey, Mozzarella, Arugula, Tomatoes, Basil Pesto, Crushed Toasted Almonds \$8.75
- 10 **FRANCESE** Roasted Chicken, Prosciutto, Mozzarella, Arugula, Tomatoes, Crushed Toasted Almonds \$8.95
- 11 **CALABRIA** Spicy Soppresata, Mozzarella, Arugula, Tomatoes, Red Peppers, Mushrooms \$8.95 **S**
- 12 **CAPRESE** Fresh Mozzarella, Sundried Tomatoes, Fresh Tomatoes, Romaine, Basil Pesto, Balsamic Vinegar \$7.95 **V**



PIADINA

ITALIAN MARKET SANDWICH

ITALIANPIADINA.COM

(714) 417-9660

   ItalianPiadina

SALAD YOUR WAY \$6.50

GREENS

Baby Spinach, Romaine, Kale, Arugula

TOPPINGS

First 4 items free
Mushrooms, Chickpeas, Kidney Beans, Raisins, Red Onions, Red Peppers, Raw Seed Mix, Carrots, Croutons, Cucumbers, Grape Tomatoes, Black Olives, Broccoli
(Additional items \$0.50 each)

EXTRAS \$1 each

Freshly Grated Parmigiano, Mozzarella, Almonds, Feta Cheese, Avocado

PROTEIN \$2 each

Roasted Mediterranean Chicken Breast, Italian Cooked Ham, Imported Tuna in Olive Oil

DRESSING

Italian, Caesar, Balsamic Vinaigrette, Citrus Vinaigrette, EVOO, Fresh squeeze of Lemon

SALADS (served with Piadina bread)

CHICKEN CAESAR Kale & Romaine, Grape Tomatoes, Croutons, Freshly Grated Parmigiano, Roasted Mediterranean Chicken Breast, Caesar Dressing and a Fresh squeeze of Lemon \$8.50

TONNO Arugula & Romaine, Grape Tomatoes, Red Onion, Mozzarella, Avocado, Imported Tuna in Olive Oil, Italian Dressing and a Fresh Lemon squeeze \$9.50

RUSTICA Baby Spinach & Romaine, Grape Tomatoes, Mushrooms, Feta Cheese, Italian Cooked Ham, Balsamic Vinaigrette \$8.50

TOSCANA SALAD Kale & Romaine, Grape Tomatoes, Chickpeas, Red Onions, Red Peppers, Black Olives, Raw Seed Mix, Freshly Grated Parmigiano, EVOO and a Fresh squeeze of Lemon \$8.50

SIDE MIXED GREEN SALAD

Kale & Romaine, Chopped Tomatoes \$3

BREAKFAST 8AM-11AM SATURDAY & SUNDAY

PIADINA SANDWICHES

MATTINA \$8.95
2 Cage-free Pasture Fed Eggs, Mozzarella,
Italian Cooked Ham, Spinach, Tomatoes,
Creamy Mustard Sauce

ALBA \$7.95
2 Cage-free Pasture Fed Eggs, Mozzarella,
Spinach, Tomatoes, Red Peppers, Avocado,
Creamy Mustard Sauce



FRESHLY SQUEEZED **ORANGE JUICE** \$3.75

DESSERT [SERVED ALL DAY]

GELATO FRESHLY MADE,
ARTISANAL & LOCAL
Small \$2.95 / Medium \$3.95
*flavors change weekly

DOLCE \$6.95
Nutella®, Banana, Whipped Cream

Many centuries ago, tucked away in north central Italy the piadina was born. An unassuming yet unique creation, local vegetables, meats and cheeses were layered onto a simple flatbread of freshly cooked dough and served from small carts in the towns. The craving for this delightful little sandwich is what spurred us to make our own, bringing together the warmth of Italy and the lighter tastes of California, with no trans fats or animal fats. Knowing that nothing beats the quality and taste of local produce, our fresh, seasonal ingredients will showcase the best of the West Coast markets. Now we'd like to share this iconic piece of Italy with California - two worlds sharing a piece of history in a simple sandwich.

GLOSSARY

Piadina - (pea-ah-Dee-nah)
Rustic Italian flatbread sandwich, prepared with dough cooked fresh on a griddle and typically filled with a variety of meats, cheeses, and vegetables

Robiola - (roh-bee-Oh-lah)
An Italian soft-ripened cheese of the Stracchino family. It is from the Langhe region and made with varying proportions of cow's, goat's and sheep milk

Italia - (it-Al-eeah)
Italy, Piadina's home country and the source of much of our inspiration

Gelato - (jell-Ah-toe)
Traditional soft Italian ice cream made with milk, cream, sugar and flavored with fresh fruits and nut purées

Arugula - (ah-Roo-guh-lah)
Leafy green vegetable native to the Mediterranean region with a strong peppery flavor and rich in vitamin C

Prosciutto - (pro-Shoo-toe)
thinly sliced dry-cured Italian ham, carefully prepared and dried over the course of several months