

MENU



Our Story

"At Casa Piada, every piada is made by hand in our kitchen in Pesaro, Italy, using the same traditional recipe that has been part of the region for over 700 years. We follow the authentic method, using only simple, high-quality ingredients with no seed oils, just premium pork tallow, which gives our piada its signature flavor and texture."

Piadas

Casa Tua \$18

Prosciutto di Parma, Burrata, Arugula, Balsamic Glaze, EVOO

Nonna Anna \$19

Roasted Porchetta, Mozzarella, Sweet Peppers, Arugula

Baffo \$18

Mortadella di Bologna, Burrata, Pesto, Arugula, EVOO

Fico \$19

Prosciutto di Parma, Burrata, Fig Jam, Arugula, EVOO

Truffle \$21

Salame Milano, Prosciutto Cotto, Burrata, Truffle, Arugula, EVOO

Caprese \$16

Burrata, Pesto, Tomatoes, Arugula, EVOO

La Bomba \$22

Hot Soppresata, Prosciutto di Parma, Mortadella, Mozzarella, Hot Spread, Arugula, Balsamic Glaze, EVOO

+ add ons

\$4 Prosciutto di Parma
Mortadella di Bologna / Hot Soppresata
Salame Milano / Roasted Porchetta

\$4 Side of Burrata / Truffle

\$2 Pesto / Hot Spread
Fig Jam / Balsamic Glaze

\$2 Vegan Piada

Nutella Piada \$8

MADE IN ITALY

Please inform us of any allergies. Our kitchen handles gluten, dairy, nuts, and other allergens. Cross-contact may occur. Our piadas are made with pork tallow..