



Chicken Scaloppine with Lemon Caper Sauce

Need something effortless?

Place your order and we do the rest. We include heating instructions, so you can keep a crowd happy without fussing in the kitchen. Add a couple bottles of wine and relax!

- Dinner Parties
- Family Gatherings
- Bridal Showers
- Birthday Parties
- Graduations
- Baby Showers
- Bereavement
- After Hospitalizations

Who We Are

About Us

Piazza has been Eastern Shore's source for Italian specialty foods since 2008. We are committed to bringing authentic, high quality ingredients, catered meals and chef-crafted, all-natural prepared foods to our customers. Visit our store in downtown Easton, adjacent to the Easton Farmer's Market and within walking distance to many other small local businesses.

Contact Us

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Web: www.piazzaitalianmarket.com

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**CARRY OUT BY
PIAZZA**

Summer 2016



Chicken Milanese

Piazza is cooking, so you don't need to!

Our Products and Services

Our chefs prepare all of our foods from scratch in our Aurora Street kitchen. We only use wild caught domestic shrimp, antibiotic-free and hormone-free chicken and heritage pork meat, expeller-pressed oils, non-GMO ingredients, and local products, when available. We are happy to accommodate special requests. Please note that this may result in a change in price.

During weekdays, we offer 48-hour turnaround time for orders, but extra notice is always appreciated. We offer local delivery (20 mi. radius) for a flat \$15 fee.

Classic Menu

All selections are portioned in 10" x 12" foil trays, each serves approximately 8-10 people

\$60	Spinach Lasagna, vegetarian
\$64	Calabrese Pork Lasagna
\$67	Eggplant Parmesan, roasted—not breaded or fried
\$56	Pasta al Forno baked pasta with cheese, vegetarian
\$64	Spaghetti & Meatballs
\$64	Pasta Bolognese traditional beef, pork, and vegetable sauce over pasta
\$64	Pasta Boscaiola sausage and local mushroom sauce over pasta
\$70	Pasta Puttanesca with Shrimp
\$68	Pasta with Fresh Clam Sauce
\$60	Chicken Scaloppine with Marsala sauce or lemon caper sauce (10 pieces)
\$60	Roast Pork Loin, 12 thick-cut slices of heritage pork with pan sauce
\$72	Roasted Scottish Salmon portioned, with herbs or almond crust
\$10 for 6 ea/pint appx. \$30 (10.99/lb)	Meatballs, made with beef in Tomato Basil Sauce
\$60	Chicken Milanese, or grilled chicken with herbs, 10 per tray
\$70	Parmesan Risotto
\$50	Spinach and Artichoke Risotto
\$50	Sautéed Spinach
\$50	Broccoli
\$50	Grilled Baby Zucchini with Peppers
\$40	Roasted Fingerling Potatoes
\$45	Polenta with Pecorino Toscano
\$38	Tiramisu Tray, Classic or Almond Apricot

Seasonal Menu

Portioned in 10" x 12" foil trays, each serves 8-10 people

\$68	Grilled Pork Loin sliced heritage pork tenderloin with roasted peppers, onions and shallot butter
\$80	Grilled Bistro Filet medium rare beef sliced with lemon-rosemary olive oil or pizzaiolo sauce
\$60	Sausage and Broccoli Rabe Pasta
\$85	Lobster Risotto risotto with North Atlantic lobster meat
\$67	Baked Zucchini
\$9.99/lb	Pasta Salad Caprese with tomatoes, mozzarella & basil
\$15.99/lb	Grilled Shrimp Salad with grape tomatoes



Grilled Shrimp Salad