



Owner, Emily Chandler in the store displaying a bottle of "olio nuovo"

We Do It All!

From a picnic lunch for an afternoon on the boat to a seated dinner for fifty guests, Piazza takes care of the details.

- Picnic To Go
- Cocktail Party
- Bridal Shower
- Anniversary Dinner
- Birthday Celebration
- Wedding Reception
- Personal Cooking Classes
- Tasting Party
- Bridal Salon Lunch
- Business Lunch
- Delivered Meals To Go
- Platters

Who We Are

About Us

Piazza has been the local source for gourmet Italian foods on the Eastern Shore since 2008. We are committed to bringing authentic, high quality ingredients, catered meals and 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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CATERING BY PIAZZA

Spring 2016



What are our specialties?

Here Are a Few Favorites...

Chicken Scaloppine with Lemon-Caper Sauce

Chicken Breasts Stuffed with Ham and Fontina

Chicken Milanese with Arugula and Parmesan

Roasted Salmon Filets with Herbs

Tuna Steaks with Sicilian Tomato Pesto

Roasted Pork Loin with Porchetta Herb Rub

Beef Tenderloin with Romesco Sauce

Pasta, Pasta, Pasta!

We make our own sauces according to traditional recipes: Arugula Pesto, *All'Amatriciana*, *Alla Norma*, *Alla Puttanesca*, *Alle Vongole* (with clams), Basil Pesto, Bolognese, *Cacio e Pepe*, Sausage and Mushroom, Sicilian Tomato Pesto and we make seasonal pasta salads.

Our vast knowledge of Italian cuisine and our access to the finest, authentic ingredients separates us from the competition.

Antipasti

We offer seasonal selections and year-round staples such as: marinated bocconcini mozzarella, mushroom crostini, Sicilian *arancini*, vegetable crudité, tuna paté, deviled eggs with salsa verde, prosciutto and melon, sliced pork with arugula and provolone, seared scallops, mini crab cakes, shrimp with lemon and herbs, eggplant salad, and fresh tomato *gazpacho*

Desserts and Other Sweets

Whether you need a cake for eight or dessert for your dinner party, we have you covered: our famous pignoli cookies, biscotti, Chumbie ricotta cookies, cannoli, classic tiramisu, mixed berry tiramisu, almond cake with fruit, chocolate tart, chocolate chip *semifreddo* and more.



Assorted antipasti at a wedding lunch

Our chefs have over 50 years of combined expertise in Italian cooking. Owner Emily Chandler visits Italy every year to meet with suppliers and find inspiration.

We aim to integrate natural and sustainable ingredients in our menus and currently work with these local companies; The Bay Mushrooms, Chapel Country Creamery, Diamond Farms, Lyon Distilling, Rise Up Coffee and Turnbridge Point.

We avoid GMO ingredients as much as possible and only use extra virgin olive oil, sunflower oil and grapeseed oil in our foods.

Our Products and Services

Our professional staff is available at an hourly rate for food and bar service. All full-service events include a cooking staff and delivery of all foods and equipment. Rentals and event management services are available if needed. No gathering is too small and no occasion is too important for Piazza.

We offer a full beverage package including fine liquors, wines, signature cocktails, soft drinks, garnishes and ice.