Piacère Ristorante Italiano

Featuring Fine Italian Cuisine

Entrees served with soup or house salad

Insalatas	Pollo
HIVALATAS	TOLLO
House Soup or Salad\$7.95	Chicken Rosemarino\$22.9
Sonoma County greens with choice of dressing	In a tomato, garlic, rosemary and wine sauce
Caesar Salad\$14.95	Chicken California 101\$22.9
Hearts of romaine in a classic Caesar dressing with garlic croutons	In a white wine sauce topped with sliced avocado and mozzarella cheese
with Chicken, Shrimp or Calamariadd \$7.95	Chicken Saltimboca
CCCCC	Chicken Marsala\$22.9
ANTIPASTO	With mushrooms and marsala wine sauce
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Carpaccio\$14.95	Breaded, pan fried, then baked with tomato sauce and mozzarella cheese
Thinly sliced filet with capers, shaved parmesan cheese and olive oil	Chicken Milanese\$22.9
Bruschetta\$8.95	Breaded, pan fried, then topped with lemon, butter wine and garlic sauce
Fresh diced tomatoes, fresh basil, olive oil on garlic toasted bread	
Fried Calamari\$14.95	CCC
Tender and delicate served with lemon	VITELLO
Fried Rock Shrimp\$14.95	Veal Piccata\$27.9
With garlic, white wine and butter sauce	With lemon, butter, wine and capers
Calamari della Casa\$14.95	Veal Scaloppini\$27.9
Deep-fried and tossed in a spicy fresh tomato basil sauce	With mushrooms and marsala sauce
Garlic Bread\$7.95	Veal Milanese\$27.99
Brushed with olive oil and garlic	Breaded veal with lemon, butter, wine and garlic
Steamed Clams\$14.95	Veal Parmigiana\$27.9
In a tomato-basil broth or garlic, olive oil and white wine broth	Breaded, pan fried, then baked with tomato sauce and mozzarella cheese
Shiitake Mushroom Ravioli	Veal Saltimboca\$27.95
In a light pesto and garlic sauce	Sauteed veal topped with mozzarella cheese and prosciutto with a cabernet sage sauce
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PASTAS	Environ N. M. DE
	FRUTTI DI MARE
Cappellini Pomodoro	Calamari Fritti\$21.9
Angel hair pasta in a fresh tomato-basil sauce Spaghetti Bolognese or Pomodoro\$18.95	Deep fried calamari
Classic tomato and meat sauce from Bologna or with fresh tomato basil sauce	Calamari Saute\$21.9
Spaghetti with Calamari\$19.95	In a tomato, garlic, butter and wine sauce
In a spicy tomato sauce with mushrooms	Prawns Arrabiate\$27.95
Ravioli Bolognese or Pomodoro\$17.95	Jumbo prawns in a spicy tomato sauce
Meat and spinach ravioli with a fresh tomato sauce or a classic tomato and meat sauce	Prawns all'Agro\$27.99
Gnocchi "Piacére"\$19.95	Sauteed in a lemon, butter and wine sauce
House potato 'dumplings' in a choice of cream, tomato or pesto sauce	Scallops all'Agro\$27.95
Penne with Rock Shrimp\$19.95	Large scallops in a lemon, butter and wine sauce Pesce del Giorno
In a tomato sauce or garlic, white wine and olive oil	Fresh fish of the day
Rigatoni with Sausages\$20.95	•
Mild or spicy sausages with sweet bell peppers and onions in a light tomato sauce	CCCSS
Tortellini alla Romana	Side Orders
With prosciutto, peas and choice of cream, tomato or pesto sauce Linguini Vongole\$21.95	Served with Entrees
With fresh clams in a tomato sauce or garlic, with white wine and olive oil	Pasta
Fettuccini Alfredo or Pesto	Ravioli or spaghetti in a tomato or a classic meat sauce
A creamy parmesan sauce or light pesto cream sauce	Polenta
Polenta with Sausage\$19.95	Creamy soft polenta with fresh herbs
Topped with mild or spicy sausage with bell peppers, mushrooms and onions	Fresh Vegetables
Eggplant Parmigiana\$15.95	Steamed or sauteed
Baked in a tomato sauce topped with mozzarella and parmesan cheeses	CCSSS
	Bambinos
Promoce	Eight and Under (no exceptions)
BISTECCA	((((()))))
	Ravioli
New York Steak Al Pepe or Rosemarino	Meat and spinach ravioli in a tomato or a classic meat sauces
New York steak in a brandy and green peppercorn sauce or a cabernet sauvignon wine and rosemary sauce	Spaghetti
of a cabellet sativigibil whic and foscillary sauce	With tomato or meat sauce
CCCCC	Chicken Tenders
House Specials	Tender fried chicken served with french fries and vegetables
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Veal and Prawns	Dover
With lemon, garlic and butter sauce Chicken Veneziana\$22.95	Dolci
Breast of chicken with artichoke and mushrooms in a light marsala sauce	Mary's home-made Tiramisu\$8.99
Calamari Steak Dorato\$20.95	Classic Italian dessert with ladyfingers, mascarpone cheese, whipped cream,
Pan fried in a light egg batter with lemon, butter and garlic sauce	ground espresso beans, chunks of chocolate and hint of liquor
Shiitake Mushroom Ravioli\$18.95	Mary's Chocolate Delight
In a light pesto cream sauce	Creme Flan
-	New York Cheesecake Ask for Flavors
BEVANDAS	Ice Cream
BEVANDAS	Ice Cream\$3.9
BEVANDAS Espresso	Grazie, Jose & Mary Pelayo

Split Entree add \$5.00 • No Substitutions Please • We accept Visa, Mastercard, Discover • Corkage Fee \$13 18% Gratuity added for parties of 6 to 9 and 20% Gratuity added for parties of 10 or more.