

## Dinners

All dinners served with bread

### Frutti de Mare.....15

Shrimp, Clams, Calamari, Mussels, in a Red or White Spicy Sauce served over Linguine.

### Linguine and Clam Sauce.....11

Clams in a Spicy Red or White Sauce served over Linguine

### Chicken Marsala.....11

Chicken Breast and Mushrooms in a Marsala Wine Sauce served with a side of spaghetti and marinara

### Rigatoni Al Forno .....11

Chicken, Broccoli, Sundried Tomatoes, Artichokes, Olive Oil, & Garlic topped with Mozzarella Cheese and baked

### Fettuccine Al Pesto(Chicken/Shrimp).....11/13

Chicken/Shrimp and Fettuccine tossed in a Pesto Cream Sauce

### Spaghetti and Meatballs or Sausage.....10

### Chicken Pesto Lasagna.....10

Family Recipe combining Chicken and Pesto Cream Sauce with Traditional Lasagna and Mozzarella baked to perfection

### Baked Meat Lasagna.....10

Old World Italian Classic

### Mediterranean Ravioli.....11

Full Moon Four Cheese Ravioli sautéed in Olive Oil, Balsamic Vinegar, Mushrooms, Garlic and topped with Feta Cheese

### Baked 4 Cheese Ravioli.....9

Full Moon Ravioli stuffed with 4 types of Cheese in a Red Cream sauce

## Homemade Desserts

### Cheesecake .....4

### Italian Almond Wine Cake .....3

### Cannoli ..... 3 Chocolate Cannoli.....3.5

### Hot Zeppolis.....4

## Beverages

Coke products

Beer and Wine

“Top Ten Pizzas in Arizona “ by Arizona  
Republic’s Howard Seftel

December 2009

“Best Corner Italian Restaurant” New Times

“Best of Phoenix”

October 2009

If you missed our episode on Diners Drive-ins  
and Dives, check it out on [YouTube.com](http://YouTube.com)

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Prices subject to change without notice

Please call for take-out availability



AL FORNO

*Pizzeria Napoletana  
and Italian Kitchen*

Historic Downtown Glendale  
5803 W. GLENDALE AVENUE

623-847-3301

Hours:

Closed Sunday and Monday  
Tuesday-Thursday  
11am-3pm 5pm-8:30pm  
Friday-Saturday 11am-9:30pm

[WWW.LAPIAZZAALFORNO.COM](http://WWW.LAPIAZZAALFORNO.COM)

As seen on The Food Network’s DINERS,  
DRIVE-INS, AND DIVES

Arizona Republic’s Howard Seftel gives La  
Piazza 4 STARS! July 16, 2008

## Antipasti

### Stuffed Shrimp .....8.5

Shrimp Stuffed with Crab, Sautéed in Olive Oil and Garlic served over toasted Italian Bread

### Fried Calamari ..... 8.5

### Fried Raviolis.....8

### Fresh Mozzarella and Tomato.....7

Sliced Tomatoes and Fresh Mozzarella, topped with Roasted Peppers, Fresh Basil and Extra Virgin Olive Oil

### Bruschette .....6

Toasted Bread topped with chopped Tomatoes, Olive Oil, Garlic, and Fresh Herbs

### Bread Basket.....2.5

## Insalate

### Insalata Piazza.....10

Mixed Greens, Fresh Mozzarella, Prosciutto, Salami, Cherry Tomatoes, Red Onions, Cucumbers, and Olives

### Spinach Salad .....8

Spinach, Bacon, Feta Cheese, and Balsamic Vinaigrette

### Chicken Caesar Salad.....9

Mixed Greens topped with Caesar Dressing, Grilled Chicken, Parmigian Reggiano and toasted Italian Bread

### House Salad.....4

Mixed Greens, Cherry Tomatoes, Cheese, and Cucumbers

## Wood Fired Specialty Pizzas

Our pizzas are hand-tossed, made to order and topped with the finest ingredients.

NO SUBSTITUTIONS ON SPECIALTY PIZZAS

### The Italian Stallion (Meat Pie) 13

Tomato Sauce, House Made Mozzarella, Schreiners Sausage, Pepperoni, Prosciutto di Parma, Sopressata

### La Piazza Verde (Veggie Pie) 13

Tomato Sauce, House Made Mozzarella, Roasted Peppers, Carmelized Onions, Mushrooms, Olives, Spinach, and Arugula

### La Piazza Bianca (White Pie) 12

Garlic Butter Sauce, Ricotta, House Made Mozzarella, Garlic, and Fresh Basil

### The Mediterranean 12

Pesto Cream Sauce topped with House Made Mozzarella, Sundried Tomatoes, and Feta Cheese

### The Margherita 10

D.O.P . San Marzano Tomatoes, House Made Mozzarella, Olive Oil, and Basil

### The Goodfella (Plain Cheese) 9

Tomato sauce and House Made Mozzarella

### Toppings.....2

- Arugula
- Artichokes
- Olives
- Spinach
- Tomatoes
- Red Onions
- Mushrooms
- Roasted peppers
- Carmelized Onions
- Sopressata
- Chicken
- Pepperoni
- Schreiners Sausage
- Meatball
- Feta Cheese
- Ricotta
- Mozzarella
- Garlic

### Toppings.....3

- Anchovies
- Prosciutto di Parma
- Sundried Tomatoes