

EARLY MENU

SERVED BETWEEN 12PM–3PM TUESDAY TO FRIDAY

GOURMET PANINI SERVED ON ITALIAN CIABATTA

Available on "Focaccia schiacciata" or with "Pinsa" fluffy Bread for £2 extra

CAPRESE Mozzarella, tomato, pesto	£9.00
CONTADINA Roasted pepper, hummus rocket, pistachio spread (vegan)	£9.00
CRUDO Parma ham, buffalo mozzarella, tomatoes	£12.00
POLLO PEPERINO Spicy 'nduja marinated chicken, grilled aubergine, brie, spicy mayo	£9.00
AVVOCATO Tiger prawns, avocado, rocket, marie rose sauce	£10.00
SALAMINO Salame Napoli, gorgonzola, rocket, tomatoes, mayonnaise	£9.00
MORTAZZA Mortadella, stracciatella cheese pistachio spread	£10.00
AFFUMICATO Speck, smoked cured ham, smoked provola cheese, leaves, grilled aubergine	£10.00
SALSICCIA Italian Pork sausage, stracciatella, leaves, tomatoes	£11.00

SALADS

ALL SERVED WITH LEAF TOMATOES AND SOURDOUGH

CAPRESE Tomatoes, buffalo mozzarella, basil	£12.00
GAMBERONI Tiger prawns, avocado, marie rose dressing	£14.00
INSALATONA DI POLLO Spicy 'nduja marinated chicken, brie, spicy dressing	£14.00
FESTA TRICOLORE Tomatoes, avocado, buffalo mozzarella, Parma ham	£16.00
INSALATA DI RISO Warm Brown Rice salad, fresh goat cheese roulade, tuna, roasted peppers and and balsamic glaze dressing	£15.00

AUTHENTIC ITALIAN CUISINE

Piola is not an Italian word, but is our dialect to describe a rural family run eatery, a destination for the families in the village. We source authentic Italian and regional ingredients plus the support of local Yorkshire suppliers.

BRINGING THE COUNTRYSIDE OF CUNEO TO THE HEART OF LEEDS

We translate the traditional and rural concept of our home town of Cuneo into a modern café bistro bringing a slither of countryside to the heart of a vibrant city like Leeds.

OUR SERVICE

We are huge advocates of real service, where the focus is you, the guest. No sophistication, just an authentic and genuine love and gratitude for whoever visits our venue.

Additional discretionary 10% service charge may be applied to your bill.

ALLERGIES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes.

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LA PIOLA

LA PIOLA

ITALIAN CAFÈ DELI

HOME OF HOME COOKING

MAIN MENU

SERVED AT LUNCH AND DINNER

SOUPS AND SALADS

ZUPPA DI FUNGHI Creamy mushroom soup served with bread and butter (optional truffle oil)	£8.00
INSALATA CAPRESE Tomatoes, buffalo mozzarella, basil	£9.00
INSALATA BURRATA, PARMA E MANDORLE Burrata creamy mozzarella, Parma ham, Vine tomatoes, rocket salad and almonds	£14.00

ARANCINI AND CROQUETTES

MUSHROOM AND TRUFFLE ARANCINI With truffle mayo, vegan version available	£7.50
PEPPERS AND MOZZARELLA ARANCINI With pepolata sauce	£7.50
’NDUJA SPICY CROQUETTES With spicy mayo	£8.00
LOBSTER AND CRAB CROQUETTES With chilli and Lemon zest mayo	£12.50

BRUSCHETTA

SERVED ON RUSTIC TOASTED SOURDOUGH

FRESH TOMATO, GARLIC AND BASIL	£8.00
PROSCIUTTO AND BUFALA Parma ham and buffalo mozzarella on fresh chopped tomatoes, garlic and basil	£11.00
BURRATA AND ’NDUJA Spicy 'nduja sausage, topped with whole creamy mozzarella burrata	£12.00

LA PIOLA MARE

SEAFOOD TO SHARE OR START WITH

CALAMARI FRITTI Lightly fried calamari with garlic and chili mayo	£10.00
FRITTO MISTO Please allow 30 minutes / Lightly fried calamari, king prawns, baby squid, Argentinian prawns, seabass, courgettes with garlic and chili mayo	£34.00
COZZE ALLA MARINARA Fresh market mussels, white wine, tomato, basil and chilli sauce with sourdough garlic croutons	£10.00 / £16.00
ZUPPETTA DI CROSTACEI, MULLUSCHI E FAGIOLI Rustic shellfish soup: Clams, Mussels, Argentinian tiger prawns rosemary and thyme served with sourdough.	£12.00 / £20.00
GUAZZETTO PICCANTE DI GAMBERI E PEPERONI Spicy tiger prawns and peppers in tomato sauce served with fluffy flat bread	£11.00 / £19.00

SHARERS

CERIGNOLA OLIVES PICCANTINE Marinated in olive oil, chilli, garlic and rosemary	£5.50
CESTINO DI PANE Bread basket selection with tomato and basil emulsion dip	£5.50
LA PIOLA HAM AND CHEESE BOARD Served with Focaccia, sourdough bread olives and sunblush tomatoes	
SMALL (3 items)	£18.00
LARGE (5 items)	£28.00
SELECT YOUR CHEESE: DOP creamy burrata mozzarella DOP gorgonzola blue cheese Buffalo mozzarella campana Taleggio DOP creamy cheese Provola affumicata (fresh smoked mozzarella) Pecorino Sardo DOP firm sheep milk cheese	
SELECT YOUR HAM: Prosciutto crudo – Parma Ham Speck – DOP smoked cured ham Mortadella – Classic Charcuterie with Pistachio Truffle salame Salame Napoli Coppa di Parma – cured neck cut ham	

PASTA

EGG ARTISAN PASTA – VEGETARIAN, VEGAN AND GLUTEN FREE OPTIONS AVAILABLE

TAGLIATELLE RAGÙ Slow cooked beef ragù Bolognese	£14.00
GNOCCHI BUFALA Potatoes dumpling, tomato and basil sauce with fresh shredded bufala mozzarella	£15.00
RAVIOLI RICOTTA E SPINACI Spinach and ricotta ravioli with butter parmesan sauce	£15.00
STROZZAPRETI ’NDUJA E SALAMINO Spicy 'nduja sausage with Napoli salame, in a rich spicy tomato sauce	£15.50
TAGLIATELLE GAMBERONI E ASPARAGI Tiger prawns, asparagus, cherry tomatoes and chilli	£17.00
PAPPARDELLE GUANCIALE PISTACCHIO E STRACCIATELLA Crispy guanciale with pistachio pesto and creamy stracciatella cheese	£17.50
STROZZAPRETI GORGONZOLA CRUDO E NOCI Gorgonzola blue cheese, walnuts and parma ham	£17.50

PACCHERI SUGO D’ANATRA Slow cooked chunky duck house sugo and a touch of chilli	£17.50
PACCHERI SALSICCIA E FUNGHI Italian sausage and mushroom ragù, cooked with red wine and a touch of tomato	£16.00
STROZZAPRETI SCOGLIO Mussels, king prawns, Argentinian prawns, seabass, chilli and a touch of tomato	£21.00

PIZZA

FLAT BREAD PINSA STYLE – VEGAN OPTION AVAILABLE

MARGHERITA Classic fior di latte mozzarella and tomato sauce	£13.00
PROSCIUTTO Honey roast prosciutto ham	£14.00
CRUDO Margherita style topped withParma ham and fresh buffalo mozzarella	£16.00
GORG Gorgonzola, mozzarella, truffle salame, rocket (white pizza)	£15.50
POLLO PEPERINO Chicken, peppers, 'nduja spicy sausage and brie	£16.00
VEGETARIANA Grilled peppers, aubergines and rocket salad	£14.50
MORTADELLA Mozzarella, mortadella, stracciatella and pistachio sauce (white pizza)	£15.50
VULCANO Salame Napoli, spicy 'nduja sausage, chili, stracciatella	£16.00
AFFUMICATA Speck -smocked cured ham- smoked provola, grilled aubergine (white pizza)	£16.50

BAKES

LASAGNA CLASSICA Home-made lasagna with slow cooked beef ragù	£16.00
LASAGNA ZUCCA Home-made butternut squash and nutmeg spinach lasagna	£16.00

SPECIALS

ASK STAFF FOR TODAY’S SPECIALS

MEALS

BRAZINO Whole filleted sea bass with olives, capers and cherry tomatoes	£22.00
POLLO E FUNGHI Chicken escalope, creamy mushrooms and truffle oil sauce	£18.00
SALSICCIA IN PADELLA Pan fried Italian sausages with peppers, aubergines in tomato sauce	£17.00
STINCO D’AGNELLO IN UMIDO Slow-braised lamb shank marinated in red wine, rosemary and bay leaf, served with creamy Taleggio polenta.	£25.00
GAMBERONI ’NDUJA 6 Argentinian prawns (shell on) cooked in spicy 'nduja and Grappa	£24.00

SIDES

INSALATA BALSAMICA Mixed leaves, tomatoes, cucumber and red onions with balsamic dressing	£5.00
RUCOLETTA Rocket and parmesan salad with balsamic dressing	£5.00
PATATINE FRITTE House chips (add parmesan and truffle oil, £1)	£5.00
PATATE ARROSTO AGLIO E ROSMARINO Garlic and rosemary roasted Potatoes	£6.00
ZUCCHINI FRITTI Courgette fries	£6.00
BROCCOLETTI E TACCOLE Tender steam broccoli with sugar snaps served with chilli and garlic	£6.00