

specialty cocktails

Old Fashioned \$11

Old forester, simple, angostura

Hip to be Square \$11

New amsterdam, lemon, elderhip, bubbles

Nepitella \$12

Oregano infused rum, mint, lime, simple, rhubarb bitters

Espresso Martini \$13

Tito's, mr black liqueur, espresso, simple, chicory bitters

Frosé \$9



beer

Piece Out Pils 5

Denizen's Animal Style Hazy 8

Denizen's Southside Rye PA 8

Alewerks Superb IPA 8

Denizen's Maibock 8

Denizen's Bohemian Pils 8

Winchester Malice Cider 9

Vasen Hefeweizen 8

wine

House Wine GL/BTL

Pinot Grigio 8/35

Rosé 8/35

Barbera 8/25

Red GL/BTL

Vis a Vie Cabernet 9/35

Bosco Montepulciano 8/29

Origo Trambusti Toscano Rosso 11/35

Rascal Pinot Noir 11/35

Kaltern Schiava 11/35

White GL/BTL

Hahn Chardonnay 11/35

10 Sisters Sauvignon Blanc 10/35

Bubbly GL/BTL

St. Kilda Brut 10/35

small

Arancini GF (3) 8

Balled and breaded arborio rice stuffed with beef ragu with red pepper puree and formaggi sauce

Roasted Olives** GF V 8

Marinated olives blistered in the oven with rosemary crostini

House Made Focaccia V 6

Fluffy rosemary and olive oil bread baked daily with garlic whipped ricotta, it's like butter but better!

Antipasto Skewers GF V 6

Marinated artichoke, fresh tomato, pepperoncini, basil, mozzarella, and balsamic

greens & bowls

Minestrone Soup V 7 bowl

Cannellini beans, fresh vegetables, and ditalini pasta in a light tomato broth, topped with Grana parmesan, focaccia on the side (want it GF? Just request no pasta/bread)

Garbanzo Bean Salad V 10

Garbanzo beans, peppers, tomato, artichoke, and onion tossed in a creamy vinaigrette

House Salad GF V 11

Spring greens, radish, tomato, cucumber, carrot, pepitas, house vinaigrette

Caesar Salad 12

Romaine lettuce, focaccia crouton, anchovy, bagna cauda dressing, parmesan

shareable



Calamari Frito 12

Fried calamari and vegetables with marinara

Broccoli Rabe Caccio Pepe GF 13

Broccoli rabe with black pepper aioli, sweet pickled onion, and pecorino romano

Garlic Shrimp GF 10

Shrimp sauteed in garlic and white wine sauce. Add a side of bread for \$1

Meatballs GF (5) 13

House made beef meatballs swimming in Sunday gravy

Polenta Fries GF V 8

Creamy polenta fried until crispy with lemon pepper aioli and roasted red pepper sauce

Eggplant Al Forno GF V 10

Breaded and roasted eggplant, charred eggplant puree, mostarda verde

12" ny style pizza

Cheese \$12 / Pepperoni \$15

Margherita \$13

Red sauce, mozzarella, basil

Classico Bianco \$13

White sauce, garlic, mozzarella cheese

Piece Out! \$17

Pepperoni, sausage, green pepper, red onion

Pesto \$15

White sauce, ricotta, confit tomatoes, mozzarella, pesto, pecorino

Sausage, Spice, and Everything Nice \$18

White sauce, Italian sausage, spicy sautéed broccoli rabe, mozzarella, whipped hot honey

Bella \$17

Red sauce, ricotta, prosciutto, arugula, parmesan

Veggie \$14

Red sauce, onion, garlic, mushroom, peppers, spinach, pecorino romano

Gluten Free +\$2 GF

Make any NY style pizza gluten free

Add to Any Pie \$2.50

Mozzarella, Parmesan, pecorino, ricotta, garlic, onion, green peppers, cremini mushroom, spinach, broccoli rabe, artichoke, marinated olives, sweet drop peppers, pepperoncini, hot Italian sausage, pepperoni, meatball, anchovy, prosciutto, cherry tomato

detroit style pizza

Our thick crust baked in a 10" square steel pan, loaded with whole milk mozzarella producing a crispy, flavorful crust, topped with tomato sauce and dusted with oregano and Grana parmesan

Cheese \$24 / Pepperoni \$26

Piece Out \$29

Sausage, pepperoni, green peppers, red onion

Veggie \$27

Onion, garlic, mushroom, green peppers, red onion

sandwiches

All sandwiches are served with fries unless otherwise noted

Smash Burger 17

Double smashburger on a brioche roll with prosciutto jam, fontina, arugula, radish, and house burger sauce

Chicken Parmesan 16

Chicken parmesan on a sub roll

Mortadella Foldie 15

Sliced mortadella, arugula, pickled onion, and whipped ricotta on a pizza dough foldie

homemade pasta

Spaghetti and Meatballs 18

Classic spaghetti and meatballs just like Nonna used to make

Chicken Parmesan 23

Chicken Parmesan with spaghetti and red sauce

Garden Gnocchi GF V 19

Gluten free ricotta gnocchi, blistered tomato, basil, balsamic

Linguini with Clams 24

Linguine, chopped and whole clams, white wine sauce

classic bar food

Wings GF (8) 12

With spicy buffalo sauce

Basket of Fries 5

Skin on shoestring fries served with ketchup on the side

Buttermilk Brined Chicken Tenders 14

Chicken tenders brined in buttermilk with marinara and served with shoestring fries

happy hour

Monday-Friday 3-6

Old Fashioned 8

Frosé 7

House Wine Glass 6

Piece Out Pils — always 5!

follow us!

Follow us to learn about events, specials, and new menu items!

  @PieceOutDelRay

dessert

Cannoli (2) 8

Ricotta mousse cannolis, candied orange, pistachio, and chocolate chips

Affogato 9

Vanilla gelato and espresso

V Vegetarian **GF Made without gluten**

We have a variety of items made without gluten; please notify your server of any allergies.



*The following is provided pursuant to FDA requirements, as enforced by the City of Alexandria. This food item is or may contain raw or uncooked animal derived foods. Consuming raw or uncooked meats, shellfish or eggs may increase your risk of food borne illness. **Although we use pitted olives, a small percentage of olives may contain pits.