

insalata

romaine | parmesan reggiano- crouton- lemon- creamy caesar 9.

mediterranean | romaine- arugula- spinach- tomato- artichoke heart- kalamata- pepperoncini- feta cheese- cucumber- mediterranean dressing 9. **(GF, V)**

mozza | romaine- spinach- kalamatas- capers- salami- tomato- fresh mozzarella- parmesan reggiano- fresh herbs- red wine vinaigrette 9. **(GF, V)**

heirloom tomato caprese | fresh mozzarella- fresh basil- port wine reduction- cracked pepper- maldon salt 9. **(GF, V)**

golden beet | pesto sauce- arugula- goat cheese- pine nuts- balsamic vinaigrette- port wine reduction 9. **(GF, V)**

add herb marinated chicken to your salad 6.

piccoli piatti

meatballs al forno | veal- pork- beef- red sauce- parmesan- fresh basil- crostini 14.

burrata | olive oil- maldon salt- cracked pepper- tomato- basil- crostini 14. **(V)**

crab & artichoke dip | crostini 14.

crab cakes | cilantro lime sour cream 14.

bread knots | parmesan- herbs- pesto oil- tomato sauce 9. **(V)**

brussel sprouts | charred- ponzu- roasted peppers- sesame seeds- chili flakes 9. **(VG)**

roasted cauliflower | olive oil- sea salt- lemon- fresh herbs- chili flakes 9. **(GF, VG)**

charcuterie & cheese plate | soppressata- landjager- genoa salami- gruyere- pt. reyes bleu- fontina- fig jam- stone ground mustard- olive- crackers 14.

sweet and spicy wings | cilantro- sesame- crushed red pepper 9.

pasta

bolognese | ground veal- pork- beef- pancetta- parmesan- fresh basil- pappardelle- crostini 17.

chicken pesto | basil pesto- fire roasted tomato- shallot- mushroom- garlic cream- goat cheese- crostini 18. **(V)**

dessert

key lime pie | whipped cream 7.

chocolate brownie | salted caramel gelato, dulce de leche 8.

salted caramel gelato 5.

Pizza

americana | tomato sauce- pepperoni- black olive- mushroom- mozzarella 17.

spicy hawaiian | tomato sauce- jalapeno- roasted pineapple- pepperoncini- capicola- mozzarella 17.

dolce caldo | tomato sauce- pepperoni- jalapeno- peppadew- shallots- mozzarella-local honey 18.

ragazzone | tomato sauce- mozzarella- principe uncured pepperoni 17.

greco | tomato sauce- spinach- kalamata- artichoke- tomato- peppadew- fontina- feta 17. **(V)**

rosso formaggio | tomato sauce- mozzarella- fontina- fresh herbs- sicilian oregano 16. **(V)**

italian sausage | tomato sauce- peppers- fennel- peppadew- mozzarella- basil 18.

margherita | tomato sauce- basil- fresh mozzarella 16. **(V)**

carne | tomato sauce- capicola- italian sausage- double smoked bacon- principe uncured pepperoni- mozzarella 18.

brasato | huckleberry bbq sauce- marinated steak tips- bacon- smoked provolone- pineapple- jalapeno- shallots- cilantro 18.

bianca | ricotta cream- fontina- parmesan- pine nuts- fresh arugula 15. **(V)**

gamberi | ricotta cream- gulf prawns- italian sausage- mushroom- shallot- fontina- tomato- basil 20.

dalla luce | ricotta cream sauce- Italian sausage- roasted peppers- peppadews- fontina-sunny side up egg 19.

bistecca | ricotta cream- marinated steak- mushroom- tomato- fontina- gorgonzola- shallot- port wine- arugula 19

funghi | ricotta creme- wild mushroom- bacon- smoked provolone- shallot- arugula 17.

smoked chicken pesto | basil pesto- artichoke- fresh mozzarella- black olive- preserved lemon- 19.

add egg to any pizza 1.

gluten free pizza crust add \$3

Prices reflected on the menu is cash price. All debit/credit payments will incur a 3.% bank fee.

We are happy you chose to dine with us tonight. Our chefs cook with fresh ingredients and quality food takes time to prepare. Please be patient and we promise you a great dining experience.

**20 % Gratuity added on parties of 8 or more.*

**15% Gratuity added to unsigned credit card slips.*

Gluten Free = GF Vegan = VG Vegetarian = V

Although we can prepare gluten free food, we are not a gluten free kitchen.

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