

insalata

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

pt. reyes bleu & bacon | mixed greens- bacon- tomato- pistachio- green onion- smoked bleu cheese dressing 9. **(GF)**

ladieu | mixed greens- candied pecans- red grapes- red onion- goat cheese- huckleberry vinaigrette 9. **(GF,V)**

gorgonzola | mixed greens- candied pecans- tomato- pickled red onion- cucumbers- gorgonzola vinaigrette 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 piati

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

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

crab & artichoke dip | crostini 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)**

pesto prawns | ricotta cream- giardiniera relish- basil 15.

crab cakes | cilantro lime sour cream 14.

mediterranean nachos | potato chips- mozzarella- fontina- tomato- pepperoncini- black olive- salami- pesto- giardiniera relish- mediterranean dressing 10.

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- 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- 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.

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

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

ladieu | ricotta cream- herbed chicken- shallot- spinach- red grapes- goat cheese- port wine reduction 18.

add egg to any pizza 1.

gluten free pizza crust add \$3

pasta

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

alfredo | garlic cream- fresh basil- pappardelle- parmesan 13. **(V)**

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.*

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@piccolokitchen

Gluten Free = GF Vegan = VG Vegetarian = V

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



Due to the size of our pizza oven, call in orders may or may not be accepted during busy business hours. Although we aim to service all of our valuable customers, those dining in will take priority. Thank you for your understanding.

HAPPY HOUR

MONDAY – FRIDAY

3pm – 6pm SHARP

(Dine In Only)

\$1 OFF SIGNATURE COCKTAILS

\$2 OFF ALL DRAFT BEERS

\$2 OFF ALL GLASS POUR WINES

HAPPY HOUR MENU

pepperoni or cheese pizza \$12

meatballs al forno \$10

burrata \$9

crab cakes \$11

bread knots \$6

crab & artichoke dip \$9

brussel sprouts \$7

roasted cauliflower \$7