

insalata

romaine | parmesan reggiano- balsamic crouton- lemon- creamy caesar 10.

mediterranean | romaine- arugula- tomato- artichoke heart- olive- pepperoncini- cucumber- feta cheese- creamy herb dressing 10. (GF,V)

fig & olive | truffle & honey whipped ricotta- dried fig- castelveltrano olive- candied pecan- prosciutto- arugula- parmesan- balsamic vinaigrette (GF) 12.

mozza | spinach- romaine- tomato- capers- pepperoni- parmesan- olive- herb vinaigrette- fresh mozzarella- fines herbes 10. (GF)

golden beet | pesto sauce- arugula- goat cheese- pine nuts- balsamic vinaigrette- port wine reduction 11. (GF,V)

caprese | heirloom tomato- fresh mozzarella- basil- olive oil- port wine reduction- maldon 12.

piccoli piati

artichoke heart | garlic butter- mornay- parmesan- basil- balsamic crumb 13. (V)

goat cheese al forno | basil pesto- honey- port wine reduction- focaccia 14. (V)

roasted cauliflower | olive oil- sea salt- lemon- fines herbes- chili flake 11. (GF, VG)

crab & artichoke | parmesan- red onion- focaccia 18.

meatballs al forno | veal- pork- beef- red sauce- parmesan- fresh basil- crostini 16.

buratta | olive oil- maldon salt- cracked pepper- tomato- basil- crostini 17. (V)

bread knots | parmesan- herbs- pesto oil- tomato sauce 10. (V)

pasta

basil pesto | house pesto- garlic cream- tomato- parmesan- linguine 19. (V)

alfredo | garlic cream- fresh basil- pappardelle- parmesan- 15. (V) add chicken \$6

marinara | house marinara- parmesan- basil- linguine 13. (V) add meatball \$3 each

bolognese | ground veal- pork- beef- pancetta- parmesan- fresh basil- pappardelle- 19.

chicken parmesan | marinara- mozzarella- parmesan- basil- linguine 20.

pizza

americana | tomato sauce- pepperoni- black olive- mushroom- mozzarella 20.

greco | tomato sauce- fresh spinach- fontina- artichoke- peppadew- olive- tomato- feta cheese 20. (V)

spicy hawaiian | tomato sauce- jalapeno- roasted pineapple- pepperoncini- capicola- mozzarella 20.

dolce caldo | tomato sauce- pepperoni- jalapeno- peppadew- shallots- mozzarella- honey 21.

ragazzone | tomato sauce- mozzarella- pepperoni 20.

prosciutto | tomato sauce- burrata- parmesan- oregano- fresh tomato- basil 24.

rosso formaggio | tomato sauce- mozzarella- fontina- fines herbes- sicilian oregano 19. (V)

italian sausage | tomato sauce- peppers- peppadew- mozzarella- basil 21.

margherita | tomato sauce- fresh basil- fresh mozzarella 19. (V)

carne | tomato sauce- capicola- italian sausage- bacon- pepperoni- mozzarella 22.

brasato | huckleberry bbq sauce- braised shortrib- bacon- smoked provolone- pineapple- jalapeno- shallots- cilantro 23.

bianca | ricotta cream- fontina- parmesan- pine nuts- fresh arugula 18. (V)

gamberi | ricotta cream- prawn- mushroom- Italian sausage- shallot- fontina- tomato- fresh basil 23.

funghi | ricotta cream- mushroom- bacon- smoked provolone- shallot- arugula 20.

chicken pesto | pesto cream- ricotta- herbed chicken- shallot- mushroom- tomato- goat cheese 21.

add egg to any pizza \$2

gluten free pizza crust add \$3

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 – 5pm SHARP

(Dine In Only)

½ OFF SELECT BOTTLES OF WINE

\$4 ALL DRAFT BEERS

½ OFF PIZZAS

*****A 3% credit card processing fee will be added to all checks paying by credit card*****

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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