

## insalata

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

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

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

**mozza** | spinach- romaine- tomato- capers- pepperoni- parmesan- olive- herb vinaigrette- fresh mozzarella- fines herbes 9. (GF)

**caprese** | tomato- fresh mozzarella- basil- olive oil- port wine reduction 9.

*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)

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

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

**roasted cauliflower** | olive oil- sea salt- lemon- fines herbes- chili flake 9. (GF, VG)

**crab cakes** | fresh herbs- arugula- cilantro lime sour cream 14.

**sticky wings** | sweet and spicy glaze- cilantro- sesame seeds- chili flake 9.

**crab & artichoke dip** | crostini- parmesan 14.

**basil pesto prawns** | ricotta- giardiniera 14.

## pasta

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

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

**shrimp fra diavolo** | pancetta- tomato sauce- chili flake- parmesan- fines herbes- linguine 18.

**basil pesto** | lemon- parmesan- linguine- fresh basil 13. (V)

## pizza

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

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

**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.

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

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

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

**carne** | tomato sauce- capicola- italian sausage- 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- prawn- mushroom- Italian sausage- shallot- fontina- tomato- fresh basil 20.

**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.

**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

*Prices reflected on the menu is cash price. All debit/credit payments will incur a 3.5% 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.



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



FOLLOW US ON INSTAGRAM

@piccolokitchenbar