

SMALL PLATES

DAILY SOUP cup \$4.5 | bowl \$6
Homemade soup, served with fresh bread

SILLY BREAD 12" \$7 | 16" \$8.5
add mozzarella \$2 \$3
Fresh baked dough with olive oil, herbs, garlic & parmesan cheese, served with a side of red pizza sauce

GARLIC KNOTS \$5
Fresh baked dough wrapped with fresh garlic, basil & spices, mozzarella & parmesan cheeses, served with a side of red pizza sauce

CHEESE BOARD \$13 ☒
Our chef's selection of local & imported cheeses with honey, candied walnuts & grilled bread

MAPLE BROOK FARM BURRATA \$12
Served with warm olive oil, Medjool dates, kalamata olives & grilled bread

TWICE-FRIED CHICKEN WINGS
Our famous fried wings tossed in your choice of sauce, served with *chunky blue cheese* **OR** *ranch dressing*

**SPICY HOT BUFFALO | TERIYAKI | CHIPOTLE BARBECUE
SPICY BROWN SUGAR RUB | SWEET BABY RAY'S BBQ**

12 wings \$13 | 18 wings \$19.5
24 wings \$26 | 36 wings \$39

SALADS ☒

All of our dressings are homemade & gluten-free. Our salads are gluten-free with the exception of the croutons on the Caesar salad. **Our Greek dressing contains cheese.**

ADD:	• ALL-NATURAL GRILLED CHICKEN OR GARLIC SEARED SHRIMP	\$6
	• PAN ROASTED FAROE ISLANDS SALMON	\$8
	• GRILLED SOY GLAZED ORGANIC RHAPSODY TEMPEH	\$5

INSALATA MISTA \$5.5 | \$7.5
Mixed greens with red onions, grape tomatoes, carrots, kalamata olives & shredded parmesan, tossed with Italian vinaigrette

GREEK SALAD \$8 | \$10
Romaine lettuce with feta cheese, kalamata olives, red onions, cucumbers, carrots, roasted red peppers, grape tomatoes, tossed with Greek dressing

MAINE MUSSELS \$13 ☒
Simmered with bacon, bourbon, blue cheese & cream, served with grilled bread

CREAMY ARTICHOKE & SPINACH DIP \$12 ☒
Spinach, roasted artichoke hearts, garlic, shallots & lemon, blended with sharp cheddar & served with grilled bread

CRISPY BRUSSELS SPROUTS \$10
Buttermilk marinated, lightly fried, served with sweet 'n spicy Sriracha aioli

HOMEMADE FALAFEL \$8
Served with a honey-turmeric scented yogurt & mirco greens

HUMMUS FLATBREAD \$8.5
Homemade lemon garlic hummus base with fresh spinach, roasted red peppers & balsamic reduction

FRESH-CUT FRIES \$4.5
Hand-cut daily, cooked to order

FRESH-CUT TRUFFLE FRIES \$6
Hand-cut daily, cooked to order & tossed with garlic, parmesan, parsley & truffle oil

CALAMARI PIECASSO \$12
Crispy calamari fried with buttermilk marinated banana peppers & red onions, tossed with flat leaf parsley & served with a side of marinara

BABY KALE & BAYLEY HAZEN BLUE \$12
Pistachios, roasted beets, Jasper Hill blue cheese, sliced pear, tossed with blood orange-ginger vinaigrette

CAESAR SALAD \$5 | \$7
add anchovies \$1.25
Fresh romaine hearts with garlic croutons, fresh parmesan, tossed with Caesar dressing

SANDWICHES

Served with fresh-cut fries **OR** cup of soup
Substitute any side salad \$4

All Sandwiches can be made on gluten-free bread ☒

BLACK BEAN-SWEET POTATO BURGER \$11
Homemade patty served on a toasted bun with melted Cabot cheddar cheese

WRAPPED GREEK SALAD \$10
Our Greek salad with our homemade lemon garlic hummus & our Greek dressing wrapped in a grilled flatbread

HOUSE CHEESE BURGER \$13 add bacon \$2
Locally raised ground beef, your choice of Cabot cheddar OR American cheese, served on a toasted bun

PIE COW SO BURGER \$15
Locally raised ground beef, preparation changes daily, served on a toasted bun

CHICKEN PARMESAN SUB \$10
Crispy chicken smothered in marinara sauce, served warm on homemade baked bread & topped with mozzarella

MEATBALL PARMESAN SUB \$11
Homemade meatballs smothered in marinara sauce, served warm on homemade baked bread & topped with mozzarella

EGGPLANT PARMESAN SUB \$10
Crispy breaded eggplant smothered in marinara sauce, served warm on homemade baked bread & topped with mozzarella

TURKEY PANINI \$12
Vermont turkey with local bacon, Cabot cheddar, sliced apple & apple butter pressed between homemade focaccia

CRISPY FISH SANDWICH \$14
Icelandic Cod topped with American cheese, Old Bay mayo & served on a toasted bun with cabbage-jalapeño slaw

SOUTHERN FRIED CHICKEN SANDWICH \$13
Crispy buttermilk marinated chicken served on a toasted bun with sweet 'n spicy Sriracha aioli

SHREDDED BRAISED BEEF SANDWICH \$15
Local beef slow cooked for hours, topped with green peppers, onions & Vermont Gouda served on homemade baked bread with a side of gravy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of 6 or more & to separate checks.

ENTRÉES

☒ Made with our gluten-free fusilli pasta add \$1.5

ADD:	• ALL-NAUTRAL GRILLED CHICKEN OR GARLIC SEARED SHRIMP	\$6
	• PAN ROASTED FAROE ISLANDS SALMON	\$8
	• GRILLED SOY GLAZED ORGANIC RHAPSODY TEMPEH	\$5

SPAGHETTI MARINARA \$11
Traditional spaghetti & homemade marinara sauce, finished with parsley & grated parmesan cheese
add homemade meatballs \$6

FETTUCCINE ALFREDO \$14
Garlic, shallot & herb infused cream & cheese sauce, topped with grated parmesan cheese

GRILLED SOY MARINATED AHI TUNA \$22
Served over sesame noodles & wilted greens topped with ginger pickled cucumbers

PASTA ROVETTO \$17.5
Black tiger shrimp sautéed with roasted garlic, onion, capers, kalamata olives & fresh basil tossed with penne pasta in a white wine, brown butter sauce

PIECASSO'S LASAGNA \$16
Made with beef & pork, marinara sauce & fresh basil, layered with ricotta & mozzarella cheese

PENNE WITH PESTO \$13
Our basil pesto with grated parmesan cheese
safe for those with nut allergies

COW TIPPING - NOT JUST FOR COWS

Show our line cooks some love! Please consider purchasing a \$5, \$10 or \$20 credit through your server. Tips will be split evenly among our cooks! They will be truly moooved by your generosity.

MORE COW BELL...LISTEN FOR THE COW BELL



SIDES ☒

PASTA \$5
Choose spaghetti, fettuccine, penne or gluten-free fusilli with homemade marinara sauce or extra virgin olive oil & garlic

BLANCHED BROCCOLI \$4
Drizzled with olive oil & lightly salted

SAUTÉED VEGETABLES \$5
Ask your server for today's selection

HOMEMADE MEATBALLS \$6
Three meatballs with marinara sauce & parmesan cheese

FALAFEL & CURRIED LENTILS \$16
Homemade falafel served with curry roasted cauliflower, Medjool dates & lentils, finished with a turmeric-honey scented yogurt

CHICKEN PARMIGIANA \$15.5
Crispy breaded chicken smothered in homemade marinara, topped with fresh mozzarella, served over spaghetti

EGGPLANT PARMIGIANA \$15.5
Crispy breaded eggplant smothered in homemade marinara, topped with fresh mozzarella, served over spaghetti

GRILLED NY STRIP STEAK \$25
NEFF strip steak grilled to your liking served with creamed spinach & brussels sprouts, crispy smashed potatoes & finished with a hint of white truffle oil

CHICKEN MARSALA \$18
Sautéed with sweet Marsala wine & mushrooms, served with pan crisped fingerling potatoes & vegetable of the day

DINNER MENU

HAND TOSSED THIN CRUST PIZZA

Hand tossed the old school way. Choose a size, crust & sauce, then add toppings to create your own masterpiece.

All of our pizzas are topped with shredded mozzarella & red pizza sauce unless otherwise specified. Our red pizza sauce contains cheese.

Please let us know of any allergies or dietary restrictions when ordering.

SIZE

PERSONAL 10" \$9
toppings \$1 each

SMALL 12" \$11.25
toppings \$1.25 each

LARGE 16" \$14.75
toppings \$1.75 each

CRUST

WHITE FLOUR
Vegan

WHEAT FLOUR
contains honey

GLUTEN-FREE FLOUR (X)
contains egg

West Meadow Farm Bakery, VT
available in personal size only \$2.75

SAUCE

RED PIZZA SAUCE
homemade tomato sauce
contains cheese

WHITE BASE
fresh olive oil & garlic

BARBECUE BASE

PESTO BASE
add \$1
safe for those with nut allergies

TOPPINGS

MEAT

PEPPERONI
MEATBALLS
SPICY ITALIAN SAUSAGE
SWEET ITALIAN SAUSAGE
BACON
HAM
CHICKEN
ANCHOVIES

VEGGIE & DAIRY

MUSHROOMS / RED ONIONS / GREEN PEPPERS /
BLACK OLIVES / BROCCOLI / TOMATOES /
JALAPEÑOS / BANANA PEPPERS / ROASTED RED
PEPPERS / FRESH SPINACH / FRESH GARLIC / FRESH
BASIL / ARTICHOKE HEARTS / BREADED EGGPLANT /
PINEAPPLE / PLUM TOMATOES / SUN-DRIED
TOMATOES / CAPERS / PESTO / RICOTTA CHEESE

SPECIALTY ADD \$1

KALAMATA OLIVES
PORTABELLO MUSHROOMS
ROASTED GARLIC
FRESH MOZZARELLA
VERMONT BUTTER & CHEESE COMPANY CHEVRE
RHAPSODY ORGANIC TEMPEH
VEGAN CHEESE ADD PERSONAL \$1 SMALL \$2 LARGE \$3

CALZONES & STROMBOLIS

Try any of our specialty pies as a calzone or stromboli.

LIMIT 5 TOPPINGS

3 CHEESE CALZONE \$9.75
Fresh pizza dough filled with spices, mozzarella, ricotta & parmesan cheeses, served with a side of red pizza sauce
add any pizza topping for \$.75 or specialty topping for \$1.25

STROMBOLI \$9.25
Fresh pizza dough filled with mozzarella & spices, served with a side of red pizza sauce
add any pizza topping for \$.75 or specialty topping for \$1.25

At Piccasso, we strive to provide our guests with the freshest, most natural ingredients. As a member of the Vermont Fresh Network, we use locally grown organic products whenever possible & compost our food scraps. We proudly support the following Vermont farms & local businesses:

BLACK RIVER PRODUCE, SPRINGFIELD
BOYDEN FARM MEATS, CAMBRIDGE
ELMORE MOUNTAIN BREAD, ELMORE
GREEN MOUNTAIN FARM, SHELDON
MAPLEBROOK FARM, BENNINGTON
MANSFIELD DAIRY, STOWE
NAKED ACRE FARM, HYDE PARK
NORTH COUNTRY SMOKEHOUSE, CLAREMONT, NH



PETE'S GREENS, CRAFTSBURY
RHAPSODY TEMPEH, CABOT
SID WAINER & SON, NEW BEDFORD, MA
TAYLOR FARM, LONDONDERRY
VERMONT BUTTER & CHEESE, WEBSTERVILLE
VERMONT FRESH PASTA, PROCTORSVILLE
WILCOX DAIRY & ICE CREAM, MANCHESTER
WEST MEADOW FARM BAKERY, ESSEX JUNCTION

We are always open to suggestions for future relationships with local businesses or farms.

VEGGIE SPECIALTY PIES

PIZZA MARGHERITA
Red pizza sauce, fresh mozzarella, plum tomatoes & spices, drizzled with extra virgin olive oil & topped with fresh basil
PER \$12 | SM \$15 | LG \$20

THE PICASSO
White base with mozzarella, ricotta, tomatoes, broccoli, fresh garlic, fresh basil & spices
PER \$14 | SM \$16.25 | LG \$21.75

TREE HUGGER
Fresh spinach, fresh basil, tomatoes, fresh garlic & red onions nestled in mozzarella
choose red pizza sauce OR white base
PER \$14 | SM \$16.25 | LG \$21.75

THE BBQ LUCA
Barbecue base with mozzarella, black olives, green peppers, red peppers, banana peppers, pineapple, fresh garlic, fresh basil & spices
PER \$14 | SM \$16.25 | LG \$21.75

THE POSITIVE PIE
White base with a bed of spinach topped lightly with mozzarella, artichoke hearts, roasted red peppers & VBCC chevre
PER \$14 | SM \$16.25 | LG \$21.75

PORTABELLO PIZZA
White base with mozzarella, portabello, spinach, red onions, VBCC chevre, fresh garlic & basil
PER \$14 | SM \$16.25 | LG \$21.75

PESTO DELIGHT
Pesto base with mozzarella, fresh basil, fresh garlic, tomatoes & breaded eggplant
our eggplant is NOT gluten-free
PER \$14 | SM \$16.25 | LG \$21.75

THE VIENNA
Pesto base with fresh spinach, kalamata olives, sun-dried tomatoes & fresh mozzarella & balsamic drizzle
PER \$15 | SM \$17.5 | LG \$23.5

MEAT SPECIALTY PIES

BBQ CHICKEN
Barbecue base with mozzarella, chicken, fresh basil, red onions & fresh garlic
PER \$14 | SM \$16.25 | LG \$21.75

OLD SCHOOL SUPREME
Red pizza sauce with mozzarella, pepperoni, spicy Italian sausage, onions, green peppers & mushrooms
PER \$14 | SM \$16.25 | LG \$21.75

CARCASS
Red pizza sauce, pepperoni, spicy Italian sausage, ham, bacon & meatballs topped with extra mozzarella
PER \$15 | SM \$17.5 | LG \$23.5

HEART STOPPER
Red pizza sauce, double cheese, double pepperoni & double spicy Italian sausage
PER \$15 | SM \$17.5 | LG \$23.5

THE BIG KAHUNA
Barbecue base with mozzarella, ham, bacon & pineapple
PER \$14 | SM \$16.25 | LG \$21.75

BUFFALO CHICKEN
Buffalo wing sauce with mozzarella, chicken, red onions & banana peppers
choose blue cheese OR ranch on the side
PER \$14 | SM \$16.25 | LG \$21.75

THE PABLO PESTO
Pesto base with chicken & red onion nestled in a bed of fresh spinach with mozzarella, fresh garlic & spices
PER \$14 | SM \$16.25 | LG \$21.75

THE LEONARDO
White base with mozzarella, spicy Italian sausage, spinach, fresh garlic & fresh basil
PER \$12 | SM \$15 | LG \$20

