

SMALL PLATES

DAILY SOUP cup \$5.5 | bowl \$7.5
Homemade soup, served with fresh bread

SILLY BREAD 12" \$8 | 16" \$9.5
add mozzarella \$2 \$3
Fresh baked dough with olive oil, herbs, garlic & parmesan cheese, served with a side of red pizza sauce

GARLIC KNOTS \$6
Fresh baked dough wrapped with fresh garlic, basil & spices, mozzarella & parmesan cheeses, served with a side of red pizza sauce

ANTIPASTO BOARD \$15 ☒
Our chef's selection of local & imported cured meats & cheeses paired with marinated or pickled vegetables served with 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	\$7
	• PAN ROASTED FAROE ISLANDS SALMON	\$9
	• GRILLED SOY GLAZED ORGANIC RHAPSODY TEMPEH	\$5

INSALATA MISTA \$7.5 | \$9.5
Mixed greens with red onions, grape tomatoes, carrots, kalamata olives & shredded parmesan, tossed with Italian vinaigrette

GREEK SALAD \$10 | \$12
Romaine lettuce with feta cheese, kalamata olives, red onions, cucumbers, carrots, roasted red peppers, grape tomatoes, tossed with Greek dressing

MAINE MUSSELS \$13 ☒
Sustainably farmed & simmered in a Dijon, basil, white wine cream reduction served with grilled bread

CRISPY BRUSSELS SPROUTS \$11
Buttermilk marinated, lightly fried, served with sweet 'n spicy Sriracha aioli

MBF BURRATA & CAPONATA BRUSCHETTA \$12
Maple Brook Farm Burrata served with traditional Caponata & grilled Elmore Mountain bread, drizzled with balsamic reduction & olive oil

POTATO & CHEDDAR RAVIOLI \$11
Locally made ravioli, pan fried served with sautéed mushrooms & finished with a garlic sour cream

BACON WRAPPED SEA SCALLOPS \$12
Maple Bourbon & garlic glazed bacon wrapped scallops served with a horseradish orange marmalade

FRESH-CUT FRIES \$5.5
Hand-cut daily, cooked to order
Truffle Fries \$7
Jay Poutine Fries \$10 

CALAMARI PIECASSO \$13
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 \$12.5
Pistachios, roasted beets, Jasper Hill blue cheese, sliced pear, tossed with blood orange-ginger vinaigrette

CAESAR SALAD \$7 | \$9
add anchovies \$1.25
Fresh romaine hearts with garlic croutons, fresh parmesan, tossed with Caesar dressing

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

Substitutions & additions may require an additional charge.

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

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 \$12
Homemade patty served on a toasted bun with chipotle cilantro aioli & melted Cabot cheddar cheese

WRAPPED GREEK SALAD \$12
Greek salad with our homemade lemon garlic hummus & Greek dressing wrapped in a grilled wrap

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 ask your server
Locally raised ground beef, preparation changes daily, served on a toasted bun

CHICKEN PARMESAN SUB \$12
Crispy chicken smothered in marinara sauce, served warm on homemade baked bread & topped with mozzarella

MEATBALL PARMESAN SUB \$13
Homemade meatballs smothered in marinara sauce, served warm on homemade baked bread & topped with mozzarella

EGGPLANT PARMESAN SUB \$11
Crispy breaded eggplant smothered in marinara sauce, served warm on homemade baked bread & topped with mozzarella

TURKEY PANINI \$12.5
Vermont turkey with local bacon, Cabot cheddar, sliced apple & apple butter pressed between homemade focaccia

BLACKENED COD SANDWICH \$14
Icelandic Cod topped with creamy slaw, served on a toasted bun with shredded lettuce & tomato

SOUTHERN FRIED CHICKEN SANDWICH \$14
Crispy buttermilk marinated chicken served on a toasted bun with melted Cabot cheddar cheese & sweet 'n spicy Sriracha aioli

PULLED PORK SANDWICH \$14
Slow cooked local pork tossed with Sweet Baby Ray's BBQ sauce, topped with crispy onions, Cabot cheddar & coleslaw, served on a toasted bun

ENTRÉES

☒ Pasta entrées can be made gluten-free with fusilli pasta add \$2.5

ADD:	• ALL-NATURAL GRILLED CHICKEN OR GARLIC SEARED SHRIMP	\$7
	• PAN ROASTED FAROE ISLANDS SALMON	\$9
	• GRILLED SOY GLAZED ORGANIC RHAPSODY TEMPEH	\$5


SPAGHETTI MARINARA \$11
Traditional spaghetti & homemade marinara sauce, finished with parsley & grated parmesan cheese
add homemade meatballs \$7

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

PASTA ROVETTO \$18.5
Black tiger shrimp sautéed with roasted garlic, onion, capers, kalamata olives & fresh basil tossed with penne pasta in a white wine, brown butter sauce topped with grated parmesan cheese

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

QUINOA & ROASTED ROOTS BOWL \$18 
INSPIRED BY JAY PEAK
Local root vegetables & organic quinoa served with sprouts, toasted chickpeas & pistachios, finished with a chipotle sweet potato sauce

CHICKEN PARMIGIANA \$16.5
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

CHICKEN MARSALA \$20
Sautéed with sweet Marsala wine & mushrooms, served with pan crisped fingerling potatoes & vegetable of the day

PISTACHIO CRUSTED ICELANDIC COD \$22
Sustainably harvested cod baked with white wine & butter served with cranberry quinoa & roasted brussels sprouts, finished with sweet potato chips & an apple cider brown butter

COW TIPPING - NOT JUST FOR COWS

Show our kitchen staff some love! Please consider an additional tip of \$5, \$10 or \$20 through your server. Although any amount would be greatly appreciated. Tips will be split evenly among our kitchen staff! They will be truly moooved by your generosity.

MORE COW BELL...LISTEN FOR THE COW BELL



SIDES ☒

PASTA \$6
Choose spaghetti, fettuccine, penne or gluten-free fusilli with homemade marinara sauce or extra virgin olive oil & garlic

BLANCHED BROCCOLI \$5
Drizzled with olive oil & lightly salted

SAUTÉED VEGETABLES \$7
Ask your server for today's selection

HOMEMADE MEATBALLS \$7
Three meatballs with marinara sauce & parmesan cheese

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 \$1.20 each
limit 5 toppings

SMALL 12" \$11.25
toppings \$1.45 each
limit 6 toppings

LARGE 16" \$14.75
toppings \$1.95 each
limit 7 toppings

TOPPINGS

MEAT

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

CALZONES & STROMBOLIS

Try any of our specialty pies as a calzone or stromboli. **LIMIT 5 TOPPINGS**


3 CHEESE CALZONE \$10.75
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 \$10.25
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

CRUST

WHITE FLOUR
Vegan

WHEAT FLOUR
contains honey

GLUTEN-FREE FLOUR ADD \$2.75 
Vegan
West Meadow Farm Bakery, VT
available in personal size only

CAULIFLOWER CRUST ADD \$2.75 
contains milk & egg
available in personal size only

SAUCE

RED PIZZA SAUCE
homemade tomato sauce
contains cheese

WHITE BASE
olive oil, garlic & parmesan cheese

BARBECUE BASE

PESTO BASE ADD \$1
safe for those with nut allergies
contains cheese

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 TOPPINGS

ADD PERSONAL \$2 SMALL \$2.25 LARGE \$2.75
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

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 & parmesan cheese

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 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 & 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 a bed of spinach topped lightly with mozzarella, portabello, red onions, spinach, VBCC chevre & fresh garlic

PER \$14 | SM \$16.25 | LG \$21.75

PESTO DELIGHT
Pesto base with mozzarella, 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 & drizzled with balsamic reduction

PER \$15 | SM \$17.5 | LG \$23.5



**BE COOL.
BUY A SHIRT!**

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 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

PER \$12 | SM \$15 | LG \$20

