

MENU

ANTIPASTI

ALL SERVED WITH HOUSE FOCACCIA		
MIXED WARM OLIVES	IN EXTRA VIRGIN OLIVE OIL	\$ 8
HOUSE FOCACCIA	TO SHARE, EXTRA VIRGIN OLIVE OIL, BALSAMIC, MALDON SALT	\$ 8
SALUMI	OUR DAILY SELECTION OF CURED MEATS	\$17
ROASTED MARINATED SWEET PEPPERS		\$10
PIATTO DI FORMAGGI	OUR TOP THREE OF THE DAY	\$12
ROASTED ALMONDS	SEASONED WITH CITRUS HONEY AND PAPRIKA	\$ 7

SALADS

CAESAR	ROMAINE, CROUTONS, PARMESAN, MAGIC SAUCE	\$12
PICCO SALAD	LOCAL MIXED GREENS, TOMATO, OLIVE, RED ONION, CUCUMBER, RICOTTA SALATA, RED WINE OREGANO DRESSING	\$14

PIZZA

ALL 12"

MARINARA	TOMATO, GARLIC, OREGANO, OLIVE OIL	\$15
CHEESE	TOMATO, MOZZARELLA, PARMESAN	\$16
MARGHERITA	TOMATO, FRESH MOZZARELLA, BASIL	\$18
PEPPERONI	TOMATO, MOZZARELLA, PEPPERONI	\$18
BIANCA	MOZZARELLA, RICOTTA, PARMESAN, GARLIC, OLIVE OIL	\$18
SPICED PEPPERONI	TOMATO, MOZZARELLA, PICKLED PEPPER, RED ONION, HOT HONEY	\$19
QUATTRO FORMAGGI	TOMATO, FRESH MOZZARELLA, FONTINA, PROVOLONE, PRAIRIE BREEZE CHEDDAR	\$19
SAUSAGE + RAPINI	MOZZARELLA, HOUSE FENNEL SAUSAGE, BROCCOLI RABE, RED ONION, PECORINO, LEMON	\$22
FUNGHI	RICOTTA, SMOKED MOZZARELLA, MUSHROOM, ROASTED GARLIC	\$21
CAPRICCIOSA	PROSCIUTTO COTTO, FONTINA CHEESE, ARTICHOKE, MUSHROOM, CASTELVETRANO OLIVES, PARSLEY	\$23
QUATTRO CARNI	TOMATO, MOZZARELLA, HOUSE FENNEL SAUSAGE, PEPPERONI, PROSCIUTTO COTTO, SMOKED BACON	\$24
SUPREME	TOMATO, MOZZARELLA, HOUSE FENNEL SAUSAGE, PEPPERONI, MUSHROOM, RED ONION, OLIVES, RED BELL PEPPERS, OREGANO	\$22
PATATE	FONTINA CHEESE, POTATOES, MOZZARELLA, LA QUERCIA PANCETTA, ROSEMARY	\$20

ADD TOPPINGS

PEPPERONI, HOUSE FENNEL SAUSAGE, PROSCIUTTO DI PARMA, BACON \$4 | MUSHROOMS, RAPINI, CASTELVETRANO OLIVES \$3 | RED ONION, ARTICHOKE \$2 | GLUTEN FREE BASE \$5

SLICES

CHEESE	TOMATO, MOZZARELLA, PROVOLONE, PARMESAN	\$5
PEPPERONI	TOMATO, MOZZARELLA, PEPPERONI	\$6
SAUSAGE	TOMATO, MOZZARELLA, SAUSAGE	\$6

BAMBINI \$10

PIZZA PICCOLA
CHEESE, PEPPERONI OR SAUSAGE
+ GELATO
ONE SCOOP OF YOUR CHOICE

GELATO

VANILLA, CHOCOLATE, STRAWBERRY,
AMARENA CHERRY, PISTACHIO,
SORBETTO RASPBERRY AND LEMON
\$3.5 PER SCOOP

DOLCI

TIRAMISU \$10
RICOTTA CHEESECAKE \$10
OR MAKE IT
TURTLE STYLE \$12

DRINKS

APERITIVO

LIMONCELLO	SPRITZ	\$12
APEROL	SODA	\$12
BELLINI	PEACH	\$12

PROSECCO

POGGIO COSTA		
BRUT NV	GLASS \$7 BOTTLE	\$29
BRUT ROSE	GLASS \$8 BOTTLE	\$31

BIRRA

PERONI		\$6
DOLOMITI	PILS	\$8
DOLOMITI	ROSSA	\$8

ACQUA

ACQUA PANNA \$8
SAN PELLEGRINO \$8

CARTA DEI VINI

IL TRAMONTO

LIMONCELLO
LIQUEUR \$8 PER SHOT

WHITE

TORRESELLA PINOT GRIGIO VENETO
GLASS \$10 BOTTLE \$36

RED

POGGIO TERRA BARBERA PIEMONTE 2023
GLASS \$9 BOTTLE (LITER) \$39

SPECIALITA DELLA CASA

IL VOLPETTO CHIANTI
BOTTLE ONLY \$36

SODA

SAN PELLEGRINO	
POMPELMO	\$5
ARANCIATA ROSSA	\$5
MELOGRANO	\$5
LIMONATA	\$5
ARANCIATA	\$5
COCA COLA	\$5

CAFFE ILLY

ESPRESSO	SMALL/LARGE	\$3/\$4
RISTRETTO		\$3
MACCHIATO		\$3
AMERICANO		\$4
LATTE	HOT OR ICED	\$5
CAPPUCCINO		\$5
MOCHA		\$5
FREDDO		\$4