



WINES

RED

BV COASTAL MERLOT	5.50	16.00
CETAMURA CHIANTI	5.50	18.00
BONIZIO SANGIOVESE	4.95	16.00
PENFOLDS SHIRAZ-CABERNET	4.95	16.00

WHITE

A-Z PINOT GRIS	6.50	20.00
PLACIDO PINOT GRIGIO	4.95	16.00
ST. CHAPPELLE CHARDONNAY	4.95	16.00
COLUMBIA WINERY RIESLING	4.95	16.00

BEER ASK ABOUT OUR SELECTION

HAPPY HOUR

Beer + Slice for \$6⁵⁰

Wine + Slice for \$7⁵⁰

Choose from our selection of beer or wine & our daily pizza slices.

Everyday - All Day

Feedback? Ideas? Talk to Tracy at: PIZZICATOPIZZA.COM



OUR DOUGH - MADE DAILY - HAND TOSSED FOR BEST RESULTS

WHAT YOU SHOULD KNOW ABOUT OUR FOOD. We are picky about all of our ingredients. The pizza, salads - even the salad dressings - are made from scratch. When it comes to produce, we buy our vegetables and salad greens locally whenever we can. Our pizza dough is a treasured family recipe. We knead it, let it rest overnight, and hand toss for best results. The flour? It comes from our very own back yard: Power Flour from Pendleton, Oregon (more than 200 tons a year!).

A LITTLE HISTORY. Pizzicato started in Portland in 1989 - just a little “mom and pop” in a tiny location on the Sylvan Hill. The Oregonian wrote a glowing article about us, and there was no looking back. Today, we have pizzerias in most Portland neighborhoods, Hood River and Bend, as well as Washington and California. We look forward to serving you the best pizza at each and every one.



WE CATER + OFFER FREE WI-FI IN OUR STORE



NEW BITES \$3⁹⁵ each Small plates to enjoy before the main event.

CAPRESE fresh mozzarella, tomatoes and whole basil – finished with balsamic reduction and evoo – Large with focaccia 8.25

- n** HUMMUS (CHOOSE KALAMATA OR TRADITIONAL) served with fresh baked garlic flat bread – Large 7.75
- n** PIZZICATO BREADSTICKS - like no other - baked fresh and filled with melted mozzarella – Large 7.25
- n** WARM ARTICHOKE + SPINACH DIP sour cream & parmesan put this over the top, served with flat bread

PANINI \$6⁹⁵ each served on our fresh focaccia bread and includes any side salad or chips.

- FRESH MOZZARELLA, tomatoes, whole fresh basil, balsamic & evoo
- ROAST TURKEY, provolone, tomatoes & housemade aioli
- SALAMI, provolone, tomato, red onions & evoo
- n** ALBACORE TUNA, red onion, bell pepper, fennel, mayo & lemon juice
- BLACK FOREST HAM, fontina & housemade aioli
- SPINACI e FETA, sweet red onions, provolone & tomatoes
- TRADITIONAL MEATBALL, tomato sauce & provolone
- SEASONAL, see chalkboard for special panini

SALADS Tossed to order, fresh as can be. (Ranch dressing available upon request)

	<u>SM</u>	<u>MD</u>	<u>LG</u>
ARUGULA PEAR housemade candied walnuts, mixed greens, gorgonzola, bartlett pear & balsamic dressing	5.00	8.75	12.50
HOUSE our old “verde” salad with a new name	4.00	6.00	9.00
SPINACI – so good for you – with tomatoes, red onions, pine nuts and feta	4.50	8.00	11.75
CAESAR wow! – hope you love garlic (you’ll need a mint later)	4.50	8.00	11.75
n THE “PLT” WEDGE pancetta & tomatoes atop an iceberg wedge, with blue cheese dressing, one size only	-	6.00	-
CHINESE CHOP mix of cabbages, lettuces & veggies with crispy wonton noodles, peanuts & spicy asian dressing	4.25	7.50	10.25
GREEK with red leaf lettuce, tomatoes, cucumber, feta, red onions & kalamatas with pepperoncinis	4.75	8.25	12.00

WANT MORE... Add chicken (2.00/2.25/2.50) or shrimp (2.50/2.75/3.25) to any salad

PIZZA All pizzas are topped with mozzarella, parmesan cheese and herbs unless designated as vegan.

GLUTEN-FREE CRUST AVAILABLE - 12” SIZE ONLY - ADD \$1²⁵

MAKE ANY 16” AN 18” ADD \$5⁵⁰

VEGETARIAN + VEGAN

	<u>10”</u>	<u>12”</u>	<u>16”</u>
JUST CHEESE (for purists) mozzarella & tomato sauce topped with parmesan & herbs	9.50	13.25	17.00
MARGHERITA fresh tomatoes & basil on a garlic/olive oil base (substitute tomato sauce no charge)	11.00	14.75	19.25
v POMODORO fresh & sundried tomatoes, artichoke hearts, mushrooms, red onions & kalamatas	12.00	16.50	21.75
g VERY VEGGIE roasted peppers, onions, olives, artichoke hearts & mushrooms	13.00	18.25	23.75
GENOVESE fresh spinach, roasted garlic & peppers, sun-dried tomatoes & feta on a homemade pesto base	13.00	18.25	23.75
PUTTANESCA fresh tomatoes, artichoke hearts, kalamata olives and feta on a garlic/olive oil base	13.75	19.25	25.00
WILD MUSHROOMS with chevre, red onions, roasted garlic & peppers on a garlic/olive oil base	13.75	19.25	25.00
v n THAI+TOFU marinated tofu with spicy peanut sauce, green onions, roasted peppers & sesame seeds	13.00	18.25	23.75
QUATTRO FORMAGGI chevre, fontina, gorgonzola, mozzarella, parmesan & roasted garlic on a garlic/olive oil base	13.00	18.25	23.75
(add our fennel sausage & mushrooms)	13.75	19.25	25.00

MEAT, CHICKEN + SHRIMP

PEPPERONI mildly spiced pepperoni, mozzarella & tomato sauce	11.50	15.25	19.50
SAUSAGE COMBO our fennel sausage, mushrooms, black olives & smoked mozzarella	13.00	18.25	23.75
CANADIAN BACON + PINEAPPLE need we say more?	12.50	17.50	21.75
SALSICCIA ROMA our fennel sausage, red onions & roasted peppers	13.00	18.25	23.75
MOLTO CARNE pepperoni, canadian bacon, our fennel sausage, mushrooms, olives & tomatoes	13.75	19.25	25.00
PATATE e PROSCIUTTO roasted rosemary potatoes, italian ham, mushrooms & smoked mozzarella	13.00	18.25	23.75
g PEPPERONI SUPREME pepperoni, smoked mozzarella, mushrooms, tomatoes & pepperoncinis	13.00	18.25	23.75
DI POLLO chicken breast, mushrooms, roasted garlic & fontina on a garlic/olive oil base	13.75	19.25	25.00
SQUISITA lamb sausage, artichoke hearts, feta & fontina on a homemade pesto base	13.75	19.25	25.00
BIANCA fresh spinach, our fennel sausage, gorgonzola, roasted peppers & walnuts on a garlic/olive oil base	13.00	18.25	23.75
AL GRECO lamb sausage, feta, onions & tomatoes on a garlic/olive oil base - with tzatziki sauce on the side	13.75	19.25	25.00
BARBECUE CHICKEN with roasted peppers, onions & cheddar on a bbq sauce base	13.75	19.25	25.00
THAI CHICKEN (OR SHRIMP) with spicy peanut sauce, green onions, roasted peppers, sesame seeds & chili flakes	13.75	19.25	25.00
GAMBERETTO garlic shrimp, roasted peppers, green onions, tomatoes & feta on a garlic/olive oil base	13.75	19.25	25.00
AL PESTO WITH GARLIC SHRIMP with sun-dried tomatoes on a homemade pesto base	13.75	19.25	25.00