

PIZZA . PASTA . HOT DISHES

pizza


CRUST OPTIONS


(all pizzas come 12 " with 6 slices)
ORIGINAL (hand-stretched not GF) | GF ORIGINAL | GF VEGAN | GF CAULIFLOWER +2.5
Gluten free pizzas are made in a dedicated GF stone oven.

SPICY CALABRIAN 23
red sauce, mozzarella, pepperoni,
whipped herb ricotta, creamy calabrian
chile aioli drizzle

MEATY MEATY 23
red sauce, mozzarella, italian sausage,
salami, pepperoni, cherry-wood smoked
ham

BBQ CHICKEN 23
traditional or chipotle bbq, grilled
chicken, mozzarella, fumella smoked
mozzarella, red onion, cilantro, bbq
drizzle


 **VORTEX 24**
red sauce, mozzarella, italian sausage,
salami, pepperoni, mushrooms, black
olives, roasted red bell peppers,
caramelized onions

 **PUTTANESCA 23**
olive oil & garlic, mozzarella,
roasted tomatoes, kalamata olives,
chopped artichoke, feta, fresh basil

HOT HONEY FIG & SALAMI 23
olive oil & garlic, mozzarella, salami,
fig jam, fresh arugula, mike’s hot honey
drizzle


NAPLES MARGHERITA 20
olive oil & garlic or red sauce, mozzarella,
roasted tomatoes, fresh basil

ELOTE 22
butter garlic sauce, mozzarella, corn,
red onions, herbed parmesan, cilantro,
spicy chipotle drizzle

 **STRACCIATELLA & PROSCIUTTO 24**
olive oil & fresh garlic, mozzarella,
caramelized onions, stracciatella,
prosciutto, balsamic glaze, micro greens



VEGAN NAPLES MARGHERITA 21
olive oil & garlic or red sauce, vegan mozzarella,
roasted tomatoes, fresh basil

 **VEGAN ELOTE 23**
vegan butter garlic sauce, vegan mozzarella,
corn, red onions, cilantro, spicy chipotle drizzle

VEGAN BBQ CHICKEN 24
traditional or chipotle bbq, vegan daring™
chick’n, vegan mozzarella, red onion, cilantro,
bbq drizzle

VEGAN FUNGHI FLORENTINE 24
vegan butter garlic sauce, spinach, roasted
garlic, vegan mozzarella, mushrooms, roasted
tomatoes, basil

VEGAN PUTTANESCA 24
olive oil & garlic, vegan mozzarella, roasted
tomatoes, kalamata olives, chopped artichoke,
fresh basil

create your own 17

Start with red sauce and mozzarella (or a sauce & cheese of your choice) and build your own masterpiece.

SAUCES: red sauce | olive oil & garlic | bbq | alfredo +1 |
spicy chipotle +1 | calabrian chile aioli +1 | fig jam +1 |
pistachio pesto +1 | mike’s hot honey +1 | balsamic glaze +1

VEGGIES: +3 each | diced tomatoes | avocado |
spinach | caramelized onion | roasted red bell peppers |
cremini mushrooms | roasted tomatoes | roasted garlic |
banana peppers | black olives | green olives | kalamata olives |
fresno chile | artichoke hearts | red onions | pineapple |
jalapeños | corn

HERBS: +1 each | arugula | cilantro | basil | chive

CHEESE: +3 each | extra mozzarella | fumella smoked mozzarella |
feta | gorgonzola | whipped herb ricotta | stracciatella |
vegan mozzarella +1.5 (sub)

PROTEINS: +3 each | pepperoni | italian sausage | chicken |
cherry-wood smoked ham | cherry-wood smoked bacon |
anchovies | turkey meatballs | salami | prosciutto |
vegan meetballs +5 / (+2 sub) | vegan daring™ chick’n +5 / (+2
sub) | vegan beyond™ sausage +5 / (+2 sub)


pasta + hot dishes




MEATBALL BOLOGNESE 23
rigatoni, turkey bolognese, house-made
turkey meatballs

SPICY THAI PEANUT CHICKEN 23
fusilli, grilled chicken, heirloom carrots,
peas, broccoli, spicy thai peanut sauce,
coconut milk, toasted almonds, fresh
cilantro


LASAGNA BOLOGNESE 21
fresh lasagna noodles, mozzarella,
ricotta, herb parmesan, turkey
bolognese

 **CHICKEN PARMESAN 27**
gf breaded chicken breast baked with
marinara, mozzarella & herb parmesan.
Served beside rigatoni marinara and a
garlic-butter sautéed vegetable medley
with crushed candied walnuts

 **PESTO GNOCCHI 21**
potato gnocchi, creamy pistachio pesto,
italian sausage, roasted tomatoes,
stracciatella, pistachios, micro greens,
crispy prosciutto


BIANCA 23
fusilli, grilled chicken, spinach,
creamy alfredo & mozzarella

SPICY CHIPOTLE CHICKEN 23
rigatoni, grilled chicken, chipotle
alfredo, roasted red bell peppers,
fresno chile, chive

 **SPICY BAKED RIGATONI 23**
rigatoni, italian sausage, creamy
bolognese, calabrian chile, fumella
smoked mozzarella, chive

CHICKEN PICCATA 26
grilled and baked chicken breast,
served over rigatoni with a lemon-
butter caper sauce and a side of lemon
garlic dressed broccolini

**SUSTAINABLE
MEDITERRANEAN SALMON 31**
seared salmon filet, roasted tomatoes,
roasted red bell peppers, spinach,
quinoa, turmeric-tahini dressing, dill
sauce, roasted lemon, micro greens

 signature items & guest favorites

VEGAN PICCATA PASTA 24
rigatoni, lemon-butter (vegan) caper sauce,
vegan daring™ chick’n

VEGAN MEETBALL MARINARA 24
rigatoni, marinara sauce, house-seasoned vegan
meetballs

VEGAN SPICY CHIPOTLE CHICK’N 24
rigatoni, vegan daring™ chick’n, red bell
peppers, chipotle marinara, fresno chile, chive

VEGAN SPICY THAI PEANUT CHICK’N 24
fusilli, vegan daring™ chick’n, heirloom carrots,
peas, broccoli, spicy thai peanut sauce, coconut
milk, toasted almonds, fresh cilantro

**VEGAN BEYOND SAUSAGE, MUSHROOM &
PESTO 25**
rigatoni, house-made pistachio pesto, spinach,
vegan beyond™ sausage, mushrooms, fresh
basil, diced tomatoes

Add a Caesar or Mixed Greens Salad +6.5
Cup of Soup +5.5
Substitute Zoodles for Any Pasta at No Charge


Picazzo’s works hard to minimize allergen exposure and cross contact within our kitchens but cannot guarantee that these exposures will not occur. Please inform the person taking your order if yourself or anyone in your group has any allergies or dietary restrictions and we will do our best to prepare a safe and healthy meal.

STARTERS . SALADS . BOWLS

starters + small plates


CHEESEBREAD 13
scratch-made GF focaccia, buttery-garlic sauce, mozzarella, fumella smoked mozzarella, herbed parmesan, pomodoro sauce

WHIPPED HERB RICOTTA 14.5
creamy whipped ricotta, herbs & seasonings, olive oil, toasted focaccia

 **MAMA' S MEAT-ZA BALLS 17.5**
scratch-made meatballs using diestel turkey, pomodoro, basil, herbed parmesan, herb ricotta, GF focaccia

NEW **CAPRESE MODERNA 15**
arugula, roasted heirloom cherry tomatoes, pistachio pesto, creamy stracciatella, balsamic glaze & crushed pistachios. Served with house-made GF flatbread

HOT ARTICHOKE SPINACH DIP 15.5
baked artisan cheese blend, carrots, house-made GF flatbread

 **BAKED WINGS 18.5**
carrots, ranch I choose up to 2 flavors (extra sauce +.75): italian seasoned, buffalo, bbq original, bbq chipotle or spicy thai peanut

HUMMUS 14.5
chickpea hummus, olive oil, red onion, kalamata olive, feta, parsley, paprika, house-made GF flatbread

BAKED BRIE 16.5
roasted garlic, gala apple, fig jam, house-made GF focaccia

vegan starters + small plates



VEGAN CHEESEBREAD 13
scratch made GF focaccia, vegan buttery-garlic sauce, vegan mozzarella, pomodoro sauce

 **VEGAN CHICK'N WING BITES 19**
carrots, vegan ranch I choose up to 2 flavors (extra sauce +.75): italian seasoned, buffalo, bbq original, bbq chipotle or spicy thai peanut

 **VEGAN MEETBALLS 18**
house-seasoned vegan meetballs, pomodoro sauce, basil, GF vegan flatbread


VEGAN HUMMUS 14.5
chickpea hummus, olive oil, red onion, kalamata olive, parsley, paprika, house-made GF vegan flatbread

organic salads + quinoa bowls

MOTHER EARTH 17
mixed greens, sweet potatoes, quinoa, apples, avocado, candied walnuts, avocado agave mustard dressing

ZO'S CHOPPED 17
spinach, avocado, corn, black olives, tomatoes, quinoa, roasted pistachios, creamy italian (no substitutions please)

ITALIAN 18
romaine, pepperoni, salami, smoked ham, black olives, banana peppers, tomatoes, croutons, mozzarella, italian dressing


 **MEDITERRANEAN 17**
mixed greens, arugula, french feta, cucumber, roasted tomatoes, red onion, banana peppers, kalamata olive, turmeric-tahini vinaigrette

*extra dressing +.75 | avocado +2
chicken +5 | vegan daring chick'n +6
vegan beyond sausage link +6
sustainable salmon +9

APPLE WALNUT GORGONZOLA 16
mixed greens, gorgonzola, apples, candied walnuts, raspberry vinaigrette


NEW **CALIFORNIA KALE 17**
chopped kale, shaved red onion, avocado, french feta, pistachios & the original lemon-garlic dressing


SIDE SALAD 9
choose (1): caesar with gf croutons | house mixed greens salad

 **ATHENA QUINOA BOWL 17**
sauteed zucchini, kale, quinoa and roasted tomatoes, topped with chilled turmeric-tahini vinaigrette, tzatziki, hummus, feta, kalamata olive, red onion, cucumber and micro greens

SPICY THAI PEANUT QUINOA BOWL 17
sauteed broccoli, carrots, quinoa, peas, purple cabbage, spicy thai peanut sauce, coconut milk and chili flakes, topped with chilled sriracha slaw and fresh cilantro

DRESSING CHOICES
*creamy italian, balsamic vinaigrette, ranch, raspberry vinaigrette, italian, caesar, turmeric-tahini vinaigrette, avocado agave mustard, lemon-garlic

VEGGIE SIDES 9 
choose (1) :
garlic-butter sautéed vegetable medley, topped with crushed candied walnuts
OR broccolini tossed with lemon & garlic dressing

 signature items & guest favorites

vegan organic salads + quinoa bowls



VEGAN MOTHER EARTH 17
mixed greens, sweet potatoes, quinoa, apples, candied walnuts, avocado, avocado agave mustard dressing

VEGAN ZO'S CHOPPED 17
spinach, avocado, corn, black olives, tomatoes, quinoa, roasted pistachios, vegan ranch dressing (no substitutions please)

VEGAN MEDITERRANEAN 17
mixed greens, arugula, cucumber, roasted tomatoes, red onion, banana peppers, kalamata olive, turmeric-tahini vinaigrette

VEGAN APPLE WALNUT 16
mixed greens, candied walnuts, apples, raspberry vinaigrette

VEGAN ATHENA QUINOA BOWL 17
sauteed zucchini, kale, quinoa and roasted tomatoes, topped with chilled turmeric-tahini vinaigrette, hummus, kalamata olive, red onion, cucumber and micro greens

VEGAN SPICY THAI PEANUT QUINOA BOWL 17
sauteed broccoli, carrots, quinoa, peas, purple cabbage, spicy thai peanut sauce, coconut milk and chili flakes, topped with chilled sriracha slaw and fresh cilantro

VEGAN SIDE SALAD 9
house mixed greens salad

*extra dressing +.75 | avocado +2 |
beyond sausage link +6 |
vegan daring™ chick'n +6

soups + sides

HOUSE - MADE SOUPS
Cup 7 | Bowl 11
choose (1): tomato basil OR Italian white bean & kale
(served with vegan flatbread or GF focaccia)

GF FOCACCIA house - made daily
Half 8 | Full Loaf 13
(served with olive oil & balsamic vinegar)

VINO . COCKTAILS . BEER

vino + bolle 6 oz. GL / BTL

BLANCO (WHITE)

- HOUSE PINOT GRIGIO
Ask your server which brand is currently being poured 8 / 32
- HOUSE CHARDONNAY
Ask your server which brand is currently being poured 8 / 32
- CHATEAU STE. MICHELLE, REISLING SUSTAINABLE
Columbia Valley, Washington 9 / 36
- CHARLES & CHARLES, ROSÉ VEGAN
Columbia Valley, Washington 9 / 36
- SONOMA CUTRER, CHARDONNAY SUSTAINABLE
Russian River Valley, California 14 / 56
- CANDONI, PINOT GRIGIO ORGANIC . VEGAN
Veneto, Italy 10 / 40
- KENDALL JACKSON, CHARDONNAY SUSTAINABLE
Coastal California 12 / 48
- CROSSINGS, SAUVIGNON BLANC
Marlborough County, New Zealand 10 / 40

BOLLE (BUBBLES) & N.A.

- VAL D'OCA, PROSECCO
Veneto, Italy Split 12
- FRE, (ALCOHOL REMOVED), PINOT GRIGIO
California 8 / 32

ENJOY 1/2 PRICE
BOTTLES OF WINE
EVERY TUESDAY +
SATURDAY ALL DAY

ROSSO (RED)

- HOUSE MERLOT
Ask your server which brand is currently being poured 8 / 32
- HOUSE CABERNET SAUVIGNON
Ask your server which brand is currently being poured 8 / 32
- IL BASTARDO, SANGIOVESE, DI TOSCANA ROSSO
Tuscany, Italy 10 / 40
- SEA SUN BY CAYMUS, PINOT NOIR SUSTAINABLE
California 11 / 44
- CASTELLO BANFI, CHIANTI SUPERIORE SUSTAINABLE
Chianti, Italy 11 / 44
- PENFOLDS, "MAX'S" CABERNET SHIRAZ BLEND
South Australia 14 / 56
- THE SHOW, MALBEC ORGANIC
Mendoza, Argentina 10 / 40
- TRIBUTE, CABERNET SAUVIGNON SUSTAINABLE . VEGAN
California 11 / 44
- DAOU, CABERNET SAUVIGNON SUSTAINABLE . VEGAN
Paso Robles, California 16 / 64
- THE PRISONER, RED BLEND SUSTAINABLE . VEGAN
Napa Valley, California 88

hand crafted cocktails 14

- BLUEBERRY POMEGRANATE LIMEADE vodka, blueberry, lime, simple syrup, melograno arancia san pellegrino
- FORBIDDEN COSMO blood orange vodka, amaretto, owen's sparkling cranberry, lime juice
- RICK'S SMOKED OLD FASHIONED bourbon, vanilla simple syrup, black walnut & angostura bitters
- LIMONCELLO MARGARITA reposado tequila, limoncello, lemon, simple syrup, lemon zest
- 🍹 ZO'S SANGRIA house-made red sangria
- CUCUMBER GINGER vodka, lime, cucumber, fever tree ginger beer
- APEROL SPRITZ aperol, sparkling wine, orange
- NEW THE PHOENIX reposado tequila, lime, jalapeno, fever tree ruby red grapefruit, agave
- ESPRESSO MARTINI vodka, cold brew, Kahlua, salted caramel whiskey, simple syrup
- KEY LIME PIE MARTINI vanilla vodka, lime, coconut cream, simple syrup, GF graham cracker rim



zero proof mocktails 10

GO FULL PROOF & MAKE IT A COCKTAIL + 4

🍹 A LOTTA COLADA

pineapple juice, coconut cream,
vanilla simple syrup, cinnamon

IT'S BLUEBERRY THYME

lemon, blueberry, fever tree ginger beer,
fresh thyme, simple syrup, soda water

CLEAN CUCUMBER

non-alcoholic pineapple liqueur,
cucumber, lemon juice, pineapple juice

NEW WHITE GRAPE COOLER

non - alcoholic pinot grigio, peach puree,
assorted fruits, orange juice, soda water

BLUE ELDERFLOWER

non-alcoholic elderflower liqueur,
blueberry, lime, tonic, mint

🍹 DETOX ON THE ROCKS

non-alcoholic ginger liqueur, owen's
sparkling cranberry, rosemary, candied
ginger

NEW GRAPEFRUIT MOCK-JITO

mint, lime, simple syrup, soda water,
fever tree ruby red grapefruit

GINGER IMMUNE BOOST

non-alcoholic ginger liqueur,
turmeric, lemon juice, fresh sage

TROPICAL PUNCH

pineapple and orange juice, vanilla simple
syrup, melograno arancia san pellegrino

draft & bottled beer

LOCAL DRAFT BEER 8

- FOUR PEAKS "BAD BIRDIE"
JUICY GOLDEN ALE 5% ABV . TEMPE
- THE SHOP "CHURCH MUSIC"
JUICY IPA 6.7% ABV . TEMPE
- MOTHER ROAD "TOWER STATION"
WEST COAST IPA 7.3% ABV . FLAGSTAFF
- FATE "HALFWAY TO HEFEN"
HEFEWEIZEN 4.7% ABV . SCOTTSDALE
- WRENHOUSE "VALLEY"
AMERICAN LAGER 4.6% ABV . PHOENIX
- OHSO 89
ALE 5.6% ABV PHOENIX

GLUTEN FREE BEER 8

- HOLIDAILY FAT RANDY'S IPA
- HOLIDAILY FAVORITE BLONDE

LOCAL GLUTEN FREE CIDER 7

- CIDER CORPS "MANGO FOXTROT"
- CIDER CORPS "POG"

🍹 signature items & guest favorites

DOMESTIC / IMPORT 6

- COORS LIGHT
- MICHELOB ULTRA
- CORONA
- PERONI
- NON-ALCOHOLIC 6
- ATHLETIC BREWING CO.
"RUN WILD" N.A. IPA
- ATHLETIC BREWING CO.
"UPSIDE DAWN" N.A. GOLDEN ALE

LUNCH MENU (11AM - 3PM)

lunch ala carte slices

CHEESE 5.5 | PEPPERONI 6 | ITALIAN SAUSAGE 6 | PUTTANESCA 6.5 |
SLICE OF THE WEEK (Original or GF) 6.5 | CHEESE SLICE w/ 2 TOPPINGS (Original, GF, or GF Cauliflower) 6.5

combos

PIZZA COMBO OPTIONS

combos include a slice of pizza; salad or soup & beverage
Cheese Slice (Reg or GF) **13.5** | Pepperoni or Italian sausage slice **13.75** |
Puttanesca Slice **13.95** | Slice of the Week (Reg or GF) **13.95** |
Cheese slice w/ 2 toppings (Reg, GF, or GF Cauliflower) **13.95**

PASTA COMBO OPTIONS 16.95

combos include a pasta; salad or soup & beverage
Spicy Chipotle Chicken | Meatball Bolognese | Bianca |
Spicy Thai Peanut Chicken Fusilli | Chicken Piccata & Rigatoni

SALAD & SOUP OPTIONS 13.5

combos include choice of salad & soup

vegan combos

VEGAN PIZZA COMBO OPTIONS 13.95

combos include a slice of pizza; salad or soup & beverage
GF vegan cheese slice w/ 2 toppings

VEGAN PASTA COMBO OPTIONS 16.95

combos include a pasta; salad or soup & beverage
Vegan Spicy Chipotle Chick'n | Vegan Meatball Marinara |
Vegan Spicy Thai Peanut Chick'n | Vegan Chick'n Piccata |
Beyond Sausage, Mushroom & Pesto

VEGAN SALAD & SOUP OPTIONS 13.5

combos include choice of salad & soup



slice topping options

Please note: slices are par baked and cannot change toppings that are included. In order to maintain quality with even cooking, please limit slice toppings to no more than 3 cooked toppings and 1 additional 'after cook' topping.

VEGGIES: diced tomatoes | avocado | spinach |
caramelized onion | roasted red bell peppers | red onion |
cremini mushrooms | roasted garlic | banana peppers | black olives |
green olives | kalamata olives | pineapple | fresno chile |
artichoke hearts | roasted tomatoes | corn | jalapeños

PROTEINS: pepperoni | italian sausage | chicken | prosciutto
cherry-wood smoked ham | cherry-wood smoked bacon | anchovies |
turkey meatballs | salami | vegan meetballs | vegan daring™ chick'n

SAUCES: (drizzled over top after cook) | bbq | alfredo | pistachio
pesto | spicy chipotle | calabrian chile aioli | fig jam | mike's hot honey

HERBS: (added after cook) | arugula | cilantro | basil | chive

CHEESE: extra mozzarella | fumella smoked mozzarella |
feta | gorgonzola | whipped herb ricotta | extra vegan mozzarella |
stracciatella

choose a salad or soup:

VO: vegan options

SALADS:

Caesar Salad
Mixed Greens Salad VO
Mediterranean +2.5 VO
Apple & Walnut Gorgonzola +2.5 VO
Italian +2.5
Mother Earth +2.5 VO
Zo's Chopped (no substitutions please) +2.5 VO

SOUPS:

Italian White Bean & Kale Soup VO
Tomato Basil Soup VO

choose a beverage:

Fountain Soda
Organic Coffee (Regular or Decaf)
Organic Iced Tea (Traditional or Flavored)
Organic Hot Tea
Coconut Water +2.5
Fiji Water +2
Pellegrino +2.5
Fever Tree Ginger Beer +2.5
Lemonade +1

extra dressing +.75 | avocado +2 | chicken +3.5
vegan daring™ chick'n +4.25
beyond sausage link +6 | sustainable salmon +9

non - alcoholic beverages

Fountain soda 4.25

Lemonade 4.25

Organic iced tea 4.25
(flavored green or traditional black)

Flavored hot tea 4.25

Organic locally-roasted coffee 4.25
(Regular or Decaf)

Coconut water 17.5OZ 5.5

Fiji Water 500ML 5

Sparkling pellegrino 500ML 5

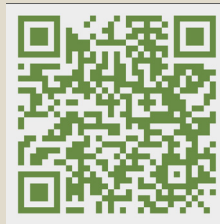
Fever tree ginger beer 500ML 5.5

Our dough is made in house daily and cold-fermented for 72 hours, developing a complex flavor profile. The slow fermentation creates uniform gas retention for a light, airy texture with micro-blistering and a crisp crust. During this time, enzymes break down starches and proteins, making the dough easier to digest.



signature items & guest favorites

Review Nutritional &
Allergen Info Here:



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