

# PICASSO'S

*where food is art*<sup>®</sup>

[WWW.JAXPICASSOS.COM](http://WWW.JAXPICASSOS.COM)

# PHILOSOPHY

- 1 We want you to feel welcome.*  
We are pleased to welcome you to Picasso's. Our hope is that you find your experience here to be very enjoyable. Because of the nature of our preparation and service we need to reserve the right to not alter our dishes. We hope you understand.
- 2 We take pride in our food.*  
When we say, "homemade", we mean that it is made, by us, right here at the restaurant. We hand-pick all of the ingredients to be sure they are fresh. We won't include anything on the menu unless we feel that it will be the best in town.
- 3 We make things that we crave.*  
There are many specialities from St. Louis (where we're from) and other cities we've visited that we can't seem to find here in Jacksonville. We have a lot of these dishes on our menu.
- 4 We support our community.*  
We purchase as much as possible from local farms and purveyors, and use fresh-caught local seafood.

Thank you!

Chris Evans  
*co-owner & chef*

Don Brindley  
*chairman of the cupboard  
& chief tasting officer*

SEEING **RED.**

*When you're having trouble deciding, we've marked our most popular dishes in **red.***

CATERING.

*Yes, we cater. Ask your server for more information.*

## APPETIZERS

### St. Louis Toasted Ravioli

Homemade meat-filled toasted ravioli, our marinara dip 8.75

### Fried Mac & Cheese

Cheesy Mornay sauce 7.25

### Cheesy Bread

Three cheeses on crusty Italian bread, garlic butter 5.5

### Garlic-Parmesan Bread Twists

Fresh, hot, soft and garlic-buttery 5

### Chicken Spedini

Marinated and Panko-encrusted chicken roasted, and served with aioli 10

### New Orleans BBQ Shrimp

Sautéed in a decadent spicy butter sauce, over crusty bread 10

### Eggplant Chips

Crisp-fried, our marinara dip 7

### Fried Mozzarella

Crisp-fried, our marinara dip 7.5

### Crispy Risotto Bites Milanese

Creamy risotto Milanese with sautéed zucchini and saffron served with Parmesan and roasted garlic aioli 8.5

### Italian Stew Pot

Filled with homemade meatball and Italian sausage simmered in our marinara, baked with fresh mozzarella over the top. Served with grilled bread 7.5

## SOUPS “Big Easy” Gumbo

N’awlins comfort food – Mayport shrimp, andouille sausage, okra, secret spices 7.25

## Soup du jour

Ask about our soup of the day (*market*)

## SALADS “Da” House Salad

Artichoke hearts, red onions, pimento, secret house dressing 6.5, 9  
(*hint: add ham & cheese*)

## Greek Salad

Tomatoes, olives, cucumbers, red onions, roasted red peppers, feta, lemony vinaigrette 6.5, 9

## Spinach Salad

Strawberries, bacon, apples, goat cheese, red onions, croutons, rice-wine vinaigrette 7.25, 9.5

## St. Louis Mayfair Salad

Classic St. Louis romaine salad with a creamy garlicky dressing, croutons, and Parmesan 6.5, 9

## Tomato and Mozzarella Salad

Marinated vine ripened tomatoes served with sofritto, pesto, and fresh mozzarella 8.75

## Side Salad

Romaine and iceberg lettuce, tomato, cucumber, carrot, red onion 6, 8

*House, Balsamic, Bleu Cheese, Mayfair, French Vinaigrette, Honey-Mustard, Lemon-Parsley, Ranch, Sweet & Sour Rice Wine, Thousand Island*

*Add to your salad.*

Antipasti

Ham & Cheese

3

Grilled Herb Chicken

Grilled Crostini

4

Grilled Garlic Shrimp

Seared Crispy Salmon

5.5

## SANDWICHES

### Kentucky Hot Brown

Turkey, cheesy Mornay sauce, bacon, tomato, baked open-faced on hearty white 8.75

### “Jammin” BLT

Bacon, lettuce, tomato jam aioli on white toast 8

### New York Pastrami

Homemade Pastrami, piled high on rye with mustard and pickles  
Order a half or a whole (*market*)

### Ultimate Grilled Ham & Cheese

Ham, bacon, fontina, marmalade, Dijon mustard on pumpnickel 8.75

### Grilled Cheese of the Day

Ask about today’s elevated classic (*market*)

### Cuban

Roast pork, smoked ham, Swiss, pickles grilled on crusty bread 9.5

### Cheeseburger

Lettuce, tomato, red onion, our Pablo sauce 10

### Jax Cheesesteak

Shredded ribeye, peppers, onions, mushrooms, provol cheese on hot garlic roll 11

### Chicken Parm Sub

Chicken cutlet, mozzarella, our marinara on a hoagie 9.5

### Meatball Parm Sub

Homemade meatballs simmered in our marinara, melted mozzarella on a hoagie 9.5

### Turkey & Brie Club

Triple-decker roast turkey, crispy bacon, brie, cranberry relish on white toast 9.75

### The Classic Italian

Ham, hot capicola, salami, pepperoni, mozzarella, oil & vinegar on a hoagie or as a panini 9

## PASTA

*All of our pasta is hand-made daily*

### Chicken Parmesan

Breaded breast, our marinara, mozzarella, over fettuccine 18

### Eggplant Parmesan

Crispy, sliced thin, layered with our marinara and mozzarella 14.5

### Lasagna Bolognese

Layers of noodles, our meat sauce, cheese, creamy béchamel sauce 15

### Cheesy Lasagna

Our marinara, mozzarella, fontina, parmesan layered with noodles 13

### Fettuccine Alfredo

Rich and creamy Alfredo sauce, topped with Parmigiano-Reggiano 15

### Pasta and Meatballs

Our slow-cooked marinara 17

### Spicy Pasta Arrabiata

Penne pasta tossed with homemade Italian sausage, extra-virgin olive oil, roasted garlic, chilis 17

### Shrimp Diablo

Tossed with angel hair pasta, olive oil, and a spicy sauce made of toasted garlic, red chilies, and roasted tomatoes 19

*Add to your pasta.*

Italian Sausage 5

Organic Chicken Breast 6

Shrimp 8

Meatballs 3/ea

Farm-Raised Salmon 8

## ENTRÉES

### Rosemary-Encrusted Pescado

Flaky white fish, beurre blanc sauce, garlic whipped potatoes, sautéed squash “spaghetti” 25

### Grilled and glazed Farm-Raised Salmon

Roasted cauliflower and chimichurri 23

### Low-Country Shrimp & Grits

Braised spinach, bacon, cheese 15

### Pan-Roasted Chicken

Melted fontina, roasted potatoes, sautéed squash “spaghetti” 21

### Butcher’s Cut

Chef’s daily special *(market)*

## SIDES

French Fries

Fresh Fruit Cup

Cheesy Grits

Grilled Crostini

4

Roasted Cauliflower

Sautéed Spinach

Sautéed Zucchini “Spaghetti”

Garlic Mashed Potatoes

Oven-Roasted Yukon Gold Potatoes

5

## PIZZA STYLE

### Saint Louis

Voted “best in St. Louis.” A very thin, square-cut crust with a special blend of cheeses and tomato sauce that create a unique creamy base. A pizza unlike any you’ve ever tasted.

### New York

Straight out of Manhattan. Our super-hot brick oven produces a bottom crust that’s not too thick or too thin. We load it with mozzarella, pile on your choice of toppings, and paint the edge with garlic butter to complete the perfect “Big Apple” experience.

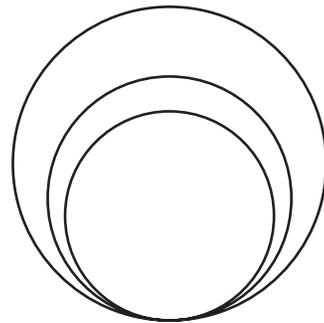
### Mediterranean

This is where it all began. We start with a medium-weight crust that is reminiscent of fresh bread just pulled from the oven. Extra-virgin olive oil and hand-minced garlic replace the tomato sauce, providing the base for a mixture of mozzarella and fontina cheeses. A true taste of the Old World.

### Calzones & Strombolis

Our homemade pizza dough stuffed with a mixture of cheeses and topped with our marinara sauce 8  
(add toppings for the price of a 12”)

## PIZZA SIZE



*St. Louis-style is  
12” or 14” only.*

	cheese	original toppings	• premium toppings	•• gourmet toppings
<b>18”</b>	13.99	2.45	2.65	2.95
<b>14”</b>	11.99	1.65	1.85	2.25
<b>12”</b>	9.99	1.05	1.15	1.30

## PIZZA TOPPINGS

Select from our list of ingredients on the next page. Or try one of “Picasso’s Signature Pizzas” (where we’ve uniquely paired toppings for a truly signature taste) from the following pages.

# TOPPINGS

•premium      ••gourmet

*prices located on previous page*

## *cheeses*

- bleu cheese
- mozzarella
- provolone
- ricotta cheese
- brie cheese
- feta cheese
- fontina cheese
- goat cheese
- Parmigiano-Reggiano

## *meats & seafood*

- bacon
- ground beef
- pit-smoked ham
- pepperoni
- homemade Italian sausage
- hot capicola
- grilled chicken
- meatballs
- Genoa salami
- pancetta bacon
- certified Angus steak
- clams
- Mayport shrimp

## *veggies & more*

- artichokes
- banana peppers
- basil leaves  
(fresh or fried)
- broccoli florets
- fresh garlic
- green peppers
- jalapeños
- mushrooms
- black olives
- kalamata olives
- red onions
- Vidalia onions
- pepperoncini
- pineapple
- scallions
- fresh spinach
- Roma tomatoes
- zucchini
- anchovies
- marinated artichoke hearts
- capers
- eggplant  
(fresh or fried)
- roasted garlic
- hearts of palm
- manzanilla olives
- caramelized onions
- pesto
- pine nuts
- roasted red peppers
- roasted shallots
- sautéed spinach with garlic
- sun-dried tomatoes
- truffle oil

## PICASSO'S SIGNATURE PIZZAS *page 1 of 2*

### Margarita

Fresh basil, tomatoes, mozzarella  
12.55, 14.75, 17.5

### Da Bronx

Homemade Italian sausage,  
peppers, onions  
13, 15.25, 17.75

### “Big Boy” Bacon Cheeseburger

Hamburger, bacon, tomatoes,  
Vidalia onions (pickles and mustard  
upon request)  
15, 17.5, 20.25

### The Kitchen Sink

Pepperoni, sausage, bacon, ground  
beef, roasted peppers, Vidalia onions,  
pepperoncini, black olives, garlic,  
and more...  
16.25, 18.75, 21.75

### The Ding Ding

Fresh spinach, button mushrooms,  
black olives  
13, 15.25, 17.75

### Roasted Veggie Pie

Artichokes, Vidalia onions, button  
mushrooms, peppers, garlic  
15, 17.5, 20.25

### The Greekza

Black, green, and kalamata olives,  
fresh tomato, feta cheese  
14.75, 17.25, 20

### The Hawaiian

Pit-smoked ham, pineapple  
12, 14.25, 16.5

#### ADD THE LUAU:

jalepeños, bacon,  
roasted red peppers  
15, 17.5, 20.25

### Eggplant Parm

Sliced eggplant,  
tomato sauce, mozzarella  
11.5, 13.75, 16

### Lee's Special

Pepperoni, black olives,  
banana peppers, bacon  
14, 16.5, 19

### Pesto Perfection

Homemade basil pinenut pesto,  
fresh tomatoes, ricotta cheese  
15.75, 18.75, 21.25

### Butcher's Special

Pepperoni, homemade Italian  
sausage, pit-smoked ham, bacon  
14, 16.5, 19

### Pizza a la Blanco

Ricotta cheese, mozzarella,  
fresh garlic  
12, 14.25, 16.5

### Blanco Florentine

Ricotta cheese, mozzarella,  
fresh spinach  
12, 14.25, 16.5

### Blanco Lyonnaise

Ricotta cheese, caramelized  
onion, mozzarella  
14.75, 17.25, 20

### BBQ Chicken

BBQ sauce, grilled chicken,  
red onions, bacon, provol cheese  
14.75, 17.25, 20

## PICASSO'S SIGNATURE PIZZAS *page 2 of 2*

### Meatball Madness

Homemade meatballs,  
marinara sauce, cheese

*11.5, 13.75, 16*

### Bahama Hot Mama

Jerk chicken, pineapple, roasted  
peppers, red onions

*14.75, 17.25, 20*

### Philly Steak Pie

Shredded Philly steak, mushrooms,  
onions, peppers, provolone cheese

*16.5, 19, 22*

### Stuffed Italian

Genoa salami, pepperoni, hot  
capicola, provolone, mozzarella,  
parmesan cheeses

*(allow 40 minutes to bake)*

*15.75, 18.25, 21.25*

### The Seven Cheeser

Mozzarella, Swiss, provolone,  
white cheddar, parmesan, romano,  
fontina cheeses

*15.75, 18.25, 21.25*

### Chicken and Broccoli

Grilled chicken, broccoli florets,  
caramelized onions

*14, 16.75, 19.5*

### Provençal

Fresh tomatoes, onions,  
fresh garlic, kalamata olives,  
fresh basil, parmesan

*16.75, 19.5, 22.5*

### The Gourmet

Pancetta bacon, caramelized onions,  
brie cheese, truffle oil

*18, 20.75, 25*

### Bacon Mushroom

### Swiss Burger

Ground beef, bacon,  
Swiss cheese, mushrooms

*14, 16.5, 19*

### Chicken Cordon Bleu

Grilled chicken, pit-smoked ham,  
bleu cheese

*13.5, 16, 18.75*

### The Gift

Homemade Italian sausage,  
roasted fennel, creamed leeks

*15, 17.5, 20.25*

### Heart of the Mediterranean

Marinated artichokes, hearts  
of palm, sun-dried tomatoes,  
fresh goat cheese, garnished  
with fried basil leaves

*17.25, 20.5, 24.25*

### Antipasti

Genoa salami, pit-smoked  
ham, manzanilla olives,  
caramelized onion, capers

*17.25, 20.50, 24.25*

### The Roman

Roma tomatoes, fresh basil,  
artichokes, mushrooms

*14.75, 17.25, 20*

### Cherrystone Clam Pie

Sautéed garlic clams, roasted garlic  
cloves, dollops of ricotta cheese

*15, 17.5, 20.25*

## DESSERTS

*All of our  
desserts are  
made fresh by  
Pastry Chef  
"Mama" Evans*

*Homemade cookies  
and made-to-order  
cakes are available  
for birthdays and  
special occasions.*

### Goopy Butter Cake

A famous St. Louis bakery creation that is gooey, buttery, and topped with powdered sugar 5.75

### German Chocolate Cake

Mama Evans' specialty — rich, coconut-pecan frosting between layers of German chocolate cake 6

### Coconut Pecan Cake

The blonde version of our German Chocolate Cake 6

### Dark Chocolate Beauty/Beast

Dense, flourless chocolate cake covered in ganache 8

## BEVERAGES

### Soft Drinks

Coke, Diet Coke, Sprite, Mr. Pibb, Barq's Root Beer, Mountain Blast Powerade

### Iced Tea

Sweet and unsweet

### Coffee

Roaster's regular and decaf

### Authentic New York Cheesecake

Rich and creamy — styled after the famous Carnegie Deli in New York City 6.25

### Orange Crunch Cake

Flaky, French pastry shell and lemony custard 6

### Hummingbird

Flaky, French pastry shell and lemony custard 6

### Seasonal Bread Pudding

Ask about the seasonal ingredients 7

### Daily Specials

Be sure to ask, or check the dessert case.

### Milk

### Sparkling Water

San Pelegrino

### Wine & Beer

Select from our fine wines and artisanal beers

## **KIDS**

### Little Picasso Meals

*Ages 9  
& under only*

Served with a fresh fruit cup & drink 4.25

*Our Homemade  
promise includes  
our childrens'  
menu items.*

Chicken Fingers

Grilled Cheese

Ham Sandwich

Turkey Sandwich

PB&J

Hamburger

Cheeseburger

Buttered Pasta

Pasta Marinara

White Mac & Cheese

### Create-a-Palette

Mix and match as many items  
as you need .95 each

Chicken Finger

Mozzarella Stick

Small Fries

Fruit Cup

Small Drink