

PICASSO'S

where food is art[®]

WWW.JAXPICASSOS.COM

PHILOSOPHY

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.

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.

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.

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*

RED.

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

CATERING.

Ask your server for about how we can cater for you.

APPETIZERS

St. Louis Toasted Ravioli

Homemade meat-filled toasted ravioli, our marinara dip 9.75

Fried Mozzarella

Crisp-fried, our marinara dip 8.5

Cheesy Bread

Three cheeses on crusty Italian bread, garlic butter 6.75

Garlic-Parmesan Bread Twists

Fresh, hot, soft and garlic-buttery 6.5

New Orleans BBQ Shrimp

Sautéed in a decadent spicy butter sauce, over crusty bread 11

Fried Mac & Cheese

Cheesy Mornay sauce 8.25

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 9

SOUPS

“Big Easy” Gumbo

N’awlins comfort food — Mayport shrimp, andouille sausage, okra, secret spices 8.5

Soup du jour

Ask about our soup of the day 8

SALADS

“Da” House Salad

Artichoke hearts, red onions, pimento, house dressing 7.5, 10
(hint: add ham & cheese)

Spinach Salad

Strawberries, bacon, apples, goat cheese, red onions, croutons, rice-wine vinaigrette 8.5, 10.5

Classic Caprese Salad

Marinated vine ripened tomatoes served with 25-year aged balsamic, pesto, fresh mozzarella 10

Greek Salad

Tomatoes, olives, cucumbers, red onions, roasted red peppers, feta, lemony vinaigrette 7.5, 10

St. Louis Mayfair Salad

Classic St. Louis romaine salad with a creamy garlicky dressing, croutons, Parmesan 7.5, 10

Add to your salad

Antipasti
+4

Ham & Cheese
+4

Grilled Herb Chicken
+5

Grilled Crostini
+5

Grilled Garlic Shrimp
+7

Seared Crispy Salmon
+7

Dressings

Balsamic

Bleu Cheese

French Vinaigrette

Honey Mustard

House

Lemon Parsley

Mayfair

Ranch

Sweet & Sour

Rice Wine

Thousand Island

SANDWICHES

*All of our sandwiches
are served with chips
and a pickle*

Cuban

Roast pork, smoked ham, Swiss,
pickles grilled on crusty bread *11*

Cheeseburger

Lettuce, tomato, red onion,
our Pablo sauce. french fries *12*

Ultimate Grilled Ham & Cheese

Ham, bacon, fontina, marmalade,
Dijon mustard on pumpernickel *10*

Jax Cheesesteak

Shredded ribeye, peppers,
onions, mushrooms, provol
cheese on hot garlic roll *12.5*

Chicken Parm Sub

Chicken cutlet, our marinara,
melted mozzarella on a hoagie *12*

Meatball Parm Sub

Homemade meatballs simmered in our
marinara, melted mozzarella on a hoagie *12*

The Classic Italian

Ham, hot capicola, salami, pepperoni,
mozzarella, oil & vinegar on a hoagie
or as a panini *11*

PASTA Your Perfect Pasta

Create your own pasta masterpiece or ask about our favorite combinations. All of our pasta is hand-made daily and prepared with fresh herbs, Parmigiano-Reggiano and olive oil.

1. Pasta

choose one

Angel Hair
13

Fettuccine
14

Penne
15

2. Sauce

choose one

marinara
+3

🔥 Arrabiata
+3

Alfredo
+4

pesto
+5

3. Toppings

protein

homemade
meatballs
+4 each

Italian sausage
+6

crispy
chicken
cutlet
+8

farm-raised
salmon
+9

Mayport
shrimp
+9

veggies

roasted
tomatoes
+3

broccolini
+4

seasonal
mushroom
mélange
+5

Eggplant Parmesan

Crispy, sliced thin, layered with our marinara and mozzarella 15

Lasagna Bolognese

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

ENTRÉES

Rosemary-Encrusted Pescado

Flaky white fish, beurre blanc sauce, garlic whipped potatoes, sautéed squash “spaghetti” 28

Grilled and Glazed

Farm-Raised Salmon

Roasted cauliflower and chimichurri 26

Low-Country Shrimp & Grits

Braised spinach, bacon, cheese 17

Pan-Roasted Chicken

Melted fontina, roasted potatoes, sautéed squash “spaghetti” 24

Butcher’s Cut

Chef’s daily special (*market*)

SIDES

French Fries

Fresh Fruit Cup

Cheesy Grits

Grilled Crostini

5

Roasted Cauliflower

Sautéed Spinach

Sautéed Zucchini “Spaghetti”

Garlic Mashed Potatoes

Oven-Roasted Yukon Gold Potatoes

6.5

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.

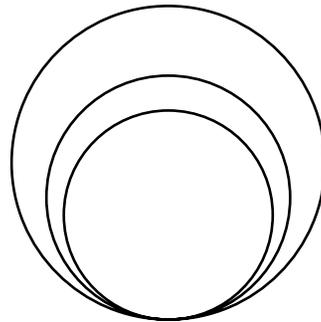
Mediterranean

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



<i>St. Louis-style 12" or 14" only</i>	cheese	<i>original toppings</i>	<i>premium toppings</i>	<i>gourmet toppings</i>
18"	14.99	+2.55	+2.75	+3.5
14"	12.99	+1.75	+1.95	+2.5
12"	10.99	+1.15	+1.25	+1.75

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

original toppings

cheeses

bleu cheese
mozzarella
provolone
ricotta cheese

meats & seafood

bacon
ground beef
pit-smoked ham
pepperoni
homemade
Italian sausage

veggies & more

artichokes
banana peppers
fresh basil
fried basil
broccoli florets
fresh garlic
green peppers
jalapeños
mushrooms
black olives
kalamata olives
red onions
Vidalia onions
pepperoncini
pineapple
scallions
fresh spinach
Roma tomatoes
zucchini

premium toppings

brie cheese
feta cheese
fontina cheese
goat cheese
Parmigiano-Reggiano

hot capicola
grilled chicken
meatballs
Genoa salami
anchovies

marinated
artichoke hearts
capers
fresh eggplant
fried eggplant
roasted garlic
hearts of palm
manzanilla olives
caramelized onions
pesto
pine nuts
roasted red peppers
roasted shallots
sautéed spinach
& garlic
sun-dried tomatoes

gourmet toppings

pancetta bacon
certified Angus steak
clams
Mayport shrimp

truffle oil

PICASSO'S SIGNATURE PIZZAS

Margarita

Fresh basil, tomatoes, mozzarella
13.75, 15.75, 18.5

Da Bronx

Homemade Italian sausage, peppers, onions
14.5, 16.75, 18.75

"Big Boy" Bacon

Cheeseburger
Hamburger, bacon, tomatoes, Vidalia onions (add pickles and mustard)
16.5, 19, 22.25

The Kitchen Sink

Pepperoni, sausage, bacon, ground beef, roasted peppers, Vidalia onions, pepperoncini, black olives, garlic, and more...
17.99, 20.75, 24

The Ding Ding

Fresh spinach, button mushrooms, black olives
14.5, 16.75, 19.75

Roasted Veggie Pie

Artichokes, Vidalia onions, button mushrooms, peppers, garlic
16.5, 19.25, 22.25

The Greekza

Black, green, kalamata olives, fresh tomato, feta cheese
16.25, 19, 22

The Hawaiian

Pit-smoked ham, pineapple
13.5, 15.75, 18.25

— add the luau:

jalepeños, bacon, roasted red peppers
16.5, 19.25, 22.5

Eggplant Parm

Sliced eggplant, tomato sauce, mozzarella
13, 15.25, 17.75

Lee's Special

Pepperoni, black olives, banana peppers, bacon
15.5, 18.25, 21

Pesto Perfection

Homemade basil pinenut pesto, fresh tomatoes, ricotta cheese
17.25, 20, 22.5

Butcher's Special

Pepperoni, homemade Italian sausage, bacon pit-smoked ham
15.5, 18.5, 22

Pizza a la Blanco

Ricotta cheese, mozzarella, fresh garlic
13.25, 16, 18.5

Blanco Florentine

Ricotta cheese, mozzarella, fresh spinach
13.5, 16, 19

Blanco Lyonnaise

Ricotta cheese, caramelized onion, mozzarella
13.5, 16, 19

BBQ Chicken

grilled chicken, BBQ sauce, bacon, provol cheese red onion,
16.5, 19.75, 23

Meatball Madness

Homemade meatballs, marinara sauce, cheese
13, 16, 19

Bahama Hot Mama

Jerk chicken, pineapple, roasted peppers, red onions
16.25, 19, 23

Philly Steak Pie

Shredded Philly steak, mushrooms, onions, peppers, provol cheese
18.5, 22, 25

Stuffed Italian

Genoa salami, pepperoni, hot capicola, provolone, mozzarella, parmesan
(allow 40 minutes)
18.5, 22, 25

The Seven Cheeser

Mozzarella, Swiss, provolone, white cheddar, parmesan, romano, fontina cheeses
17.5, 20, 23.5

Chicken and Broccoli

Grilled chicken, broccoli florets, caramelized onions
17.5, 20, 23.5

Provençal

Fresh tomatoes, onions, fresh garlic, kalamata olives, fresh basil, parmesan
18, 21, 24.5

The Gourmet

Pancetta bacon, caramelized onions, brie, truffle oil
20, 23, 26.5

Bacon Mushroom Swiss Burger

Ground beef, bacon, Swiss cheese, mushrooms
16.5, 19, 22.25

Chicken Cordon Bleu

Grilled chicken, pit-smoked ham, bleu cheese
17.5, 20, 23.5

The Gift

Homemade Italian sausage, roasted fennel, creamed leeks
16.5, 19.5, 22.5

Heart of the Mediterranean

Marinated artichokes, hearts of palm, sun-dried tomatoes, fresh goat cheese, fried basil garnish
19, 23, 26

Antipasti

Genoa salami, pit-smoked ham, manzanilla olives, caramelized onion, capers
19, 23, 26

The Roman

Roma tomatoes, fresh basil, artichokes, mushrooms
16.25, 19, 22

Cherrystone Clam Pie

Sautéed garlic clams, roasted garlic cloves, dollops of ricotta cheese
18.5, 22, 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 6.5

Dark Chocolate Beauty/Beast

Dense, flourless chocolate cake covered in ganache 9

Authentic New York Cheesecake

Rich and creamy — styled after the famous Carnegie Deli in New York City 8

Seasonal Bread Pudding

Ask about the seasonal ingredients 8.5

Daily Specials

Be sure to ask, or check the dessert case.

BEVERAGES

Soft Drinks

Coca-Cola
Diet Coke
Sprite
Mr. Pibb
Barq's Root Beer
Mountain Blast Powerade

Iced Tea

Sweet and unsweet

Milk

Coffee

Roaster's regular and decaf

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 6

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

Chicken Fingers

Hamburger

Grilled Cheese

Cheeseburger

Ham Sandwich

Buttered Pasta

Turkey Sandwich

Pasta Marinara

PB&J

White Mac & Cheese

Create-a-Palette

Mix and match as many items as you need 1.5 *each*

Chicken Finger

Mozzarella Stick

Small Fries

Fruit Cup

Small Drink