

PICATA PIZZA PRESENTS

CHEESY TOPPINGS

Introducing Choose Your Own Toppings



42 TOPPINGS TO CHOOSE FROM

All of our ingredients are seasonal. We don't use any Frozen products in our restaurant. Our recipes are unique to our menu. We take pride in offering over 40 different toppings to choose from for your pizzas and pasta.

Our menu changes daily. We have over 14 kinds of pasta varieties to choose from. Pasta is made fresh in our kitchen every day. We even offer a mix and match pasta dish where you can choose to mix fusilli with fettuccine.

MADE FRESH DAILY!

"Picata Restaurant makes everything fresh in our own kitchens every day.

Our very own Grandma Sciatto cuts up garlic, sauteing it in imported Italian olive oil. All the ingredients made in our restaurant are from our garden. We grow basil, cilantro, and oregano and use these farm to table ingredients in our recipes every day.

MORE PIZZAS, MORE STORES

BY PICATA PIZZA

Grandam Sciatto developed big following and after 4 years. She moved into a larger space with six tables, a kitchen, and the same open counter top facing the street where she could still serve food over the counter without anyone entering the restaurant. After being in business for 6 years she married Giovanni Sciatto. They had three sons and by the time they were 17 they were all chefs in the restaurant.

EST 1985

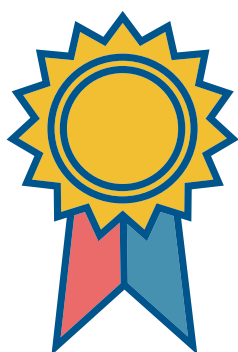
FARM TO TABLE

HOMEMADE ITALIAN CUSINE

EST 1985

MAKE A RESERVATION

CONTACT: PHONE: (+39) 055 218 660



CERTIFICATE
of recognition



2018 SUMMER EDITION
VIA ROSINA, 4/R, FLORENCE,
ITALY

**Click here for
menu specials**

PASTA

Farmhouse garden tomatoes and a blend of fresh oregano, asiago cheese and garlic. Served with linguine..



Congrats!

**LUIGI
SCIATTO**

Pasta Year Award
Florence Italy Restaurant Association

