

# LUNCH

## INSALATE & ANTIPASTI

- CAESAR SALAD** 16  
Romaine, bacon, garlic croutons and Pazzo caesar dressing
- ARUGULA SALAD** 18 **GF V**  
Loco Fields arugula, apple, toasted walnut praline and gorgonzola in a red wine vinaigrette
- PAZZO PANZANELLA** 18  
Heirloom tomatoes, house made torn focaccia croutons and red onion, tossed in a fresh basil and red wine vinaigrette
- CHIPS VESUVIO** 17 **GF**  
Crispy kettle chips tossed with cured salami, green olives, lemon aioli, pecorino cheese and topped with chili crisp
- FUNGHI CROSTINI** 14 **V**  
Sautéed mushrooms with thyme and garlic, goat cheese ricotta spread and shaved parmigiano
- CHARRED LOCAL BROCCOLINI** 17  
Smoky charred broccolini finished with bright lemon aioli, savoury focaccia crumb, and pecorino
- PEI MUSSELS** 19 **GF**  
Steamed with white wine, cream, basil pesto, tomato, onion and garlic - served with toasted focaccia
- BURRATA** 23 **V**  
Hand-stretched burrata filled with fresh ricotta, served with melon, mint, honey vinaigrette and prosciutto
- PAZZO GARLIC BREAD** 15 **V**  
Garlic cream, mozzarella, fresh herbs, parmigiano
- MCINTOSH FARMS MEATBALLS** 16 **GF**  
Beef meatballs with Pazzo Stanislaus tomato sauce and lemon ricotta

*We are proud to bring you a menu that is increasingly focused on sourcing locally and that supports producers who engage in sustainable practices*

## PIZZA

*Pazzo classics | 8 inches | cannot be altered.  
You can build your own pizza from the toppings list at the bottom of the menu!*

- CAPRESE** 19 **V**  
Fior di latte, sun dried tomatoes, basil, balsamic glaze
- THE VATICAN** 19 **V**  
Gorgonzola, mushrooms, roasted garlic, Pazzo fresh herbs
- MEDICI** 19 **V**  
Banana peppers, tomatoes, kalamata olives, fresh garlic, pesto
- THE IRISH** 19 **V**  
Lemon ricotta, caramelized onions, herb roasted potatoes
- ROMAN HOLIDAY** 19 **V**  
Goat cheese, artichokes, tomatoes, and pesto
- DON CORLEONE** 18  
Pepperoni, pancetta, roasted red peppers, basil
- THE BIANCO** 20  
Garlic cream sauce, pancetta, mushroom, caramelized onion, calabrian chilis
- CONSIGLIERE** 20  
Garlic cream sauce, Italian sausage, calabrian chilis, caramelized onion, and pickles
- LORENZO** 19  
Garlic cream sauce, pepperoni, pickled jalapeños, and hot honey
- MARCO POLO** 20  
Roast chicken, feta, sun dried tomatoes, basil
- ZA ZA GABOR** 20  
Italian sausage, roasted red peppers, goat cheese, pesto, arugula
- THE VENETIAN** 19  
Pancetta, goat cheese, mushrooms, arugula
- QUATTRO STAGIONI** 19  
Prosciutto, artichokes, kalamata olives, and mushrooms
- ITALIAN STALLION** 23  
Prosciutto, italian sausage, pancetta, spicy calabrese, roasted garlic, Pazzo fresh herbs
- IL PECCATORE** 20  
Smoked pineapple sauce, hot banana peppers, fresh basil and pancetta

**PAZZO CALZONE** | With side greens or caesar salad 24

**CARNE** | pepperoni, fresh herbs, fior di latte and roasted garlic  
**VEGETALE** | roasted red peppers, artichokes, goat cheese and pesto **V VOA**

## PASTA E SECONDI

ALL OUR PASTAS ARE MADE IN HOUSE!

- SPAGHETTI MEATBALLS** 20  
Mcintosh Farms beef meatballs with Pazzo Stanislaus tomato sauce, parmigiano and fresh basil
- PENNE MILANO** 22  
Roast chicken and spinach in a lemon garlic cream sauce
- SHRIMP SPAGHETTINI** 22  
Seared shrimp and broccolini tossed in fresh pesto finished with chili crisp and parmigiano

- RISOTTO** 21 **V VOA GF**  
Creamy arborio rice with lemon butter, garden peas, and tender asparagus, topped with pea tendrils
- AGNOLOTTI** 22 **V**  
Hand-folded agnolotti filled with herbed ricotta tossed in a white wine butter sauce with zucchini and fresh mint

**GF (gluten free) V (vegetarian) VE (vegan)  
VOA (Vegan option available)**

**BUILD YOUR OWN PIZZA** | 12-inch thin crust, Stanislaus tomato sauce and mozzarella 16

Pancetta  
Spicy calabrese  
Pepperoni  
Prosciutto  
Italian sausage  
4  
Roast chicken 5  
Plant based  
pepperoni **VE** 5

Feta  
Parmesan  
Gorgonzola  
3  
Fior di latte  
Lemon ricotta  
Goat cheese  
4  
Plant based  
cheese **VE** 5

Roasted red peppers  
Caramelized onion  
Sun dried tomato · Pesto  
Roasted garlic  
Pineapple · Mushrooms  
Artichokes · Spinach  
Herb roasted potatoes  
Balsamic glaze  
3  
Loco fields Arugula 4

Pickled calabrian chilis  
Green olives  
Kalamata olives  
Basil · Pickles  
Fresh garlic  
Fresh herb mix  
Fresh tomatoes  
Pickled jalapeños  
Banana peppers  
2

**DIPPING SAUCES** Hot honey | Pepperoncini aioli | Caesar | Stanislaus marinara | Lemon aioli with chili crisp 3

Chef Saida Sayd