LUNCH

INSALATE & ANTIPASTI

SOUP 11
Seasonally inspired

CAESAR SALAD 16
Romaine, bacon, garlic croutons and Pazzo caesar dressing

ARUGULA SALAD 18 GF V
Arugula, apple, toasted walnut praline and gorgonzola in a red wine vinaigrette

KALE SALAD 18 VE GF
Baby kale, roasted squash, cauliflower and pumpkin seeds with pickled red onion served in a maple dijon vinaigrette

FUNGHI CROSTINI 14 V
Sautéed mushrooms with thyme and garlic, goat cheese ricotta spread and shaved parmigiano

ARANCINI 14
Arancini stuffed with mozzarella and served with marinara sauce

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 ricotta served with marinated artichokes with Castelvetrano olives, chili, lemon and parsley

ROASTED BEET & WHIPPED GOAT CHEESE 16 V
Whipped goat cheese, roasted red beets, orange segments, pistachio and herbs

PAZZO GARLIC BREAD 15 V
Garlic cream, mozzarella, fresh herbs and parmigiano

MCINTOSH FARMS MEATBALLS 16 GF
Beef meatballs with Pazzo tomato sauce and lemon ricotta

PIZZA

Pazzo classics | 8 inches | cannot be altered. You can build your own pizza from the pizza slips provided.

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

ROMAN HOLIDAY 19 V
Goat cheese, artichokes, tomatoes, pesto

DON CORLEONE 19
Pepperoni, pancetta, roasted red peppers, basil

THE BIANCO 20
Garlic cream sauce, pancetta, mushroom, caramelized onion, hot banana peppers

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, mushrooms

ITALIAN STALLION 23
Prosciutto, italian sausage, pancetta, spicy calabrese, roasted garlic, Pazzo fresh herbs

DIAVOLA 22
Spicy calabrese, fior di latte, basil, banana peppers

DIPPING SAUCES 3
Hot honey | Caesar | Pepperoncini aïoli
Pazzo marinara

ADD A SMALL SOUP, CAESAR SALAD OR ARUGULA SALAD TO ANY CLASSIC PIZZA OR PASTA 5

PASTA E SECONDI

ALL OUR PASTAS ARE MADE IN HOUSE!

SPAGHETTI MEATBALLS 20
McIntosh Farms beef meatballs with Pazzo tomato sauce, parmigiano and fresh basil

PENNE MILANO 22
Roast chicken and spinach in a lemon garlic cream sauce

RISOTTO 21 V VOA GF
Creamy arborio rice with maple roasted parsnips, brown butter, and crispy sage

RAVIOLI 22 V
House made goat cheese, ricotta and parmigiano filled ravioli with shiitake and oyster mushrooms, cream and fresh parsley

CACIO E PEPE LASAGNA 22 V
Layers of fresh pasta, rich pecorino romano cream, cracked black pepper, parmigiano and mozzarella. Baked until golden, served on Pazzo marinara

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

PAZZO CALZONE | With side greens or caesar salad 24

CARNE | pepperoni, fresh herbs, mozzarella and roasted garlic
VEGETALE | roasted red peppers, artichokes, mozzarella, goat cheese and pesto V VOA

PAZZO DOLCE

PASTRIES ARE BAKED FRESH DAILY AND AVAILABLE IN LIMITED QUANTITIES

LEMON CURD TART 11
Sharp lemon, sweet candied orange, and a crisp cornmeal crust

PAZZO TIRAMISU 12
Espresso and marsala soaked lady fingers, mascarpone mousse and espresso dolce de leche sauce

CHOCOLATE CAKE 15
Layers of rich chocolate cake and chocolate ganache served with Chantilly cream

TARTUFO 11
Chocolate raspberry

CARDAMOM DEMERARA MORNING BUN 7
Flaky pastry infused with cardamom and topped with a sweet, caramelized Demerara sugar crust

DARK CHOCOLATE ÉCLAIR 8

CARAMEL ÉCLAIR 8

MACARON 3
Salted Caramel/Nutella/Feature

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

Chef Saida Sayd