

DINNER

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 | 12 inches | cannot be altered. You can build your own pizza from the toppings list at the bottom of the menu!

CAPRESE 22 V

Fior di latte, sun dried tomatoes, basil, balsamic glaze

THE VATICAN 23 V

Gorgonzola, mushrooms, roasted garlic, Pazzo fresh herbs

MEDICI 22 V

Banana peppers, tomatoes, kalamata olives, fresh garlic, pesto

THE IRISH 22 V

Lemon ricotta, caramelized onions, herb roasted potatoes

ROMAN HOLIDAY 24 V

Goat cheese, artichokes, tomatoes, and pesto

DON CORLEONE 23

Pepperoni, pancetta, roasted red peppers, basil

THE BIANCO 24

Garlic cream sauce, pancetta, mushroom, caramelized onion, calabrian chilis

CONSIGLIERE 23

Garlic cream sauce, Italian sausage, calabrian chilis, caramelized onion, and pickles

LORENZO 23

Garlic cream sauce, pepperoni, pickled jalapeños, and hot honey

MARCO POLO 25

Roast chicken, feta, sun dried tomatoes, basil

ZA ZA GABOR 24

Italian sausage, roasted red peppers, goat cheese, pesto, arugula

THE VENETIAN 23

Pancetta, goat cheese, mushrooms, arugula

QUATTRO STAGIONI 22

Prosciutto, artichokes, kalamata olives, and mushrooms

ITALIAN STALLION 27

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

IL PECCATORE 23

Smoked pineapple sauce, hot banana peppers, fresh basil and pancetta

PASTA E SECONDI

ALL OUR PASTAS ARE MADE IN HOUSE!

SPAGHETTI MEATBALLS 22

Mcintosh Farms beef meatballs with Pazzo Stanislaus tomato sauce, parmigiano and fresh basil

PENNE MILANO 26

Roast chicken and spinach in a lemon garlic cream sauce

SHRIMP SPAGHETTINI 24

Seared shrimp and broccolini tossed in fresh pesto finished with chili crisp and parmigiano

RISOTTO 23 V VOA GF

Creamy arborio rice with lemon butter, garden peas, and tender asparagus, topped with pea tendrils

AGNOLOTTI 24 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

FRIDAY NIGHT PIZZA | A Stratford Tradition for locals and visitors alike!

Join us all day Fridays for Stratford's Favourite \$9 BYO Pizza and \$9 Pints!

Chef Saida Sayd