DINNER

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 | 12 inches | cannot be altered.
You can build your own pizza from the pizza slips provided.

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

ROMAN HOLIDAY 24 V
Goat cheese, artichokes,
tomatoes, pesto

DON CORLEONE 23
Pepperoni, pancetta,
roasted red peppers,
basil

THE BIANCO 24
Garlic cream sauce,
pancetta, mushroom,
caramelized onion,
hot banana peppers

MARCO POLO 25
Roast chicken, feta, sun
dried tomatoes, basil

ZA ZA GABOR 25
Italian sausage, roasted
red peppers, goat
cheese, pesto, arugula

THE VENETIAN 23
Pancetta, goat cheese,
mushrooms, arugula

QUATTRO STAGIONI 22
Prosciutto, artichokes,
kalamata olives,
mushrooms

ITALIAN STALLION 27
Prosciutto, italian
sausage, pancetta,
spicy calabrese,
roasted garlic,
Pazzo fresh herbs

DIAVOLA 24
Spicy calabrese,
fior di latte, basil,
banana peppers

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

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!

PASTA E SECONDI

ALL OUR PASTAS ARE MADE IN HOUSE!

SPAGHETTI MEATBALLS 22
McIntosh Farms beef meatballs with
Pazzo tomato sauce, parmigiano
and fresh basil

PENNE MILANO 26
Roast chicken and spinach in a lemon
garlic cream sauce

RISOTTO 23 V VOA GF
Creamy arborio rice with maple roasted parsnips,
brown butter, and crispy sage

RAVIOLI 26 V
House made goat cheese, ricotta and parmigiano
filled ravioli with shiitake and oyster mushrooms,
cream and fresh parsley

CACIO E PEPE LASAGNA 24 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 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