

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 CAPRESE** 18
Charred seasonal corn, heirloom tomatoes, creamy fior di latte, basil and aged balsamic
- FUNGHI CROSTINI** 14 **V**
Sautéed mushrooms with thyme and garlic, goat cheese ricotta spread and shaved parmigiano
- TUNA CRUDO** 18
Raw Ahi tuna, watermelon, basil oil, pickled shallots and lemon pangrattato
- 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 heirloom tomatoes, fresh basil, and aged balsamic
- PROSCIUTTO & MELON** 18
Compressed melon, fresh mint, aged prosciutto, and honey vinaigrette
- 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

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, and 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, and 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 aioli
Stanislaus 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 **Stanislaus** tomato sauce, parmigiano and fresh basil
- PENNE MILANO** 26
Roast chicken and spinach in a lemon garlic cream sauce
- SHRIMP SPAGHETTINI** 25
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
- RAVIOLI** 26 **V**
House made goat cheese ricotta and parmigiano filled ravioli, shiitake and cremini mushrooms, cream, and fresh parsley
- 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
- BASQUE CHEESECAKE** 15
Caramelized Basque cheesecake, finished with warm chocolate sauce
- 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
- CAREMEL 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 ————— •