

PAZZO

DINNER

ZUPPA, INSALATE, ANTIPASTI

CAESAR SALAD

ROMAINE, BACON, GARLIC CROUTONS AND PAZZO CAESAR DRESSING 14

ARUGULA SALAD

ARUGULA, APPLE, TOASTED WALNUT PRALINE AND GORGONZOLA IN A RED WINE VINAIGRETTE 14

ORGANIC GREENS SALAD

MIXED GREENS SALAD WITH SPRING RADISH AND RED WINE VINAIGRETTE 14

FUNGHI CROSTINI

SAUTEED MUSHROOMS WITH THYME AND GARLIC, GOAT CHEESE RICOTTA SPREAD AND SHAVED PARMIGIANO 14

PEI MUSSELS

STEAMED WITH WHITE WINE, CREAM, BASIL PESTO, TOMATO, ONION AND GARLIC 18

BURRATA

HAND STRETCHED BURRATA FILLED WITH RICOTTA. SERVED WITH A MIXED HERB PESTO, CONFIT CHERRY TOMATOES AND GRILLED FOCACCIA 18

WHIPPED FETA WITH STONE FRUIT CONDIMENTO

FETA AND MONFORTE RICOTTA SERVED WITH SPICED STONE FRUIT, MARJORAM, BURNT HONEY PISTACHIO CRUMBLE AND FOCACCIA CRACKERS 18

MCINTOSH FARMS MEATBALLS

BEEF MEATBALLS WITH TOMATO BASIL SAUCE, RICOTTA AND LEMON ZEST 15

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 | CANNOT BE ALTERED. YOU CAN BUILD YOUR OWN PIZZA FROM THE TOPPINGS LIST AT THE BOTTOM OF THE MENU!

CAPRESE

FIOR DI LATTE, SUN DRIED TOMATOES, BASIL, BALSAMIC GLAZE 21

THE VATICAN

GORGONZOLA, MUSHROOMS, ROASTED GARLIC, PAZZO FRESH HERBS 22

ROMAN HOLIDAY

GOAT CHEESE, ARTICHOKE, TOMATOES, PESTO 22

DON CORLEONE

PEPPERONI, PANCETTA, ROASTED RED PEPPERS, BASIL 21

THE BIANCO

GARLIC CREAM SAUCE, PROSCIUTTO, MUSHROOM, CARAMELIZED ONION, PEPPERONCINI PEPPERS 24

SOPRANO

SPICY CALABRESE, MUSHROOMS, PARMESAN 19

MARCO POLO

ROAST CHICKEN, FETA, SUN DRIED TOMATOES, BASIL 22

ITALIAN STALLION

PROSCIUTTO, ITALIAN SAUSAGE, PANCETTA, SPICY CALABRESE, ROASTED GARLIC, PAZZO FRESH HERBS 25

ZA ZA GABOR

ITALIAN SAUSAGE, ROASTED RED PEPPERS, GOAT CHEESE, PESTO, ARUGULA 22

THE VENETIAN

PANCETTA, GOAT CHEESE, MUSHROOMS, ARUGULA 21

PASTA E SECONDI

ALL OUR PASTAS ARE MADE IN HOUSE!

SPAGHETTI MEATBALLS

MCINTOSH FARMS BEEF MEATBALLS WITH PAZZO TOMATO SAUCE PARMIGIANO AND FRESH BASIL 21

RIGATONI BREVI

ROASTED CREMINI, OYSTER AND PORTOBELLO MUSHROOMS, CHARRED CORN AND SWEET ONIONS IN A GARLIC CREAM SAUCE 21

RISOTTO

ARBORIO RICE COOKED WITH WHITE WINE, HOT SMOKED TROUT, ARTICHOKE, PECORINO ROMANO AND A CARROT ORANGE PUREE 22

SEAFOOD LINGUINI

SHRIMP, AND MUSSELS IN A SPICY ARRABBIATA AND FRESH PARSLEY 24

OCEANWISE COLD POACHED TROUT

COLD POACHED TROUT SERVED WITH ORGANIC GREENS AND A FINGERLING POTATO SALAD IN A PICKLED PEPPER AIOLI 24

BUILD YOUR OWN PIZZA | 12-INCH THIN CRUST, FRESH TOMATO SAUCE AND MOZZARELLA 15

PANCETTA
ROAST CHICKEN
ITALIAN SAUSAGE
SPICY CALABRESE
PEPPERONI
PROSCIUTTO
PLANT BASED PEPPERONI
4

FETA
GOAT CHEESE
PARMESAN
GORGONZOLA
PLANT BASED CHEESE
3
FIOR DI LATTE
4

ROASTED RED PEPPERS
CARAMELIZED ONION
SUN DRIED TOMATO
ARUGULA
PESTO
ROASTED GARLIC
PINEAPPLE
3

ARTICHOKE
PEPPERONCINI PEPPERS
GREEN OLIVES
BASIL
FRESH HERB MIX
BALSAMIC GLAZE
MUSHROOMS
TOMATOES
2

DIPPING SAUCES 2.5 PEPPERONCINI AÏOLI | TRUFFLE AÏOLI | MARINARA | CAESAR