

**FOCACCIA PER LA TAVOLA** 3 / PP

*baked fresh to order for the table*

*green olive tapenade, white truffle lemon butter, sun-dried tomato & bone marrow pesto*

**ANTIPASTI**

**ANTIPASTO** 26

*cured meats, artisanal cheeses, preserved vegetables*

*marinated olives, artichoke*

**PROSCIUTTI** 21 / 34

*selection of salt cured hams*

*marinated olives, artichoke & balsamic*

**CARPACCIO DI TONO** 19

*salt-cured Yellowfin tuna*

*lemon anchovy aioli, Parmigiano, arugula, pickled red onion*

**BURRATA PUGLIESE** 16 / 30

*soft cow's milk mozzarella from Puglia*

*sherry & grape compote, chili oil, seed crumble*

**INSALATA DI ZUCCA E MELE** 16 / 20

*squash & apple salad, candied walnut*

*arugula, farro, oregano lemon vinaigrette*

**CAESAR SALAD** 14 / 22

*grilled whole leaf romaine, house dressing*

*Grana Padano, guanciale, croutons*

**POLPETTA DELLA NONNA** 16

*grandma's veal & pork meatball, San Marzano tomato sauce, scamorza, basil*

**SVIZZERA** 18

*seared beef tartare, sun-dried tomato & bone marrow pesto, caramelized onion, cured egg*

**CALAMARI BRASATI** 17

*braised Humboldt squid San Marzano tomato*

*broth, caramelized fennel, gremolata, grilled*

*Puglian sourdough*

**COZZE CON POMODORO** 18

*1 ¼ lb steamed mussels*

*spiced tomato & fennel sauce*

*grilled bread*

**PASTA**

*piccolo o grande*

**GEMELLI** 22 / 40

*"twins" spiral shaped pasta*

*grilled zucchini, blistered tomato, pumpkin seed, pecorino, chili crunch*

**ORECCHIETTE** 22 / 40

*"little ear" pasta*

*arugula pesto, Italian sausage, roasted peppers, Grana Padano*

**TAGLIATELLE BOLOGNESE** 26 / 48

*flat long noodles with meat sauce*

*pork, veal, beef, tomato & Parmigiano*

**GNOCCHI** 26 / 48

*potato dumplings w/braised lamb*

*Maritime Gourmet mushroom ragout, rosemary & sherry jus*

**RAVIOLI** 30 / 54

*beef short rib & ricotta stuffed pasta*

*carrot butter sauce, beef jus, Pine Nut Parmigiano crumble*

**SPAGHETTI DI MARE** 32 / 60

*seafood pasta with clams, mussels & shrimp*

*vodka tomato sauce*

— Gluten free, vegetarian and vegan options available.

Please speak with your server regarding dietary restrictions. —

## SECONDI

*piccolo o grande*

**PESCE DEL GIORNO** MP  
*chef's daily fish selection*

**PANCIA DI MAIALE** 28 / 52  
*roasted pork belly  
guanciale confit, apple agrodolce*

**PARMIGIANA DI POLLO** 28  
*chicken Parmigiano  
crispy breaded chicken breast, tomato sauce, mozzarella & Parmigiano*

**BISTECCA TAGLIATA** 48  
*sliced 14oz bone-in striploin  
wilted arugula, cherry tomatoes, Grana Padano*

**BISTECCA ALLA FIORENTINA** MP  
*grilled, dry-aged, 40oz T-bone steak  
traditionally served rare, burnt lemon*

**OSSO BUCO** 32 / 60  
*veal shank braised in white wine, gremolata*

## VERDURE

**PARMIGIANA DI MELANZANE** 12  
*eggplant Parmigiano  
tomato sauce, toasted herb crumble, mozzarella*

**PATATE E POMODORI** 12  
*roasted Fingerling potatoes & confit cherry tomatoes  
citrus butter, confit garlic*

**CAROTE ARROSTITE** 12  
*roasted carrots  
fennel-infused yogurt, oregano, honey*

**CAVOLFIORE FRITTE** 12  
*fried cauliflower  
Asiago puree, pickled chilli, toasted Pine Nuts  
lemon & tarragon*

**RISOTTO MILANESE** 14  
*Milano style risotto with saffron  
white wine, crispy garlic, Grana Padano*

**CAVOLETTI DI BRUXELLES ARROSTITI** 12  
*roasted Brussels sprouts  
pancetta, toasted almond, Grana Padano, balsamic reduction*

**FUNGHI** 14  
*Maritime Gourmet mushrooms  
garlic, pecorino, white wine*

"IL VERO CUCINA ITALIANA E FATTA CON AMORE E PASSIONE"

*Here at PAZZO all the food we serve is  
made in house & made by hand  
made with love & made with respect.  
Everything is cooked to order.  
All of this takes time.  
Please relax and enjoy.*

**BUON APPETITO!!**