

BAR Pazzo

ANTIPASTI

FOCACCIA 6

green olive tapenade, lemon white truffle butter, sundried tomato & bone marrow pesto

CAESAR SALAD 14

grilled whole leaf romaine, house dressing Grana Padano, guanciale, croutons

GORGONZOLA KALE SALAD 14

red onion, toasted almonds, golden raisins lemon herb dressing

BURRATA 17

soft cow's milk mozzarella cheese from Puglia
seasonal fruit & vegetable accompaniments

GNOCCHI FRITTI 10

fried potato dumplings
whipped asiago, tarragon, toasted sunflower seeds

ARANCINI 10

risotto balls, vodka tomato sauce

CROSTINI 10

truffled ricotta, mushrooms, arugula & balsamic

PATATE FRITTE 10

crispy fries, truffled aioli, parm, balsamic

CARNE CRUDO 22

4oz finely chopped raw beef tenderloin, Pecorino Romano, pickled red onion, rosemary oil

MEATBALL 16

veal & pork meatball, pomodoro sauce
scamorza, basil

CALAMARI 16

crispy calamari, sundried tomato & chili aioli

PIZZA 16

prosciutto, arugula, mozzarella
pickled red onion & chili oil

PASTA

GEMELLI 22

"twins" spiral shaped pasta
pancetta, caramelized onion & cauliflower, pecorino, chilies, lemon & sage

SPAGHETTI PUTTANESCA 22

tomatoes, olives, capers, anchovy, chili peppers & olive oil

ORECCHIETTE 22

"little ear" pasta
arugula pesto, Italian sausage, roasted peppers, Grana Padano

SPAGHETTI E POLPETTA 22

spaghetti & meatball, tomato sauce

RABBIT RIGATONI 26

brasied & pulled rabbit, pancetta, tomato, lemon herb ricotta

DOPPIO RAVIOLI 34

double filled pasta with herbed ricotta & ground veal
lemon & pea butter sauce, toasted pine nuts

MAFALDINE W/ NS LOBSTER MP

butter poached Nova Scotia lobster, lemon basil butter sauce, cherry tomatoes, mascarpone

CARNE

PARMIGIANA DI POLLO 28

Chicken Parmigiano
crispy breaded chicken breast
tomato sauce, mozzarella & Parmigiano

HAMBURGER "MANZO TARTUFATO" 18

whipped asiago, sundried tomato & bone marrow pesto
pancetta, lemon truffled herb aioli, arugula, potato bun

COCKTAILS

TIRAMISU MARTINI 15

Stoli vodka, Tia Maria coffee liqueur, Bol's cacao white, espresso & lady fingers

IL CAPO NEGRONI 15

Espolon tequila, Dolin vermouth, Cynar

COLADA ITALIANO 16

Flor de Cana rum, Montenegro, Fernet Branca
pineapple & coconut

DI MONTENEGRO 15

Espolon tequila, Montenegro
strawberry & lime

MEZZO MEZZO 14

Aperol, Campari, Contarini prosecco
orange & Castelvetro olive

LIMONCELLO SOUR 16

Luxardo limoncello, Planeta grappa, creme de cassis, egg white

VECCHIO MODA 16

Canadian Club rye, Disaronno amaretto
Cocchi barolo chinato, browned butter

THIRST TRAP 16

Tito's vodka, Lillet blanc
strawberry mint shrub

VINI AL BICHIERE 5 OZ

PROSECCO 13 / 60

NV Contarini, 'Millesimato', Extra Dry

ROSATO 13 / 60

2022 Planeta, Sicilia

PINOT GRIGIO 12 / 55

NV Ama Bene, Italia

FALANGHINA 16 / 75

2023 Kapemort, 'Parthenope', Campania

CARRICANTE 20 / 95

2019 Planeta, 'Eruzione 1914', Sicilia DOC

CHARDONNAY 22 / 105

2023 Antinori, 'Bramito della Sala', Umbria

SANGIOVESE 12 / 55

NV Ama Bene, Italia

CHIANTI CLASSICO 15 / 70

2021 Borgo Scopeto, Tuscany

CABERNET 17 / 80

2021 Frescobaldi, 'Terre More', Toscana

AGLIANICO 18 / 85

2022 Kapemort, 'Averno', Campania

NERO D'AVOLA / FRAPPATO 20 / 95

2022 Planeta 'Dorilli', Sicilia

BIRRA

BIRRA D'ORO 9

Burnside / Pazzo - 16oz draft

STELLA ARTOIS 8

14 oz draft

CRISP APPLE 9

Lake City Cider - 16oz draft

PERONI NASTRO AZZURRO 8

330 ml bottle

SENZA ALCOL

LIMONATA & ARANCIATA ROSSA 4

San Pellegrino

— 330 ml can —

THE SICILIAN 8

blackberry soda, lemon & thyme

LIMONATA GENOVESE 8

basil lemonade

ERDINGER 0.0% 8

500 ml bottle

PERONI 0.0% 7

330ml can