

BAR PAZZO

ANTIPASTI

FOCACCIA 6

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

CAESAR SALAD 14 / 22

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

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

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

PARMIGIANA DI MELANZANE 12

*eggplant Parmigiano
tomato sauce, toasted herb crumble, mozzarella*

PIZZA 16

*prosciutto, arugula, mozzarella
pickled red onion & chili oil*

POLPETTA DELLA NONNA 16

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

CALAMARI CROCCANTI 16

crispy calamari, sundried tomato & chili aioli

SVIZZERA 18

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

PASTA

GEMELLI 22 / 40

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

SPAGHETTI E POLPETTA 22 / 40

spaghetti & meatball, tomato sauce

ORECCHIETTE 22 / 40

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

FETTUCINE AL FUNGHI 24 / 42

locally grown & foraged mushrooms, Gorgonzola cream, pancetta & rosemary

RAVIOLI 30 / 54

*beef short rib & ricotta stuffed pasta
carrot butter sauce, beef jus, Pine Nut & Parmigiano crumble*

TAGLIATELLE BOLOGNESE 26 / 48

*flat long noodles with meat sauce from Bologna
pork, veal, beef, tomato & Parmigiano*

CARNE

GRIGLIA DI CARNE MISTA 38 / 72

*assorted grill board
lamb rack, flank steak, Italian sausage, preserved vegetables, basil chimichurri*

PARMIGIANA DI POLLO 28

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

COCKTAILS

VECCHIO MODA 21

Maker's Mark bourbon, Disaronno amaretto, Cocchi barolo chinato

SPUMONI SOUR 16

Maker's Mark bourbon, Aperol, cacao nib pistachio, brown butter, cherry & egg white

COLADA ITALIANO 16

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

IL CAPO NEGRONI 18

Espolon tequila, Dolin vermouth, Cynar

MEZZO MEZZO 14

Aperol, Campari, Contarini prosecco, orange & Castelvetro olive

BAD HABIT 16

Bitter Bianco, St. Germain, Dolin dry blackberry, lemon & thyme

THIRST TRAP 16

Tito's vodka, Lillet blanc, strawberry mint shrub

DI MONTENEGRO 16

Espolon tequila, Amaro Montenegro, strawberry & lime

VINI AL BICHIERE 5 OZ

PROSECCO 13 / 60

NV Contarini, 'Millesimato', Extra Dry

LAMBRUSCO 12 / 55

NV Riunite, Demi-Sec

NERELLO MASCALESE ROSATO 14 / 65

2023 Pastello

PINOT GRIGIO 12 / 55

NV Ama Bene, Italia

FALANGHINA 16 / 75

2023 Kapemort, 'Parthenope', Campania

ARNEIS 17 / 80

2023 Michele Chiarlo, 'Le Madri', Piemonte

CHARDONNAY 20 / 95

2022 Felsina, 'I Sistri', Toscana

SANGIOVESE 12 / 55

NV Ama Bene, Italia

CABERNET 16 / 75

2021 Frescobaldi, 'Terre More', Toscana

FRAPPATO 17 / 80

2023 Planeta, Sicilia

AGLIANICO 18 / 85

2022 Kapemort, 'Averno', Campania

CHIANTI CLASSICO 20 / 95

2022 Felsina, 'Berardenga', Toscana

BIRRA

BIRRA D'ORO 9

Burnside / Pazzo - 16oz draft

MILLER HIGH LIFE 7

355 ml bottle

ERDINGER ALCOHOLFREI 8

500 ml bottle

CRISP APPLE 9

Lake City Cider - 16oz draft

PERONI NASTRO AZZURRO 8

330 ml bottle

PERONI 0.0 % 7

330ml can

SENZA ALCOL

"PROSECCO" 8

Connected Craft, Nova Scotia

THE SICILIAN 8

blackberry soda, lemon & thyme

LIMONATA GENOVESE 8

basil lemonade