

BAR
Pazzo
ANTIPASTI

FOCACCIA 3 PP

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

CAESAR SALAD 15

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

BURRATA 17

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

INSALATA VERDE 15

*Gorgonzola, white wine-poached pear
cranberry maple balsamic dressing*

CRUDO DI TONNO 19

*salt cured Yellowfin tuna
lemon olive preserve, cucumber, crispy garlic, radish*

IL SVIZZERO 20

*hand-chopped striploin, seared rare
tomato bone marrow pesto, confit garlic, rosemary oil, focaccia crostini*

POLIPO ALLA GRIGLIA 24

*grilled octopus
white bean & chickpea purée, roasted garlic, pine nuts, basil chimichurri*

TOMATO & EGGPLANT PARMIGIANA 18

*roasted tomato & eggplant, scamorza, olive tapenade
parm crisps & pickled chillies*

CROSTINI 14

*salt roasted grapes, vin cotto, stracciatella
almonds, honey, rosemary*

POLPETTA 16

*veal & pork meatball
pomodoro sauce, scamorza, basil*

PIZZA 16

Fontina & roasted mushrooms, pesto, toasted pine nuts, balsamic glaze

TRUFFLED ARANCINI 10

*crispy black truffled rice balls
pecorino fonduta*

CALAMARI E CARCIOFI 16

*crispy semolina fried squid & artichokes
lemon basil aioli, chilli oil*

PASTA

ORECCHIETTE 22

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

RIGATONI AL CONIGLIO 26

*braised & pulled rabbit, pancetta
tomato, lemon herb ricotta*

PENNE ARRABBIATA 22

*tomato chilli sauce, Pecorino Romano,
crispy fried garlic*

SPAGHETTI & MEATBALL 24

house-made spaghetti & meatball, tomato sauce, Parmigiano, basil

TAGLIATELLE AL RAGÙ DI VITELLO 28

white veal ragù, Parmigiano

LINGUINE CON CAPESANTE E FUNGHI 32

*seared scallops & sautéed mushrooms
lemon fennel mascarpone, toasted pine nuts*

CARAMELLE 34

*Butternut squash-stuffed pasta
toasted hazelnut, fried sage, lemon white wine butter sauce*

CARNE

CHICKEN PARMIGIANA 28

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

COCKTAILS

PAZZO SPRITZ ¹⁵

Pazzo amaro, St-Germain elderflower, prosecco, lemon & soda

ESPRESSO MARTINI ¹⁷

Illy espresso, Stoli vodka, Tia Maria, Frangelico, orange bitters

DI MONTENEGRO ¹⁵

Espolon tequila, Montenegro, strawberry & lime

GRAPEFRUIT AMERICANO ¹⁴

Campari, Cocchi vermouth, grapefruit juice, soda

LIMONCELLO SOUR ¹⁶

Luxardo limoncello, gin, creme de cassis, egg white

IL CAPO NEGRONI ¹⁵

Espolon tequila, Dolin vermouth, Cynar

COLA ITALIANA ¹⁶

Averna, Plantation rum, Fernet Branca, lime

VECCHIO MODA ¹⁶

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

VINI AL BICCHIERE 5 OZ

PROSECCO ^{13 / 60}

NV Contarini, 'Millesimato', Extra Dry, Veneto

AGLIANICO - ROSATO ^{15 / 70}

2021 Kapemort, 'Rosmunda', Irpinia, Campania DOC

PINOT GRIGIO ^{14 / 65}

2023 Masi, 'Masianco', Veneto

SOAVE CLASSICO ^{14 / 65}

2023 Pieropan, Veneto

FIANO DI AVELLINO ^{17 / 80}

2023 'Sybilla', Kapemort, Campania

CHARDONNAY ^{19 / 90}

2021 'le Busche', Umani Ronchi, Marche

VALPOLICELLA CLASSICO ^{13 / 60}

2023 Lenotti, Veneto

MONTEPULCIANO ^{16 / 75}

2023 Torre Zambra, Abruzzo

CABERNET ^{17 / 80}

2021 Frescobaldi, 'Terre More', Toscana

CHIANTI CLASSICO ^{20 / 95}

2022 Bibbiano, Toscana

BIRRE

BIRRA D'ORO ⁹

Burnside / Pazzo - 16oz draft

STELLA ARTOIS ⁸

14 oz draft

GARRISON 'LIL JUICY' IPA ¹⁰

500 ml can

CRISP APPLE ⁹

Lake City Cider - 16oz draft

PERONI

NASTRO AZZURRO ⁸

330 ml bottle

GARRISON 'IRISH RED' ¹⁰

500 ml can

SENZA ALCOL

WITHOUT ALCOHOL

PERONI 0.0% ⁷

330ml can

ERDINGER 0.0% ⁸

500 ml bottle

TUESDAY BREWING 0.5% ⁸

'Paradisco' hazy IPA

355ml can

NOA "PROSECCO" ⁹

IL BAMBINO ¹⁴

NOA gin, NOA Italian amaro
NOA aperitivo, lemon & grenadine

NEGRONI 0% ¹⁵

NOA gin, NOA sweet vermouth
NOA Italian bitter, espresso

FRAGOLA SPRITZ ¹⁵

noa prosecco, noa italian bitter
strawberry shrub