

BAR
Pazzo
ANTIPASTI

FOCACCIA 3 PP

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

MARINATED NUTS & OLIVES 8

mixed Italian olives, Marcona almonds

MORTADELLA 16

house-made grissini, muffuletta & pickled peperoncini

RICOTTA GNUDI 15

ricotta dumplings, tomato sugo, basil

INSALATA ESTIVA 15

*compressed fennel, radicchio di Treviso
puffed buckwheat, orange, grapefruit, olive oil*

BURRATA 19

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

GRILLED CAESAR SALAD 16

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

CALAMARI E CARCIOFI 16

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

COZZE 21

*1lb PEI mussels, fennel cream broth
'Nduja & parsley oils, grilled Pugliese bread*

PIZZA 18

*spicy soppressata, basil pesto, scamorza
cherry tomato, balsamic reduction*

POLENTA FRITTA 12

*semolina dusted polenta, grilled shishito peppers
grated pecorino*

PASTA

LINGUINE AL LIMONE 22

*fresh lemon zest, white wine, garlic and chilli soffritto, Genovese basil
— add shrimp \$9 —*

SPAGHETTI CON POLPETTA 26

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

ORECCHIETTE 24

*'little ears' pasta
Italian sausage, arugula pesto, roasted peppers, crispy garlic*

GNOCCHI 24

*potato chive gnocchi
corn & leek purée, charred corn niblets, roasted tomato*

RISOTTO 34

snow crab & asparagus, mascarpone, fennel & cherry tomato

AGNOLOTTI CON ARAGOSTA 44

*½ NS lobster, basil & ricotta filled pasta, basil oil, lobster butter sauce
— add ½ lobster \$16 —*

PIATTI GRANDI

MAIALE ALLA MILANESE 28

bone-in pork chop breaded & flash fried, lemon, arugula & cherry tomatoes

FRUTTI DI MARE ALLA GRIGLIA 45

grilled scallops, garlic chilli shrimp, calamari, lemon & extra virgin olive oil

BISTECCA TAGLIATA 48

14oz bone-in striploin, salsa verde, confit cherry tomatoes

COCKTAILS

PAZZO SPRITZ 15

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

LA SPIAGGIA 16

*Appleton rum, Montenegro
Falernum syrup (contains nuts), ginger beer, lime*

APERITIVO TROPICALE 16

*Hornitos tequila, Aperol
passionfruit, fresh lime juice*

ESPRESSO MARTINI 17

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

ROSA D'ITALIA 16

*St-Germain, gin, rose syrup, fresh lemon juice
eggwhite, orange bitters*

SICILIAN SLINGBACK 16

*Meletti amaro, Goslings Black Seal
Luxardo apricot, black tea & lemon*

Dolce Nuvola 16

Rossi d'Asiago limoncello, Drambuie, Galliano vanilla, fresh lemon

Disaronno Amaretto & eggwhites

— Imbibe Cocktail Competition Winner - People's Choice Award 2026 —

NERO ROMANO 18

*Canadian Club rye, amaro Nonino
walnut bitters, guanciale*

ROMEO 18

*Camapri, Agua Santa mezcal
Luxardo maraschino, Bol's cocoa, bitters*

VINI AL BICCHIERE 50Z

PROSECCO 13 / 60

NV Contarini, 'Millesimato', Extra Dry, Veneto

ROSATO

SYRAH / VERMENTINO 16 / 75

2024 Frescobaldi, 'Alie', Toscana

PINOT GRIGIO 12 / 58

2024 Villa San Martino, Friuli-Venezia Giulia

ROERO ARNEIS

2024 Michele Chiarlo, 'Le Madri', Piemonte

VERDICCHIO 19 / 90

2022 Umani Ronchi, 'Plenio', Castello di Jesi, Marche

CARRICANTE 20 / 95

2022 Planeta, 'Eruzione 1914', Sicilia

BARBERA D'ASTI 13 / 60

2023 Michele Chiarlo, Piemonte

MONTEPULCIANO 16 / 75

2023 Torre Zambra, Abruzzo

SANGIOVESE 17 / 80

2023 'Spezieri', Col d'Orcia, Toscana

CABERNET / MERLOT 21 / 100

2023 Banfi 'Belnero', Toscana IGT

BIRRE

BIRRA D'ORO

Burnside / Pazzo - 16oz draft

STELLA ARTOIS

14 oz draft

GARRISON 'LIL JUICY' IPA

500 ml can

CRISP APPLE

Lake City Cider - 16oz draft

PERONI

NASTRO AZZURRO

330 ml bottle

GARRISON 'IRISH RED'

500 ml can

SENZA ALCOOL

PERONI 0.0%

330ml can

ERDINGER 0.0%

500 ml bottle

TUESDAY BREWING 0.5%

'Paradiso' hazy IPA

355ml can

NOA "PROSECCO"

IL BAMBINO

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

NEGRONI 0%

*NOA gin, NOA vermouth NOA
Italian bitter espresso*

FRAGOLA SPRITZ

*NOA prosecco, NOA Italian bitter
strawberry shrub*