

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 PRIMAVERA 15

*compressed fennel, radicchio di Treviso, puffed buckwheat
orange, grapefruit, extra virgin 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*

POLPETTA 16

veal & pork meatball, pomodoro sauce, scamorza, basil

PIZZA 18

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

PASTA

LINGUINE AL LIMONE 22

fresh lemon zest, white wine, garlic and chilli soffritto, Genovese basil

GNOCCHI 24

browned butter, peas, pea shoots, mint, stracciatella

ORECCHIETTE 24

*"little ear" pasta
Italian sausage, arugula pesto, roasted peppers, crispy garlic*

SPAGHETTI CON POLPETTA 26

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

RISOTTO 34

snow crab & asparagus, mascarpone, fennel, cherry tomato & basil

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 zest*

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
Disarono 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 5 OZ

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

VERMENTINO 16 / 75

2024 Frescobaldi, 'Massovivo', Tuscany

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

2022 'Spezieri', Col d'Orcia, Toscana

CABERNETS 18 / 85

2022 'Aska', Banfi, Bolgheri, 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 ALCOOL

PERONI 0.0% 7

330ml can

ERDINGER 0.0% 8

500 ml bottle

TUESDAY BREWING 0.5% 8

*'Paradiso' hazy IPA
355ml can*

NOA "PROSECCO" 9

NEGRONI 0% 15

*NOA gin, NOA vermouth NOA
Italian bitter espresso*

FRAGOLA SPRITZ 15

*NOA prosecco, NOA Italian bitter
strawberry shrub*

IL BAMBINO 14

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