

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
orange, grapefruit, puffed buckwheat
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*

PIZZA 18

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

POLPETTA 16

veal & pork meatball, pomodoro sauce, scamorza, basil

POLIPO ALLA GRIGLIA 24

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

PASTA

LINGUINE AL LIMONE 22

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

GNOCCHI 24

browned butter, peas, pea shoots, mint, stracciatella

ORECCHIETTE 24

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

SPAGHETTI & MEATBALL 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 39

grilled scallops, garlic chilli shrimp, octopus, 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

ESPRESSO MARTINI 17

Illy espresso, Stolichnaya 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
barolo chinato, browned butter*

VINI AL BICCHIERE 5 OZ

PROSECCO 13 / 60

NV Contarini, 'Millesimato', Extra Dry, Veneto

PLANETA, 'ROSÉ', SICILIA DOC 15 / 70

2024, Nero d'Avola / Syrah

PINOT GRIGIO 14 / 65

2023 Masi, 'Masianco', Veneto

SOAVE CLASSICO 14 / 65

2024 Pieropan, Veneto

MOSCATO BIANCO 16 / 70

2022, 'Allemande', Planeta, Sicilia

CHARDONNAY 19 / 90

2021 'le Busche', Umani Ronchi, Marche

VALPOLICELLA CLASSICO 13 / 60

2023 Lenotti, Veneto

MONTEPULCIANO 16 / 75

2023 Torre Zambra, Abruzzo

CABERNET 18 / 85

2022, 'Aska', Banfi, Bolgheri

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 ALCOOL

WITHOUT ALCOHOL

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

IL BAMBINO 14

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

NEGRONI 0% 15

*NOA gin, NOA vermouth
NOA Italian bitter espresso*

FRAGOLA SPRITZ 15

*NOA prosecco
NOA Italian bitter
strawberry shrub*