

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 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 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*

### 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*

*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 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 ALCOL

### 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

### 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*