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

ANTIPASTO 26
cured meats, artisanal cheeses, preserved vegetables
marinated olives & artichokes, mostarda
— add 24mo Prosciutto di Parma $8 —

RICOTTA GNUDI 15
ricotta dumplings, tomato sugo, basil

BURRATA 19
soft cow's milk mozzarella cheese from Puglia
seasonal fruit & vegetable accompaniments

POLENTA FRITTA 12
semolina dusted polenta, grilled shishito peppers
grated pecorino

COZZE 21
1lb PEI mussels, fennel cream broth
'Nduja & parsley oils, grilled Pugliese bread

KALE APPLE SALAD 16
Atta's local, hydroponic baby kale maple thyme vinaigrette, Granny Smith apples, candied spice walnuts

CALAMARI E CARCIOFI 16
crispy semolina fried squid & artichokes
lemon basil aioli, chilli oil

GRILLED CAESAR SALAD 16
grilled whole leaf romaine, house dressing
Grana Padano, crispy guanciale, croutons

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
— add shrimp $9 —

RIGATONI 26
San Marzano tomatoes, braised fennel sausage, basil

BUTTERCUP SQUASH GNOCCHI 26
roasted Acorn squash, pumpkin seed pesto, crispy speck

PAPPARDELLE 28
butter, Pecorino Romano, black truffles

RISOTTO ALLA MILANESE 34
saffron scented Carnaroli rice, osso buco, bone marrow, Parmigiano

FAGOTTINI 37
mushroom infused pasta stuffed with cheese & spinach
Taleggio cream sauce, roasted beet purée, pine nuts & crispy fried sage

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

IN THE SHADOW OF ETNA 18
Planteray 3-star, Amaro Averna
Falernum (contains nuts), ginger beer, lime

L'AUTUNNO TOSCANA 18
Hornitos tequila, Amaro Montenegro, Pazzo Amaro
fig & cardamom, lime

LITTLE ITALY 21
Collingwood whisky, Cynar, Dolin red vermouth
Angostura bitters, Parmigiano Reggiano

IL MILANO 17
Dolin dry vermouth, Antica Formula, Luxardo herbal liqueur
chamomile, saline, Peychaud's

Dolce Nuvola 17

Rossi d'Asiago limoncello, Drambuie, Galliano vanilla, fresh lemon
Disarono Amaretto & eggwhites
— Imbibe Cocktail Competition Winner - People's Choice Award 2026 —

PEAR NONINO SOUR 16
Amaro Nonino, gin, pear & spice, lemon, egg white

ESPRESSO MARTINI 17
Illy espresso, vodka, Tia Maria, Frangelico, orange bitters

VINI AL BICCHIERE 5OZ

PROSECCO 13 / 60
NV Contarini, 'Millesimato', Extra Dry, Veneto

ROSATO
MONTEPULCIANO / SANGIOVESE 15 / 70
2025 'Incastro Rosa', Torre Zambra, Abruzzo

PINOT GRIGIO 12 / 58
2024 Villa San Martino, Friuli-Venezia Giulia

ROERO ARNEIS 15 / 70
2024 Michele Chiarlo, 'Le Madri', Piemonte

GRECO BIANCO 16 / 75
2025 Librandi, 'Segno', Calabria

TURBIANA 18 / 85
2024 Le Morette, Lugana Mandolara, Veneto

MONTEPULCIANO 16 / 75
2023 Torre Zambra, Abruzzo

CABERNET / MERLOT 17 / 80
2021 Tenuta Frescobaldi 'Castiglioni', Toscana

FRAPPATO 18 / 85
2024 Planeta, Vittoria, Sicilia

NEBBIOLO 19 / 90
2023 Michele Chiarlo, Langhe, Piemonte

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% 8
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 vermouth
NOA Italian bitter, espresso

FRAGOLA SPRITZ 15
NOA prosecco, NOA Italian bitter
strawberry shrub